

DT Bistro Functions & Catering

Please call our bistro line at **416.916.8155** or email us at **dtbistro@gmail.com** to place orders or to make inquiries. All catering prices are per person and there is a required **8 person minimum per order**. Orders require at least 72 hours notice and cancellations require 24 hours notice or a food cost cancellation fee may apply. Certain ingredients, dishes, availability and prices are subject to change by the season. Most dietary restrictions and food allergies can be accommodated, however DT cannot guarantee that any item has not been in contact with any allergens. Specialty orders, requests and inquiries are done by appointment with chef Donald Duong only.

Soups & Salads

Bistro Field Greens 4
Caesar Salad 5
Arugula & Peach Salad 5
Thai Mango Shrimp Salad 6
Heirloom Tomato & Ricotta Salad 7
Seafood Salad, Mustard & Wine Vinaigrette 8
Blended Wild Mushroom Soup 5
Seasonal Soup 5

Starters

Tomato Garlic Pesto & Shrimp Crostini 4
Oven Dried Tomato & Chevre Crostini 4
Seafood or Vegetable Spring Rolls 4
Mushroom Strudel 4
Crushed Fingerling & Smoke Salmon 8
Grilled Vegetable Antipasto 10
Antipasto with Charcuterie 14
Antipasto with Seafood 14

Pasta & Sides

Seasonal Roasted Vegetables 5
Quinoa & Vegetables 5
Brown Rice & Barley with Walnut, Apricot & Seeds 5
Chicken & Artichoke Fusili with Oven Dried Tomato 8
Wild Mushroom Pappardelle with White Wine Cream Sauce 8
Lobster & Chorizo Pappardelle with White Wine Cream Sauce 12
Spinach & Ricotta Ravioli in a Sauce Rose with Prawns 14

Sandwiches

Sautéed Mushroom & Goat Cheese 9
Lamb Meatloaf with Plum Chutney & Mustard 9
Organic French Herb Chicken, Rapini & Gruyere 10
Braised Brisket & Asiago with Hot Banana Peppers 10
Five Spice Pork Wrap with Pickled Onion & Plum Hoisin 10
Lavender & Pork Rillettes with Caramelized Onion & Apple 11
Lemon & Olive Oil Poached Tuna Nicoise, Tapenade & Egg 11
Curry Salmon Naan with Sour Cream & Apple 12

Mains

Marinated & Roasted French Herbed Organic Chicken 15
Five Spice Tender Pork Ribs & House Pickles 15
Red Wine Marinated Grilled Lamb Chops & Couscous 15
Beer Braised & Spiced Lamb Shank & Couscous 15
Halibut en Papillote with Black bean, Mushroom & Goji Berry 15
Baked Moroccan Spiced Salmon 15
Baked Mahi Mahi with Walnut Pesto & Braised Fennel 15
Porto & Balsamic Tender Short Ribs & Mash 25
Grilled Rib Eye with Spicy Balsamic Onions & Roasted Vegetable 25
Grilled Sirloin with Mushroom Ragu & Roasted Vegetables
French Herb & Parmesan Crusted Rack of Lamb & Truffled Mash 25