



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

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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 the finest ingredients.

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.

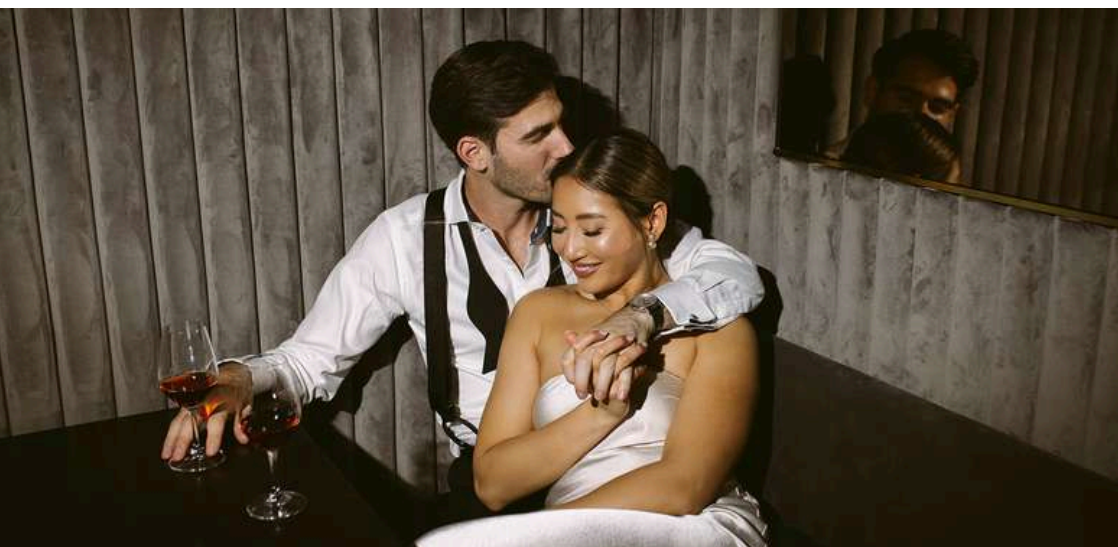


Photo Credit: Melissa Sung

PACKAGE OFFERINGS

RECEPTION PACKAGE 1

Please select:

7 x Canapés
1 x Grazing Stations
\$100 per person

RECEPTION PACKAGE 2

Please select:

5 x Canapés
2 x Passed Plates
1 x Food Stations
\$110 per person

RECEPTION PACKAGE 3

Please Select:

6 x Canapés
3 x Passed Plates
2 x Food Stations
\$145 per person



SIT DOWN PACKAGE 1

Menu Offerings

1 x Grazing Station
3 Course Menu
Server Ratio 1:15
\$210 PP

SIT DOWN PACKAGE 2

Menu Offerings

1 x Grazing Station
5 x Appetizers
3 Course Menu
Server Ratio 1:13
\$225 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
\$295 PP

