

# alo

CATERING



**ELEVATE YOUR EVENT WITH  
MICHELIN-STARRED EXCELLENCE**

# ELEVATE YOUR EVENT

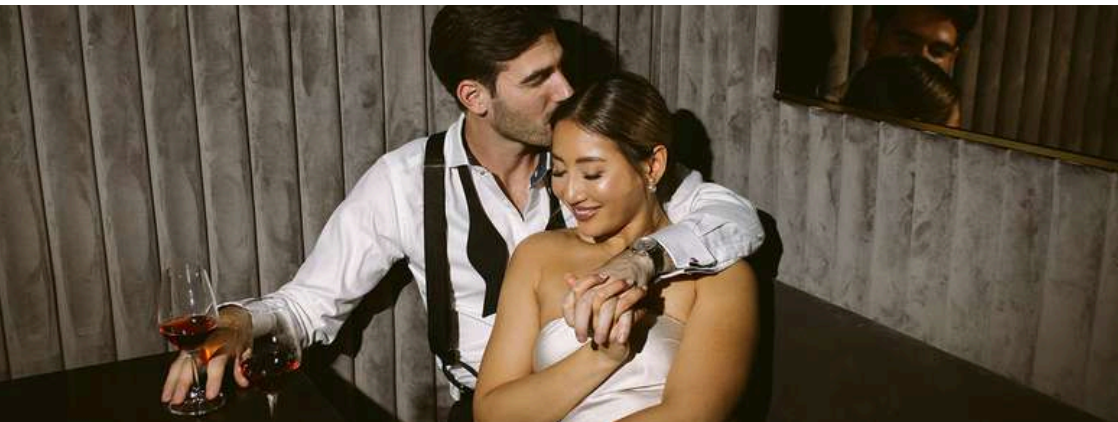
Alo Catering brings the Michelin-awarded cuisine and expertise of our renowned restaurants directly to you and your guests.

Whether you're planning a wedding, corporate function, brand activation, bar / bat mitzvah, intimate gathering, or any celebration

in between, our team is dedicated to curating and customizing menus that perfectly suit your event using seasonal ingredients sourced from around the globe.

We provide full-service catering, including assistance with rentals, venue searches, staffing, and more.

Our commitment to exceptional hospitality and attention to detail ensures a warm and welcoming atmosphere for every occasion.



# PACKAGE OFFERINGS

## RECEPTION PACKAGE 1

*Please select:*

7 x Appetizers  
1 x Grazing Stations  
\$120 per person

## RECEPTION PACKAGE 2

*Please select:*

5 x Appetizers  
2 x Passed Plates  
1 x Food Stations  
\$140 per person

## RECEPTION PACKAGE 3

*Please Select*

6 x Appetizers  
3 x Passed Plates  
2 x Food Stations  
\$170 per person

Based on a 3 hour event - 25ppl minimum - Includes Labour & \*Rental fees



## SIT DOWN PACKAGE 1

*Menu Offerings*

1 x Grazing Station  
3 Course Menu  
Server Ratio 1:15  
\$220 PP

## SIT DOWN PACKAGE 2

*Menu Offerings*

1 x Grazing Station  
5 x Appetizers  
3 Course Menu  
Server Ratio 1:13  
\$240 PP

## SIT DOWN PACKAGE 3

*Menu Offerings*

2 x Food Stations  
5 x Appetizers  
2 x Passed Plates  
4 Course Menu  
Server Ratio 1:10  
\$320 PP

25ppl minimum Includes: Labour & \*Rental fees

\*Rental Fees Include: Linens, China, Silverware & Glassware

# PASSED APPETIZERS

## LAND

### FOIE GRAS PARFAIT

Maple & Hazelnut

### BEEF WELLINGTON BITE

Tenderloin, Mushroom, Puff Pasty

### BEEF TARTARE TARTLET

Mustard & Cured Egg **D**

### JAMON IBERICO

Baguette, Tomato

### ARANCINI

Pancetta and Taleggio

## GARDEN

### CRISPY CAULIFLOWER SKEWER

Tahini & Mint **V**

### BROCCOLI & CHEDDAR SPRING ROLL

Aged Cheddar,

### PARMIGIANO BISCUIT

Portobello Mushroom

### CUCUMBER CUP

Cashew Cream, Dill **V**

### CARROT TARTARE TARTLET

Chipotle, Lime **V**

### BLACK TRUFFLE & POTATO TARTLET

??

