CELEBRATE THE HOLIDAYS with us

These festive experiences set the perfect stage for any social and corporate holiday party!

DINNER + SHOW

\$80.25 per person Up to 125 guests Special Holiday Menu

COCKTAIL PARTY + SHOW

\$53.25 per person 20 – 40 guests Cocktail Menu

BUFFET + SHOW

\$67.25 per person Up to 80 guests Holiday Buffet Menu

All prices include HST + Gratuity

INFO@BIAGIOS.CA 613-828-0770

BOOK NOW





BIAGIO'S + YUK YUK'S holiday menu

ANTIPASTI

HONEYCRISP SALAD

Mixed Greens / Honeycrisp Apple / Dried Cranberry / Toasted Walnut / Shaved Fennel / Red Onion / Sweet Apple Cider Vinaigrette

SECONDI

MISO & MIXED MUSHROOM RISOTTO

Arborio Rice / Mixed Oyster Mushroom / Green Onion / Green Pea / White Wine / Miso / Cracked Pepper / Sunflower & Pumpkin Seed

PROSCIUTTO & FIG PIZZA BIANCO

Lerida Figs / Prosciutto / Truffle / Balsamic Glaze / Burrata Cheese / Arugula / House Made Thin Crust

SUNDRIED TOMATO & PISTACHIO CHICKEN

Chicken Breast / Sundried Tomato & Pistachio Cream Sauce / Fresh Basil / Herb & Garlic Roasted Potato / Harvest Vegetables

FRUTTI DI MARE LINGUINE

Black Tiger Shrimp / Bay Scallop / Mussels / Baby Spinach / Fennel / White Wine / Tomato Sauce / House Made

STEAK PIZZAIOLA

Sliced Flat Iron Steak / Mushroom & Bell Pepper Tomato Demi / Herb & Garlic Roasted Potato / Harvest Vegetables

\$80.25 All prices include Dinner, Show, HST + Gratuity

BIAGIO'S + YÜK holiday cochail

PARTY MENU

SMALL BITES

TOURTIÈRE

Ground Beef / Seasonal Spices / Puff Pastry / Maple Glaze

SHRIMP SCAMPI

Black Tiger Shrimp / Grilled Citrus / Chili Flake / Parsley / White Wine/ Garlic Butter

BEET SALAD SKEWER

Marinated Beets / Pickled Red Onion / Baby Spinach / Bocconcini / Walnut Crumble / Balsamic Glaze

PLATTERS

TRIO OF DIPS

Chef Inspired Trio of Dips / House Made Grilled Pita

GRAZING BOARD

Italian Cured Meats / Domestic & Imported Cheese / Marinated Olives / Pickles / Fresh Vegetables / Fresh Fruit / Preserves / Crackers

