



150 York St, Toronto  
cateringbyalo.com

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salon

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Multi-Course Menus

Reception Packages

Canapés

Passed Plates

Food Stations

Beverage Packages

Premium Bar Service



## Standing Receptions

Alo Catering offers a sophisticated take on the classic cocktail reception, bringing the flair of our Michelin-awarded kitchens to a social setting. We provide an array of meticulously crafted passed canapés, elegant small plates, and interactive food stations for events that thrive on movement and variety. This flexible approach allows your guests to circulate and mingle while enjoying a continuous flow of gourmet flavours.

The below packages are designed to fit events where the reception is the main event as well as receptions to begin the affair.

### Complete Reception

*starting at \$99 per guest*

Our “Complete Reception” provides a continuous flow of substantial, chef-driven selections, ensuring guests are fully satisfied without the need for a formal seat.

*includes:*

*charcuterie & cheese platter  
2 vegetarian canapés  
2 meat/seafood canapés  
1 premium canapé  
3 passed small plates  
1 food station  
1 passed dessert*

### Cocktail Hour

*starting at \$39 per guest*

For those hosting a seated affair, our “Cocktail Hour” offers a curated selection of refined canapés, perfectly designed to spark conversation before the meal begins.

*includes:*

*2 vegetarian canapés  
3 meat/seafood canapés  
1 premium canapés*



## Canapés

*Delivering a symphony of flavour in one perfect bite.*

### **Vegetarian**

*\$5 per piece*

#### **Spicy Buffalo Cauliflower Skewer**

crispy cauliflower, tangy sambal sauce, grape, sesame tahini

#### **Vegan Cucumber Delight**

whipped cashew butter, dill pickle relish, crispy fried shallot

#### **Mediterranean Mushroom Bruschetta**

taleggio & gruyère cheese gratin, sourdough crostini, thyme

#### **Garden Vegetable & Burrata Tartlet**

fresh burrata cheese, snap pea salad, basil pesto, edible flowers

#### **Fried Pomodoro Arancini**

parmesan, mozzarella, confit tomato

#### **Three Cheese Gougère**

fermented jalapeño, gruyère, cheddar, parmesan

### **Premium**

*market price*

#### **Japanese Hamachi Tartare & Petrossian Caviar Tartlet**

#### **Japanese A5 Wagyu Beef Tartare & Petrossian Caviar Tartlet**

#### **Dashi Glazed Japanese A5 Wagyu Beef & Fresh Wasabi**

### **Land & Sea**

*\$6 per piece*

#### **Hand Chopped Beef Tartare**

grainy mustard dressing, pickled cornichon, caper, cured egg yolk

#### **Jamon Iberico Crostini**

confit san marzano tomato, grated parmesan, sourdough crostini

#### **BBQ Chicken Skewer**

grilled chicken, chopped scallion, toasted black sesame, hoisin glaze

#### **Braised Beef Wellington**

braised short rib, mushroom duxelle, herb aioli, all butter puff pastry

#### **Nova Scotia Bluefin Tuna**

miso aioli, toasted sesame, scallion curl, nori crisp

#### **Japanese Hamachi Tartlet**

hamachi tartare, yuzu citrus, crème fraîche, shiso flower

### **Dessert**

*\$5 per piece*

#### **Zingy Lemon Square**

french lemon curd, sweet butter shortbread

#### **Tropical Passionfruit Caramel**

edible rice paper, soft caramel

#### **Pâte de Fruit**

seasonal fruit

## Small Plates

*The perfect middle ground between a light snack and a full meal. Designed for effortless socializing, each dish is crafted to be enjoyed in 2-3 bites.*

### **Fresh Burrata Salad \$12**

red grape, crispy candied pecan, frisée greens, basil pesto

### **Famous Aloette Wedge Salad \$10**

sliced avocado, parmesan, puffed wild rice, candied pepitas, chive cream dressing, pickled pearl onions