PASSED APPETIZERS

SEA

BLUEFIN TUNA LETTUCE CUP

Miso & Sesame **G**

TIGER PRAWN COCKTAIL

Horseradish & Cocktail Sauce **G D**

HAMACHI TARTLET

Yuzu Crème Fraîche, Shiso Flowers

CHILLED LOBSTER

Jalapeño, Gem Lettuce, Lime, Avocado **G D**

TORCHED HOKKAIDO SCALLOP **D**

Yuzu Kosho, Radish

GARDEN

CRISPY CAULIFLOWER SKEWER

Tahini & Mint **V**

AGED CHEDDAR AND BROCCOLI ROLL

Feuille De Brick Pastry

CUCUMBER CUP

Cashew Cream, Dill **V**

CARROT TARTARE TARTLET

Chipotle, Lime **V, GF**

GOUGÈRE

Black Truffle, Cheddar

TRUFFLE GRILLED CHEESE BITE

Pain au Lait, Aged Cheddar, Truffle, Butter

BURRATA TARTLET

Herb Pistou, Edible Flowers

CAPRESE CROSTINI

Tomato, Basil, Balsamic **D**

MUSHROOM BRUSCHETTA

Taleggio, Thyme, Shallot

ARANCINI **V**

Tomato Risotto with Parmesan & Taleggio

LAND

BEEF CARPACCIO

Mustard, Manchego, Crostini

BEEF TARTARE TARTLET

Mustard, Caper, Cured Egg **D**

JAMÓN IBÉRICO

Tomato Preserve, Parmesan, Crostini

BEEF WELLINGTON BITES

Short Rib, Mushroom, Parsley Aioli

FOIE GRAS TORCHON

Maple, Bourbon, Hazelnut

PREMIUM OFFERINGS

HAMACHI & CAVIAR TARTLET

with Petrossian Caviar

EAST COAST OYSTERS

with Petrossian Caviar

WAGYU TARTARE TARTLET

with Petrossian Caviar

GRILLED A5 WAGYU SKEWER

Wasabi, Teriyaki, Jus

HOKKAIDO SEA URCHIN

on Toast

EAST COAST LOBSTER

Potato, Garlic Butter, Chive

ALBA WHITE TRUFFLE RISOTTO

Arborio Rice, Taleggio, Parmigiano-Reggiano

BLACK TRUFFLE TORTELLINI

Périgord Black Truffle

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

*MP = Market Price

PLATES & GRAZING STATIONS

PASSED PLATES

BURRATA

Candied Pecan, Grape, Frisée **N**

ALOETTE WEDGE SALAD

Avocado, Parmigiano-Reggiano, Grains

RICOTTA TORTELLINI

Parmigiano-Reggiano & Bread Crumb

SHRIMP ROLL

Jalapeño Aioli, Spring Onion **D**

TRUFFLE GRILLED CHEESE

Pain au Lait, Aged Cheddar, Truffle, Butter

WAGYU BEEF BRISKET SLIDER

Crispy Onion, Mustard Aioli

PORK BELLY SLIDER

Brioche, Sesame-Ginger Slaw, Garlic Aioli

HOKKAIDO SCALLOP CEVICHE

Pickled Ginger, Citrus Dressing **G D**

LAMB LOLLIPOPS (2 PIECES)

Chimichurri **D G**

BRAISED BEEF SHORT RIB

Potato, Cremini Mushroom, Pickled Onion **G D**

CORNISH HEN

Glazed Carrots, Pommes Purée

SALMON

Green Beans, Sourdough Crumble, Brown Butter

GRAZING STATIONS

CRUDITÉ

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

CHARCUTERIE & CHEESE

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

DESSERT STATION

Passion Fruit Caramel, Lemon Meringue
Tartlet, Chocolate Tartlet,
Seasonal Macaron, Brown Butter Cake Cup

SWEETS

Served as Canapés or as a Food Station

LEMON MERINGUE TARTLET

CHOCOLATE TARTLET

Caramel, Gold Leaf

PASSION FRUIT CARAMEL

Edible Rice Paper

PÂTE DE FRUIT

MACARON

Seasonal Flavours



FOOD STATIONS

SEAFOOD

OYSTER STATION

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

NORWEGIAN SALMON CRUDO

Poblano & Barley Miso, Lemon **D**

CHILLED LOBSTER

Jalapeño, Gem Lettuce, Lime, Avocado **G D**

HOKKAIDO SCALLOP CEVICHE

Rice Pearls, Hajikami Ginger, Citrus **D**

COCKTAIL SHRIMP

Horseradish, Cocktail Sauce, Chive

PETROSSIAN CAVIAR BAR

Crème Fraîche, Shallot, Chive, Lemon **G**

INTERACTIVE

CREEKSTONE USDA PRIME RIB CARVING STATION

Brioche Roll, Jus & Horseradish

JAMÓN IBERICO

Baguette, Tomato Preserve

BBQ LAMB CHOPS

Chimichurri

BBQ CREEKSTONE PRIME RIB

Horseradish Cream, Beef Jus

BBQ JUMBO PRAWNS

Garlic Butter

BBQ MIAMI SHORT RIB

Korean Style Marinade

SALAD

BURRATA SALAD

Herb Pistou, Grape, Pecan, Frisée

PANZANELLA SALAD **D**

Tomato, Cucumber, Sourdough

HEIRLOOM TOMATO SALAD **N**

Burrata, Sherry, Hazelnut

ALOETTE WEDGE SALAD

Avocado, Parmigiano-Reggiano,

Puffed Grains

ZUCCHINI SALAD

Yogurt, Lemon, Mint **G**

MARINATED DELICATA SQUASH

Candied Pepitas, Sage **V G**





MENU STYLES

FAMILY STYLE SHARING MENU

Pain au Lait with Salted Butter

Selection of two Salads

Selection of two Supplementary Courses

Selection of two Main Course

Selection of two Sides

One Dessert per person

Petit Fours

SEATED THREE COURSE MENU

Pain au Lait with Salted Butter

Salad Course

Main Course with Sides

Dessert

Option to add or substitute with Supplemental Courses or Supplemental Main Courses.

Preselection required two weeks prior to event date.

On site course selections available upon request, additional charges will apply.