### TRUFFLE GRILLED CHEESE

Aged Cheddar, Black Truffle

### TOMATO BRUSCHETTA

Basil, Garlic, Balsamic **D**

### MUSHROOM BRUSCHETTA

Taleggio, Parmesan

## SEA

### BIGEYE TUNA

Miso & Sesame **G**

### EAST COAST OYSTERS,

Crème Fraîche, Dill **G D**

### HAMACHI TARTARE TARTLET

Crème Fraîche, Yuzu

### HOKKAIDO SCALLOP CEVICHE

Pickled Ginger, Citrus Dressing **G D**

### TIGER PRAWN COCKTAIL

Horseradish & Cocktail Sauce **G D**

### CHILLED LOBSTER

Jalapeno, Bibb Lettuce, Lime, Avocado **G D**

## ADDITIONS

### OSETRA CAVIAR

Yuzu & Hamachi

### CORNBREAD & CAVIAR

Cornbread, Whipped Butter, Shallot

### EAST COAST OYSTER

Osetra Caviar

### OSETRA CAVIAR & SMOKED SALMON

Cucumber, Dill

### WAGYU TARTARE & OSETRA CAVIAR

TARTLET

### GRILLED A5 WAGYU

Wasabi, Umeboshi

### SEA URCHIN & QUAIL EGG TARTLET

### HOKKAIDO URCHIN

on Toast

### PÉRIGORD BLACK TRUFFLE

& Soft Scrambled Egg

### ALBA WHITE TRUFFLE RISOTTO

with Taleggio

\*All additions \$MP

# PLATES & STATIONS

## PASSED PLATES

### **ALOETTE BEEF SLIDER**

Emmental Cheese, Dijonaise, Lettuce, Onions

### **ALOETTE CHICKEN SLIDER**

Pepperoncini Relish, Go Sauce, Lettuce

### **BURRATA**

Candied Pecan, Grape, Meyer Lemon **N**

### **PORK BELLY BUN**

Ginger, Pickled Chili, Cucumber **D**

### **RICOTTA RAVIOLI**

Parmigiano Reggiano & Bread Crumb

### **ALOETTE LOADED FRIES**

Cheese Sauce, Pepperoncini Relish, Bacon

### **SHRIMP ROLL**

Jalapeño, Spring Onion, Coriander **D**

### **ALOETTE WEDGE SALAD**

Avocado, Parmigiano Reggiano, Puffed Grains

### **CHICKEN DRUMETTES**

BBQ, Buffalo, or Honey Garlic

### **TRUFFLE GRILLED CHEESE**

Black Truffle Cheddar

### **TIGER PRAWN**

Cremini Mushroom, Garlic Butter & Crouton

### **EAST COAST LOBSTER**

Confit Potato, Garlic Butter, Chive

### **BRAISED BEEF SHORT RIB**

Cremini Mushroom, Pickled Onion **G D**

### **WAGYU BEEF BRISKET SLIDER**

Crispy Onion, Mustard Aioli

### **HOKKAIDO SCALLOP CEVICHE**

Pickled Ginger, Citrus Dressing **G D**

### **SHRIMP & GRITS**

Aged Cheddar, Smoked Ham **G**

### **LAMB LOLLIPOPS**

Chimichurri **D G**

## GRAZING STATIONS

### **CRUDITÉ**

Crisp Seasonal Vegetables served with Hummus & Dill Ranch **V G**

### **ALOETTE WEDGE SALAD STATION**

Avocado, Puffed Grains, Chive Cream

### **BRUSCHETTA STATION**

Fresh Tomato, Basil, Balsamic, Mixed Mushroom, Taleggio, Parmesan **N**

### **DESSERT STATION**

Passion Fruit Caramel, Lemon Meringue Tartlet, Chocolate Tartlet, Seasonal Macaron

### **CHARCUTERIE & CHEESE +\$5PP**

Artisanal Meats & Cheeses; Baguette, Grainy Mustard, Preserve; Olives, Fruit

Passed Plates are also available as Food Stations.



