



BLU is in the vibrant King West Theatre District, one of Toronto's most dynamic and stylish neighbourhoods. With its spacious layout and elegant design, BLU provides the ideal setting for your next event, whether intimate or grand.

We are open for lunch and dinner daily and invite you to enjoy our brunch service on weekends, making BLU a perfect destination any time of day.

From corporate functions and business meetings to weddings, product launches, birthdays, family celebrations, wine tastings, and charity fundraisers, BLU offers a memorable experience tailored to your needs. Our experienced team is here to ensure your event is executed seamlessly and with lasting impact.

Guests are welcomed through a sophisticated piano bar that opens into an upscale dining room, creating an inviting and refined ambiance. Whether you're planning an intimate dinner or a large private celebration for up to 150 guests, BLU offers impeccable service in a stunning environment.

BLU is fully equipped with a comprehensive and complimentary Audio/Visual system, including professional microphones, speakers, projectors, screens, and podiums—perfect for presentations and multimedia events.

We offer 3 private room settings that can seat 20, 40 (fully soundproof), and 60 guests for a more exclusive setting for smaller gatherings.

Customized menus can be developed in collaboration with Chef Eric Bucher, tailored to any event theme or dietary requirement. We invite you to explore our popular menu selections suitable for both seated dinners and cocktail receptions. We are happy to help create a menu that fits your specific tastes and budget.

Let BLU make your next event in the King West Theatre District truly unforgettable.

Popular items on our regular menu such as: Tuna, 12oz Ribeye, Rack of lamb, Tuna can be added or substituted on your menu for a premium charge

Menus will change depending on availability due to seasonable items

Prices do not include 13% tax and 20% gratuity. Prices might also change without notice based on price changes on raw materials.



## **\$70 MENU**

### **ANTIPASTI**

Choice of:

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Sweet Potato Chip, Yuzu Vinaigrette

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette

Gem Lettuce, Radicchio, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Zuppa Del Giorno

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### **PIATTO PRINCIPALE**

Choice of:

Grilled AAA Striploin, Heirloom Carrot, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtini, Grilled Zucchini, Piperade Sauce

Zucchini Pasta, Pesto, Sundried Tomato, Green Pea, Almond, Garlic (*Vegan*)

Pan Seared Atlantic Salmon, Roasted Fennel, Artichoke, Caper, Spring Pea Puree

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce

Basil Risotto, Cherry Tomato, Prosciutto Chip, Chive Oil

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### **DOLCI**

Choice of:

Matcha Tea Panna Cotta

Pistachio Tiramisu

Sorbet

Chocolate Mousse Cannoli



## **\$85 MENU**

### **PRIMI**

Choice of:

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde

Gem Lettuce, Radicchio, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Sweet Potato Chip, Yuzu Vinaigrette

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Zuppa Del Giorno

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### **PIATTO PRINCIPALE**

Choice of:

Grilled AAA Beef Tenderloin, Heirloom Carrot, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtini, Grilled Zucchini, Piperade Sauce

Pan Seared Atlantic Salmon, Roasted Fennel, Artichoke, Caper, Spring Pea Puree

Zucchini Pasta, Pesto, Sundried Tomato, Green Pea, Almond, Garlic (*Vegan*)

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Arugula, Fennel, Chili, Citrus

Goat Cheese Spinach Ravioli, Crumbled Pistachio, Sage Lemon Brown Butter

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### **DOLCI**

Choice of:

Chef's Choice Cheese Board with Chutney

Matcha Tea Panna Cotta

Pistachio Tiramisu

Sorbet



## **\$95 MENU**

### **AMUSE**

Chef's Choice

### **ANTIPASTI**

Choice of:

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Sweet Potato Chip, Yuzu Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde

Gem Lettuce, Radicchio, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

### **PASTA**

Goat Cheese Spinach Ravioli, Crumbled Pistachio, Sage Lemon Brown Butter

### **PIATTO PRINCIPALE**

Choice of:

Grilled AAA Beef Tenderloin, Heirloom Carrot, Roasted Polenta, Madeira Jus

Spinach Ricotta Chicken Involtni, Grilled Zucchini, Piperade Sauce

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Arugula, Fennel, Chili, Citrus

Zucchini Pasta, Pesto, Sundried Tomato, Green Pea, Almond, Garlic (*Vegan*)

Pan Seared Atlantic Salmon, Roasted Fennel, Artichoke, Caper, Spring Pea Puree

Grilled Australian Rack of Lamb, Asparagus, Basil Risotto, Madeira Jus

### **DOLCI**

Choice of:

Matcha Tea Panna Cotta

Chocolate Molten Lava Cake

Pistachio Tiramisu

Sorbet



## **\$120 MENU**

### **CARNE e FORMAGGIO**

House Selected Cured Meats and Cheeses, Marinated Olives, Chutney, Crostini

### **ANTIPASTI** Choice of:

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Sweet Potato Chip, Yuzu Vinaigrette

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette

Gem Lettuce, Radicchio, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Truffled Beef Carpaccio, Crispy Capers, Parmigiana, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde

Zuppa Del Giorno

### **PASTA**

Goat Cheese Spinach Ravioli, Crumbled Pistachio, Sage Lemon Brown Butter

### **PIATTO PRINCIPALE** Choice of:

Grilled AAA Beef Tenderloin or Ribeye, Heirloom Carrot, Roasted Polenta, Madeira Jus

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce

Zucchini Pasta, Pesto, Sundried Tomato, Green Pea, Almond, Garlic (*Vegan*)

Grilled Branzino, Lemon, Asparagus, Fingerling Potato, Salsa Verde

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Arugula, Fennel, Chili, Citrus

Grilled Australian Rack of Lamb, Asparagus, Basil Risotto, Madeira Jus

### **DOLCI** Choice of:

Chocolate Molten Lava Cake

Matcha Tea Panna Cotta

Pistachio Tiramisu

Chocolate Mousse Cannoli

Sorbet

## **HORS D'OEUVRES/PIECE**

### **Crostinis**

Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$4.00

Tomato Bruschetta Crostini Tomato & Basil \$3.50

Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$3.50

Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$4.00

Smoked Salmon Focaccia Crostini Capers and Green Onion \$4.00

White Anchovy, Pepperonata, Herbed Butter, Crostini \$3.50

### **Skewers**

Italian Sausage with Red Pepper Aioli \$4.00

Chicken Skewer with Diavola Sauce \$4.00

Beef Skewer Striploin Madeira Sauce \$6.50

### **Arancini**

Arancini Di Riso Deep Fried Sphere of Risotto, Prosciutto, Mozzarella, Parmigiano \$4.50

Beet Risotto Arancini \$4.00

### **Bites**

|Swordfish Ceviche with Fresh Cucumber \$4.50

Grilled Tiger Shrimp with Paprika Vinaigrette \$9.00

Grilled Baby Lamb Chops with Mint Reduction \$8.00

Freshly Shucked Oysters \$6.00

Crab Cakes with Truffle Aioli \$4.00

Fish Cakes \$3.50

Zucchini Fritters \$ 3.50

Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$4.00

Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$4.00

Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50

BLU Beef Sliders \$7.00

### **Dolce**

Mini Tiramisu \$5.00 Zeppole (Italian fried Doughnuts) \$3.00 Mini Cannoli \$5.00 Basil Panna Cotta \$5.00