BUFFET MENU

Pain au Lait with Salted Butter

Selection of Salad Course

Selection of Supplementary Course

Main Course

Selection of Vegetable Sides

Dessert

PLATED MENU

SALAD COURSE

BURRATA SALAD

Herb Pistou, Grape, Pecan, Frisée

BEET SALAD

Endive, Cara Cara Orange, Candied Pecan

ALOETTE WEDGE SALAD

Avocado, Parmigiano-Reggiano,
Puffed Grains

ZUCCHINI SALAD

Yogurt, Lemon, Mint **G**

MARINATED DELICATA SQUASH

Candied Pepitas, Sage **V G**

HEIRLOOM TOMATO SALAD

Burrata, Sherry, Hazelnut **N**

ALOBAR CAESAR SALAD

White Anchovy, Lardon, Parmigiano-Reggiano

PANZANELLA SALAD

Tomato, Cucumber, Sourdough

MAIN COURSE

FILET MIGNON

Oyster Mushroom, Confit Shallot, Beef Jus

SHORT RIB

Oyster Mushroom, Confit Shallot, Beef Jus

FREE-RANGE CHICKEN BREAST

Capers, Brown Butter

BLACK COD

Oyster Mushroom, Charred Scallion, Miso

CAULIFLOWER V

Piquillo Pepper, Navy Bean, Pine Nut

SUPPLEMENTARY COURSES

Course additions or substitutions

JUMBO SHRIMP COCKTAIL

Horseradish, Cocktail Sauce **G D**

BEEF CARPACCIO

Mustard, Parmigiano-Reggiano, Watercress **G D**

SALMON CRUDO

Poblano, Barley Miso, Lemon

HAMACHI SASHIMI

Koji, Puffed Rice, Radish

KOSHIHIKARI RICE

Shio Koji, Mushroom, Puffed Rice

RICOTTA RAVIOLI

Beurre Blanc, Périgord Black Truffle Jus

SEARED SCALLOP

Beurre Blanc, Chive

EAST COAST LOBSTER

Petrossian Caviar

BURGUNDY CHEESE & TRUFFLE HONEY

MAIN COURSE SUPPLEMENTS

USDA PRIME STRIPLOIN

Oyster Mushroom, Confit Shallot, Beef Jus

CUMBRAE'S DRY AGED RIBEYE

Oyster Mushroom, Confit Shallot, Beef Jus

A5 WAGYU

Oyster Mushroom, Confit Shallot, Miso

DOVER SOLE

Brown Butter, Lemon

PLATED MENU

VEGETABLE SIDES

BROCCOLINI (V)

Chili, Garlic

SMASHED FRIED POTATOES

Black Pepper Aioli, Chive, Parmesan

HEIRLOOM CARROTS (V)

Mustard, Sherry

CREMINI MUSHROOMS (V)

Thyme, Shallot

POMMES PURÉE

Butter, Sea Salt



DESSERT

CHOCOLATE TART

Meringue & Salted Caramel

BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

PAVLOVA (G, D)

Fresh Berries

TIRAMISU (G, D, V)

Coffee, Rum

SEASONAL FRUIT (V)



L A T E N I G H T

ALOETTE GO BURGER

4oz beef patty, Go sauce, Cheddar,
Lettuce, Onions, Pickles

ALOETTE GO CHICKEN SLIDER

Pepperoncini Relish, Go Sauce, Lettuce

ALOETTE GO CHICKEN TENDERS

Honey Mustard, Lettuce, Pickles

SPICY CHEESE FRIES

Crinkle-Cut Fries, Cheese Sauce,
Pepperoncini Relish

BACON CHEESE FRIES

Crinkle cut fries, Cheese Sauce,
Pepperoncini Relish, Crispy Bacon

NACHO BOWLS

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

POUTINE

Cheese Curds, Sauce au Poivre

CHICKEN DRUMETTES

BBQ, Buffalo, or Honey Garlic

POPCORN CHICKEN

Black Truffle Honey

TRUFFLE GRILLED CHEESE

Pain au Lait, Aged Cheddar, Truffle,
Butter

MAC & CHEESE

Aged Cheddar, Butter, Breadcrumbs



BREAKFAST



CONTINENTAL

Includes:

Hot Coffee & Fresh Orange Juice
Freshly Baked Butter Croissants
Scones with Fruit Preserves & Salted Butter
Blueberry Loaf
Yogurt Parfait with Granola & Berries
Seasonal Fresh Fruit

CROISSANT SANDWICHES

THE CLASSIC

Scrambled Egg & Aged Cheddar

SMOKED SALMON

Cream Cheese, Dill, Cucumber, Lemon

PARISIAN HAM

Swiss Cheese, Mustard Aioli

SMOKED SALMON PLATTER

Includes:

Smoked Norwegian Salmon
Sesame Bagels
Herbed Cream Cheese
Red Onion
Dill
Cucumber
Capers

HOT BUFFET

Includes:

Hot Coffee & Fresh Orange Juice
Pain au Lait & Whipped Butter
Frittata with Feta, Spinach, Confit Tomato
Smashed Fried Potatoes
Portobello Mushroom with Thyme, Garlic
Double Smoked Bacon
Avocado on Grilled Sourdough

OMELETTE STATION

Make your breakfast interactive with a build-your-own omelette station!