### **East Coast Shrimp Roll \$12**

toasted brioche, marinated shrimp, jalapeño aioli, spring onion

### **Ricotta Stuffed Agnolotti Pasta \$10**

parmesan & butter sauce, bread crumb

### **Truffled Grilled Cheese \$10**

pain au lait, aged white cheddar, black truffle, brown butter

### **Prime Steak Slider \$14**

thinly shaved striploin, crispy onion, au jus, spicy mustard aioli, brioche bun

### **Grilled Norwegian Salmon \$12**

sautéed green bean, sourdough crumble, brown butter sauce, fresh herbs

### **Nova Scotia Lobster Tail \$16**

buttered lobster, whipped potato, chive, spicy garlic sauce

### **Braised Short Rib \$12**

slow cooked beef short rib, whipped potato, cremini mushroom, pickled onion

### **Roasted Cornish Hen \$12**

cornish hen breast and leg, glazed heirloom carrots, pommes purée, chicken jus

### **Grilled New Zealand Lamb Lollipops \$18**

bone-in chop, herbed chimichurri

## Food Stations

*Elevate your event with interactive food stations, designed to offer both visual theatre and culinary depth.*

### **Chilled Seafood**

**Pick 4 for \$45**

#### **East Coast Oysters**

horseradish, lemon, hot sauce

#### **Norwegian**

#### **Salmon Crudo**

charred poblano, barley miso, lemon

#### **Chilled Nova Scotia Lobster**

fermented jalapeño, gem lettuce, fresh lime, avocado

#### **Hokkaido**

#### **Scallop Ceviche**

rice pearls, pickled japanese ginger, citrus

#### **Cocktail Prawn**

spicy cocktail sauce, chive

*add*

#### **Petrossian Caviar 10g/\$48**

pan fried blini, crème fraîche, thinly sliced shallot, chive, lemon

### **Grazing**

#### **Garden Crudite \$65/ \$110**

seasonal vegetables served with sesame hummus & dill ranch

#### **Artisanal Charcuterie & Local Cheese \$175/\$285**

chef selections, sourdough baguette, olives, fresh fruit, grainy mustard, preserves

### **Salad & Pasta**

#### **Fresh Burrata Salad \$14**

basil pesto, red grape, crispy candied pecan, frisée

#### **Heirloom Tomato \$12**

fresh burrata, sherry vinaigrette, toasted hazelnut

#### **Famous Aloette Wedge Salad \$10**

sliced avocado, parmesan, puffed wild rice, candied pepitas, chive cream dressing, pickled pearl onions

#### **Zucchini Carpaccio \$10**

lemon yogurt, toasted pine nut, pickled mint  
*(seasonal)*

#### **Delicata Squash \$10**

candied pepitas, fried sage, pickled onion aioli  
*(seasonal)*

#### **Ricotta Stuffed Agnolotti Pasta \$10**

parmesan & butter sauce, bread crumb

#### **Canestri Pasta \$10**

san marzano pomodoro sauce, fresh basil, italian olive oil

### **Chef's Station**

#### **USDA Prime Rib \$22**

brioche roll, horseradish aioli, au jus

#### **Fried Chicken \$16**

brioche roll, pepperoncini relish, aloette hot sauce

#### **A5 Japanese Wagyu Striploin \$MP**

pommes purée, peppercorn jus

#### **Grilled New Zealand Lamb \$18**

herbed chimichurri

#### **Jamon Iberico MP**

sourdough baguette, san marzano tomato preserve

## Multi-Course Menus

At Alo Catering, we bring the precision and artistry of our Michelin-awarded restaurants directly to your table, transforming any private event into a world-class gastronomic experience. Our plated menus are meticulously curated to reflect the seasonal elegance and refined techniques that defined our reputation, ensuring each course is a visual and culinary masterpiece. By blending sophisticated service with the elevated flavors of our flagship kitchens, we provide an intimate dining atmosphere that doesn't just host your guests—it inspires them.

### 3 Course Menu

*starting at \$99 per guest  
with pre-selected main course\**

#### **Alo's Pain au Lait & Whipped Butter**

##### **Famous Wedge Salad**

*sliced avocado, parmesan, puffed wild rice,  
candied pepitas, chive cream dressing,  
pickled pearl onions*

*(hamachi sashimi, shio koji, radish +\$20)*

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##### **AAA Ontario Beef Tenderloin**

*grilled broccolini, pommes purée,  
charred shallot, aged beef fat jus*

*or*

##### **Norwegian Grilled Salmon**

*sautéed green bean, sourdough crumble,  
brown butter sauce, fresh herbs*

*(austrailian wagyu striploin &  
chilean seabass +\$30)*

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##### **Creamy Basque Cheesecake**

