



150 York St, Toronto
events@alofoodgroup.com

brought to you by the team behind

aloette

salon

alo

alobar



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

talleggio & 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, picked 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)

-

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)*

-

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*

-

Ricotta Agnolotti Pasta

seasonal garnish

-

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*

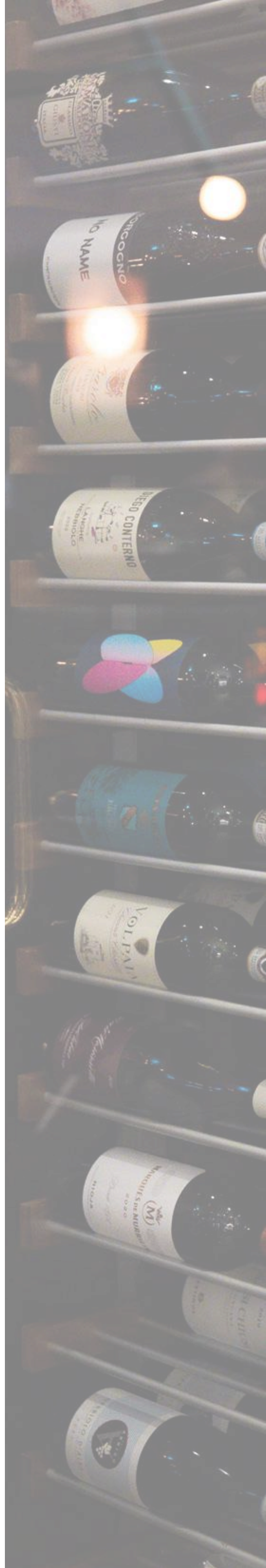
-

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