# STATIONS

## SALAD STATIONS

### **BURRATA SALAD**

Candied Pecan, Grape, Pesto

### **ALOETTE WEDGE SALAD**

Chive Cream, Avocado, Puffed Grains

### **CUCUMBER SALAD**

Cashew Cream, Shallot, Dill **V G**

### **ZUCCHINI SALAD**

Yogurt, Lemon, Mint **G**

### **MARINATED DELICATA SQUASH**

Candied Pepitas, Sage **V G**

### **EGGPLANT & HALLOUMI**

Paprika Oil, Sweet Peppers,

Almond **G**

All Salads \$10 pp

## SEAFOOD STATIONS

### **OYSTER STATION**

with Horseradish, Lemon, Hot Sauce **G D**

### **NORWEGIAN SALMON CRUDO**

with Poblano & Barley Miso, Lemon **D**

### **HOKKAIDO SCALLOP CEVICHE**

with Citrus Dressing, Rice Pearls **D**

### **COCKTAIL SHRIMP**

with Horseradish, Cocktail Sauce, Chive

### **CAVIAR BAR**

with Crème Fraîche, Shallot,

Chive, Lemon **G**

Seafood Stations \*\$MP pp

## INTERACTIVE

### **CARVING:**

#### **CREEKSTONE USDA PRIME RIB**

Jus & Horseradish

#### **JAMÓN IBERICO**

Baguette, Tomato Preserve

### **BBQ:**

#### **LAMB CHOPS**

Chimichurri

#### **PRIME RIB**

Horseradish Cream, Beef Jus

#### **JUMBO PRAWNS**

#### **MIAMI SHORT RIB**

### **SEAFOOD:**

#### **EAST COAST OYSTERS, LOBSTER, TIGER PRAWN, MUSSELS,**

Butter, Horseradish, Tobasco, &  
Cocktail Sauce

Interactive Stations \*\$MP pp

## SWEET STATIONS

#### **LEMON MERINGUE TARTLET**

#### **CHOCOLATE TARTLET**

#### **PASSION FRUIT CARAMEL**

#### **PÂTE DE FRUIT**

#### **MACARON**

#### **FRUIT SKEWERS**

Select four of the above for \$10pp

# CLASSIC COURSED SIT DOWN MENU

## FIRST COURSE

### BREAD & BUTTER

*Guests to choose:*

### BURRATA SALAD

with Herb Pistou, Meyer Lemon, Frisée

Or -

### BEET SALAD

with Endive, Cara Cara Orange, Candied Pecan

## MAIN COURSE

*Guests to choose:*

### FILET MIGNON

with Confit Shallot, Oyster Mushroom, Beef Jus

Or -

### BLACK COD

Oyster Mushroom, Confit Shallot, Miso

Or

### CAULIFLOWER

with Piquillo Pepper, Navy Bean, Pine Nut **V G**

## SIDES

### BROCCOLINI

with Chili, Garlic **V G**

### SMASHED FRIED POTATOES

with Black Pepper Aioli, Chive

## THIRD COURSE

*Guests to choose:*

### CHOCOLATE TART

with Meringue & Salted Caramel

Or

### BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

## MENU ADDITIONS

**HAMACHI SASHIMI** Koji, Puffed Rice, Radish +\$15pp

**AGNOLOTTI PASTA** + \$25pp with **TRUFFLE JUS** + \$45pp

**SEARED SCALLOP** + \$25pp with **OSETRA CAVIAR** \$60pp

**EAST COAST LOBSTER** with **OSETRA CAVIAR** + \$35pp

**BURGUNDY CHEESE** with Local Honey + \$15pp

Substitute **USDA PRIME STRIPLOIN** + \$25pp

Substitute **A5 JAPANESE WAGYU** + \$65pp

Classic Coursed Menu Starting at \$95 -\*MP PP

**D** Dairy Free **G** Gluten Free **V** Vegan **N** Cont. Nuts



# FAMILY STYLE SIT DOWN MENU

## FIRST COURSE

*Everything listed for the table to share:*

### **ALOETTE WEDGE SALAD**

with Avocado, Puffed Grains, Chive Cream

### **JUMBO SHRIMP COCKTAIL**

with Horseradish, Cocktail Sauce **G D**

### **BURRATA SALAD,**

with Endive, Pesto, Candied Pecan **N**

### **BEEF CARPACCIO**

with Mustard, Parmigiano, Watercress **G D**

### **BREAD & BUTTER**

## SECOND COURSE

*Guests to choose:*