*sour cherry compote*

### 4 Course Menu

*starting at \$119 per guest  
with pre-selected main course\**

#### **Pain au Lait & Whipped Butter**

##### **Famous Wedge Salad**

*sliced avocado, parmesan, puffed wild rice,  
candied pepitas, chive cream dressing,  
pickled pearl onions*

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##### **Ricotta Agnolotti Pasta**

*seasonal garnish*

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##### **AAA Ontario Beef Tenderloin**

*grilled broccolini, pommes purée,  
charred shallot, aged beef fat jus*

*or*

##### **Norwegian Grilled Salmon**

*sautéed green bean, sourdough crumble,  
brown butter sauce, fresh herbs*

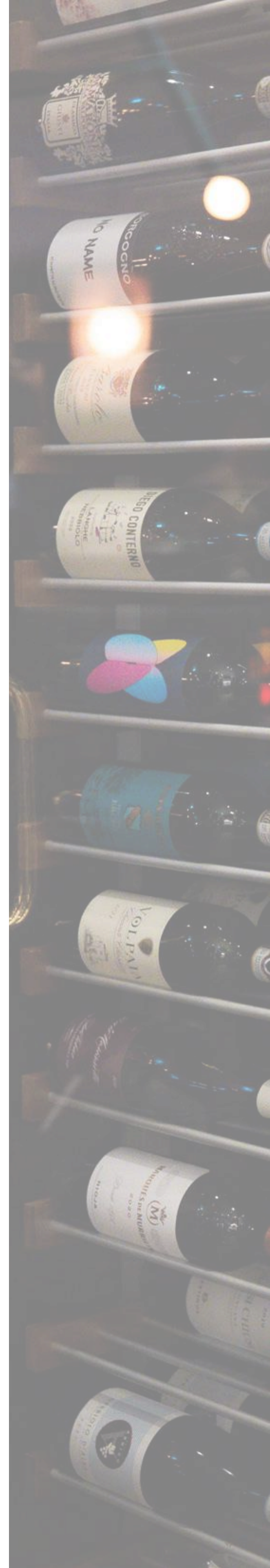
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##### **Chocolate Mousse Cake**

*raspberry chantilly*

## Beverages

Our Full Service Bar Package offers a seamless, Michelin-level beverage experience tailored to your event. We provide complete wine and bar service featuring a curated selection of premium spirits, refined wines, and signature cocktails crafted by our expert mixologists. To ensure every guest is included in the toast, our menus also feature bespoke mocktails that mirror the complexity and elegance of our standard pours, all delivered with the professional hospitality that defines the Alo brand.



## **Premium Bar Service**

*(Up to 4hrs)*

*Sample Menu*

### **Wine**

Anne de Joyeuse Camas Chenin Blanc 2021. Loire, France (White)

La Mozza Sangiovese 2020. Tuscany, Italy (Red)

Bernard Fouquet, NV Vouvray Brut (Sparkling)

### **Beer**

Stella Artois

### **Premium Rail Spirits**

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

### **Signature Cocktails (Selection of Two)**

Armagnac Old Fashioned - Marie Duffau Armagnac, Absinthe, Bitters

Painted Water - Ketel One Vodka, Lime Leaf, Sour Grape, White Peppercorn, Fresh Citrus

Spicy Margarita - Altos Blanco Tequila, Fresh Lime Juice, Jalapeño, Agave

Gold Rush - J & B Blended Scotch, Fresh Lemon, Honey

Chamomile Sour - J & B Blended Scotch, Lemon, Chamomile Tea, Egg White

Pine to Palm - Tanqueray Gin, Campari, Pineapple, Fresh Citrus

### **Mocktail (Selection of One)**

Sage Advice - Spirit Free Gin, Lemon, Sage, Pear Nectar

Milano Spritz - Spirit Free Aperitivo, Non-Alcoholic Sparkling Wine, Soda

Painted Water No2 - Spirit Free Gin, Lime Leaf, Sour Grape, White Peppercorn,

Fresh Citrus

### **Soft Bar**

Kold Draft Ice, Fresh Citrus Juices, Egg Whites, Soft Drinks, Cranberry Juice, Bitters

\*bar service prices do not include rentals or labour costs, which are billed separately