Your guests can customize their own omelette or use inspiration from our menu:

SPANISH

Jamón Iberico, Shishito, Potato, Paprika, Herbs

WESTERN

Ham, Sweet Pepper, Onion, Cheddar, Herbs

VEGETARIAN

Spinach, Mushroom, Tomato, Onion, Gruyère, Herbs

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, Burdock Brewery Selection

WHITE WINE:

Anne de Joyeuse Camas Chenin Blanc 2021

RED WINE:

La Mozza Sangiovese 2020

PREMIUM

SPIRITS:

Grey Goose Vodka, Casamigos Blanco Tequila, Johnnie Walker Black Label Scotch, 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

BEVERAGE OFFERINGS



COCKTAILS

PINE TO PALM

Tanqueray Gin, Campari, Pineapple, Fresh Citrus

SPICY MARGARITA

Tequila, Fresh Lime Juice, Jalapeño, Agave

GOLD RUSH

Bourbon, Fresh Lemon, Honey

PAINTED WATER

Ketel One Vodka, Lime Leaf, Sour Grape,

White Peppercorn

CHAMOMILE SOUR

Blended Scotch, Lemon, Chamomile, Egg White

ARMAGNAC OLD FASHIONED

Marie Duffau Armagnac, Absinthe, Bitters

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?

WE'RE HAPPY TO CUSTOMIZE COCKTAILS FOR YOUR SPECIAL OCCASSION.

EXPERIENCE ALO CATERING

YOUR DREAM WEDDING

Our aim is to work closely with you to fully understand your vision for your big day. Our team will help you choose your right venue, our Chef will create the perfect menu, our team will source the flowers, entertainment, design, decor and staffing. We will plan your wedding from start to finish and coordinate with all the suppliers and the venue, to make the build up and entire event run seamlessly and smoothly.

OFF-SITE MEETINGS

Let us take care of business meetings. Our team will organize the venue, source rentals, and create impressive breakfast, lunch, and dinner menus to wow your team and clients. With our seamless and professional service, you can focus on what truly matters.

HAPPY HOLIDAYS

Whether you are looking for a large venue for your holiday party or something more intimate, our team can find the perfect Toronto space to hold your event. Our iconic and centrally located holiday party venues, combined with incredible food and drink, awesome entertainment, production, impeccable service and professional event management will make your party a super hit with guests. We offer all inclusive package deals and various upgrades to match your vision and requirements - simply send us an email to find out more.

CORPORATE CATERING

Your event, be it a conference, brand activation, awards ceremony, exhibition or a product launch, requires detailed planning, smooth execution, hard work and creativity. Our team at Alo Catering has all the right skills and acumen to deliver your event and make it a success.



DINNER WITH CHEF PATRICK

FOR THOSE LOOKING FOR A ONE OF A KIND EXPERIENCE

Whether in the comfort of your own home or at a venue of your choice, Chef Patrick will cook, create, and guide you through each course, sharing his culinary expertise and answering any questions you or your guests may have.

We recommend enjoying this experience with friends and loved ones that are truly inspired by the culinary world - or the big boss you really want to impress!

To find out more about Dinner with Chef Patrick, please [email us](#).



STAFFING & VENDORS

STAFFING

At Alo Catering we understand the importance of exceptional representation at your events. That's why we have a dependable roster of vendors and collaborate with Toronto's top staffing agencies to ensure your event runs smoothly, whether corporate or private. From start to finish, our dedicated staff will guide, serve, and assist you and your guests, allowing you to fully enjoy your occasion.

We offer a wide range of professionals, including bartenders, waitstaff, cloakroom attendants, and supervisors, ensuring your event is executed efficiently and effortlessly, leaving you and your guests impressed by the outstanding service.

PREFERRED VENDORS & TALENT

FLOWERS:

Floral Fetish
Edens Flowers

RENTALS:

Element Event Solutions
Splendid Settings
Table Tales

DJ:

DJ J Class

Planners:

[Ashley Lindzon](#)
[Trevor Frankfort](#)
[Rainbow Chan Weddings](#)
[August in Bloom](#)

OFFICIANT:

CORRIE SAKALUK

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Nick Lee
Melissa Sung

TALENT:

ILLUSTRATORS:

LAUREN PEARSON
ELECTRIC VIOLIN
SARAPHINA



LET'S CONNECT!



Alo Catering is proud to bring the Michelin-starred excellence of Alo Restaurant to events of any size, creating unforgettable experiences through world-class food and service.

We have expanded our team making us the go-to caterer for grand weddings, brand activations and intimate gatherings.

We look forward to planning your next event!



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