



ELEVATE YOUR EVENT WITH
MICHELIN-STARRED EXCELLENCE

TABLE OF CONTENTS

- **ELEVATE YOUR EVENT**

- Page 4

- **PASSED APPETIZERS**

- Page 5

- **PASSED PLATES & GRAZING STATIONS**

- Page 6

- **FOOD STATIONS**

- Page 7

- **PLATED MENUS**

- Page 8

- **SUPPLEMENTARY MENUS**

- Page 9

- **LATE NIGHT**

- Page 10

- **BREAKFAST**

- Page 11

- **BAR SERVICE PACKAGE**

- Page 12

- **BEVERAGE OFFERINGS**

- Page 13

- **EXPERIENCE ALO CATERING**

- Page 14

- **DINNER WITH CHEF PATRICK**

- Page 15

- **PARTNERED VENDORS**

- Page 16

- **LET'S CONNECT**

- Page 17





ELEVATE YOUR EVENT

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

Alo Catering curates menus to best showcase your event. Welcome your guests with a selection of premium canapés and custom cocktails followed by a multi-course plated menu with thoughtful wine selections, executed by hospitality professionals.

We provide full-service catering, including menu curation, coordination of 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

PASSED APPETIZERS

SEA

BLUEFIN TUNA LETTUCE CUP GF

Miso, Sesame, Scallion

TIGER PRAWN COCKTAIL GF, DF

Horseradish, Cocktail Sauce, Chive

HAMACHI TARTLET

Yuzu, Crème Fraîche, Shiso Flowers

CHILLED LOBSTER GF DF

Gem Lettuce, Jalapeño, Lime, Avocado

GARDEN

CRISPY CAULIFLOWER SKEWER V

Tahini, Grape, Sambal, Mint

AGED CHEDDAR AND BROCCOLI ROLL

Feuille De Brick Pastry

CUCUMBER CUP V

Cashew Cream, Dill, Shallot

CARROT TARTARE TARTLET V, GF

Chipotle, Lime, Coriander

GOUGÈRE

Black Truffle, Cheddar

BURRATA TARTLET

Herb Pistou, Edible Flowers

MUSHROOM BRUSCHETTA

Taleggio, Thyme, Shallot

ARANCINI

Tomato Risotto, Parmesan, Taleggio

LAND

BEEF TARTARE TARTLET DF

Mustard, Caper, Cured Egg

JAMÓN IBÉRICO

Tomato Preserve, Parmesan, Crostini

BEEF WELLINGTON BITES

Short Rib, Mushroom, Parsley Aioli

PREMIUM OFFERINGS

HAMACHI & CAVIAR TARTLET

Petrossian Caviar, Yuzu, Crème Fraîche

WAGYU TARTARE TARTLET

with Petrossian Caviar

GRILLED A5 WAGYU SKEWER

Wasabi, Teriyaki, Jus

EAST COAST LOBSTER GF

Potato, Garlic Butter, Chive

BLACK TRUFFLE TORTELLINI

Périgord Black Truffle, Ricotta

SWEETS

LEMON SQUARE

Lemon Curd, Shortbread

CHOCOLATE TARTLET

Salted Caramel, Gold Leaf

PASSION FRUIT CARAMEL

Edible Rice Paper

PÂTE DE FRUIT

SEASONAL MACARON

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

*MP = Market Price

PLATES AND GRAZING STATIONS

PASSED PLATES

BURRATA N

Candied Pecan, Grape, Frisée

ALOETTE WEDGE SALAD GF

Avocado, Parmigiano-Reggiano, Grains

RICOTTA TORTELLINI

Parmigiano-Reggiano & Bread Crumb

SHRIMP ROLL DF

Jalapeño Aioli, Spring Onion

TRUFFLE GRILLED CHEESE

Pain au Lait, Aged Cheddar, Truffle, Butter

WAGYU BEEF BRISKET SLIDER

Crispy Onion, Mustard Aioli

HOKKAIDO SCALLOP CEVICHE GF, DF

Pickled Ginger, Citrus Dressing

LAMB LOLLIPOPS (2 PIECES) GF, DF

Chimichurri

BRAISED BEEF SHORT RIB GF, DF

Potato, Cremini Mushroom, Pickled Onion

CORNISH HEN GF

Glazed Carrots, Pommes Purée

SALMON

Green Beans, Sourdough Crumble, Brown Butter

GRAZING STATIONS

CRUDITÉ

Crisp Seasonal Vegetables served with
Hummus & Dill Ranch

CHARCUTERIE & CHEESE

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

DESSERT

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



FOOD STATIONS

SEAFOOD

OYSTER STATION **GF, DF**

Horseradish, Lemon, Hot Sauce

NORWEGIAN SALMON CRUDO **DF**

Poblano & Barley Miso, Lemon

CHILLED LOBSTER **GF, DF**

Jalapeño, Gem Lettuce, Lime, Avocado

HOKKAIDO SCALLOP CEVICHE **DF**

Rice Pearls, Hajikami Ginger, Citrus

COCKTAIL SHRIMP **GF, DF**

Horseradish, Cocktail Sauce, Chive

PETROSSIAN CAVIAR BAR

Blini, Crème Fraîche, Shallot, Chive, Lemon

SALAD

BURRATA SALAD **N**

Herb Pistou, Grape, Pecan, Frisée

HEIRLOOM TOMATO SALAD **N**

Burrata, Sherry, Hazelnut

ALOETTE WEDGE SALAD **GF**

Avocado, Parmigiano-Reggiano,