### **FILET MIGNON,**

with Shallot Confit, Beef Jus

Or

### **DOVER SOLE**

with Brown Butter, Lemon

Or

### **CAULIFLOWER**

with Piquillo Pepper, Navy Bean, Pine Nut **V**

## SIDES

*Everything listed for the table to share:*

### **SMASHED FRIED POTATOES,**

with Black Pepper Aioli, Chive

### **GRILLED BROCCOLINI**

with Chili, Garlic **V G**

### **CREMINI MUSHROOMS,**

with Thyme, Shallot **V**

## THIRD COURSE

*Guests to choose:*

### **CHOCOLATE TART**

Meringue, Salted Caramel **G**

Or

### **BROWN BUTTER CAKE**

Coconut Meringue, Raspberry, Lime **G**

Menu Additions can be found on the previous page.

Family Style Menu Starting at \$135 -\*MP PP

\*MP = Market Price





# LATE NIGHT

## **MAC & CHEESE**

Aged Cheddar, Butter, Breadcrumbs

## **TRUFFLE GRILLED CHEESE**

Pain au Lait, Aged Cheddar, Truffle, Butte

## **ALOETTE BEEF BRISKET SLIDER**

Dijonnaise, Griddled Emmental Cheese,  
Pickled Onions & Shredded Lettuce

## **TATER TOT POUTINE**

Cheese Curds, Beef Jus

## **NACHO BOWLS**

Tortilla Chips, Cheese Sauce, Jalapeno,  
Shallot, Peppers, Chorizo or Beef

## **ALOETTE LOADED FRIES**

Homemade Cheese Sauce,  
Pepperoncini Relish, Crispy Bacon,

## **POPCORN CHICKEN**

Black Truffle Honey

Late Night Snacks \$10pp - Add Truffle \$MP pp

Late Night Snacks can be offered as a Food Station



# BAR PACKAGES



## STANDARD

### **SPIRITS:**

Tanqueray Gin, Ketel One Vodka, Bulleit Bourbon, Altos Blanco Tequila, Havana Club 3 Rum, J & B Blended Scotch, Lot No. 40 Rye+, Campari, Dry Vermouth, Sweet Vermouth.

### **BEER**

Select 1: Heineken, Stella Artois, Local Brewery

### **WHITE WINE:**

Anne de Joyeuse Camas Chenin Blanc 2021

### **RED WINE:**

La Mozza Sangiovese 2020

\$45 per person

## PREMIUM

### **SPIRITS:**

Grey Goose Vodka, Casamigos Blanco Tequila, Johnnie Walker Black Label, Tanqueray Gin, Havana Club 3 Rum, J & B Blended Scotch, Lot No. 40 Rye+, Campari, Dry & Sweet Vermouth

### **BEER**

Select 2: Heineken, Stella Artois, Burdock Brewery Selection

### **WHITE WINE:**

Anne de Joyeuse Camas Chenin Blanc 2021

### **RED WINE:**

La Mozza Sangiovese 2020

**with a Prosecco toast or 2 signature cocktails & a mocktail**

\$60 per person

**Package Add-Ons: Chilled Shots \$10pp**

# BEVERAGE OFFERINGS



## COCKTAILS

### **PINE TO PALM**

Tanqueray Gin, Campari, Pineapple, Fresh Citrus

### **SPICY MARGARITA**

Tequila, Fresh Lime Juice, Jalapeño-Agave Syrup

### **GOLD RUSH**

Bourbon, Fresh Lemon, Honey Syrup

### **ALOETTE RASPBERRY DAIQUIRI**

Havana Club 3 Rum, Ripe Raspberry

& Fresh Lime

### **PAINTED WATER**

Ketel One Vodka, Lime Leaf, Sour Grape,

White Peppercorn

### **CHAMOMILE SOUR**

Blended Scotch, Lemon, Chamomile Tea Syrup,

Egg White

### **ARMAGNAC OLD FASHIONED**

Marie Duffau Armagnac, Absinthe, Bitters

Cocktails \$10 - 15 each

## WINE

Our sommelier can guide you in selecting the perfect glass or bottle to elevate your dining experience.

## BEER

Burdock Brewery, Local & Imported available

After something specific?  
Just let us know and we will do our best to accommodate.