Puffed Grains

ZUCCHINI SALAD **GF**

Yogurt, Lemon, Mint

MARINATED DELICATA SQUASH **V, GF**

Candied Pepitas, Sage

INTERACTIVE CHEF STATION

CREEKSTONE USDA PRIME RIB CARVING

Brioche Roll, Jus & Horseradish

JAMÓN IBERICO SLICING

Baguette, Tomato Preserve

BBQ & GRILL

Lamb Chops with Chimichurri

Pork Ribs with Sticky BBQ Sauce

Lobster Tails with Garlic Butter

Jumbo Prawns with Garlic Butter

Vegetables & Corn Ribs

PASTA

Ricotta Tortellini with Parmigiano-Reggiano

Orecchiette Pomodoro with Basil



PLATED MENUS

THREE COURSE PLATED

preselection of main course required

BREAD & BUTTER

BEET SALAD **N**

Endive, Cara Cara Orange, Candied Pecan

-

FILET MIGNON **GF**

Broccolini, Pommes Purée, Beef Jus

or

BLACK COD **GF**

Broccolini, Pommes Purée, Miso

or

CAULIFLOWER **V**

Piquillo Pepper, Navy Bean, Pine Nut

-

BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

GRANDEUR FOUR COURSE PLATED

preselection of main course required

HAMACHI SASHIMI **GF, DF**

Koji, Puffed Rice, Radish

-

RICOTTA TORTELLINI

Beurre Blanc, Périgord Black Truffle Jus

-

BREAD & BUTTER

USDA PRIME STRIPLOIN **GF**

Broccolini, Potato Pavée, Confit Shallot, Beef Jus

or

DOVER SOLE **GF**

Broccolini, Potato Pavée, Confit Shallot, Brown Butter

or

HEIRLOOM CARROT **V**

Beet Hummus, Vadouvan, Spiced Chickpea

-

CHOCOLATE MOUSSE CAKE

Raspberry Chantilly



DF Dairy Free **GF** Gluten Free **V** Vegan **N** Cont. Nuts

SUPPLEMENTARY MENUS

SHARING STYLE PLATES

BREAD & BUTTER

ALOETTE WEDGE SALAD **GF**

Avocado, Puffed Grains, Chive Cream

JUMBO SHRIMP COCKTAIL **GF, DF**

Horseradish, Cocktail Sauce, Chive

BURRATA SALAD **N**

HERB PISTOU, GRAPE, PECAN, FRISÉE

BEEF CARPACCIO **GF, DF**

Mustard, Parmigiano-Reggiano, Watercress

-

BRAISED SHORT RIB **GF, DF**

Confit Shallot, Button Mushroom, Beef Jus

DOVER SOLE **GF**

Brown Butter, Lemon

SMASHED FRIED POTATOES **GF**

Black Pepper Aioli, Chive

GRILLED BROCCOLINI **V**

Chili, Garlic

-

BROWN BUTTER CAKE

Coconut Meringue, Raspberry, Lime

EXECUTIVE LUNCH

BREAD & BUTTER

ALOETTE WEDGE SALAD **GF**

Avocado, Puffed Grains, Chive Cream

-

RICOTTA RAVIOLI

Olive Oil, Basil, Parmesan

-

CHICKEN SUPRÈME **GF**

Brown Butter, Capers, Parsley

-

SMASHED FRIED POTATOES **GF**

Black Pepper Aioli, Chive

GRILLED BROCCOLINI **V**

Chili, Garlic

-

ALOETTE S'MORE COOKIE

Chocolate, Marshmallow



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 GF

Crinkle-Cut Fries, Cheese Sauce,
Pepperoncini Relish

BACON CHEESE FRIES GF

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

NACHO BOWLS GF

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

POUTINE GF

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 Muffins
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
Cucumber
Capers
Dill

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 SERVICE PACKAGES



STANDARD

SPIRITS

Tanqueray Gin, Ketel One Vodka, Altos Blanco Tequila, Havana Club 3 Rum,
Lot No. 40 Rye, Campari, Dry Vermouth, Sweet Vermouth.

BEER

Heineken, Stella Artois, Burdock Brewery Selection (Select One)

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,
Lot No. 40 Rye, Campari, Dry & Sweet Vermouth

BEER

Heineken, Stella Artois, Burdock Brewery Selection (Select One)

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

Rye, 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

SEEKING SOMETHING SPECIFIC?

WE'RE HAPPY TO CUSTOMIZE OUR OFFERINGS FOR YOUR SPECIAL OCCASION.

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

PLANNERS:

Ashley Lindzon
Trevor Frankfort
Rainbow Chan Weddings
August in Bloom

OFFICIANT:

Corrie Sakaluk

DJ:

DJ J Class

PHOTOGRAPHERS:

Jonathan Adediji
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!



Alo Catering
4 Gilead Place
Toronto M5A 3C9
cateringbyalo.com
[@cateringbyalo](https://www.instagram.com/cateringbyalo)