



# EPCOR TOWER BREAKFAST CATERING

## BREAKFAST LUNCH CANAPE & PLATTERS

Start your morning meetings off with catering from Buco Pizzeria + Vino Bar.

- Minimum order: 10 guests
- Menu based on current market price & availability.
- Service, GST and 15% gratuity in addition.
- Premium hot and cold beverages are available. Check with us for current pricing.

Every dish created by our professional Chefs utilizes only the finest quality ingredients, LOCAL whenever possible.

*PLEASE NOTE: These menus are only a sample of what we can do. We would like to work with you one on one to create a menu that is perfectly suited to your guests, event & venue.*

**PRICES AND MENU  
AVAILABILITY SUBJECT  
TO CHANGE.**

### OPTION ONE \$8/PERSON      OPTION FIVE \$20/PERSON

Bomboloni  
Fresh Orange Juice  
Lavazza Coffee Station

### OPTION TWO \$10/PERSON

Assorted Pastries  
Fresh Orange Juice  
Lavazza Coffee Station

### OPTION THREE \$14/PERSON

Fruit Salad  
Breakfast Sandwich  
scrambled egg, smoked bacon, vine tomato, fontina, pesto aoli  
Buongiorno Sandwich  
scrambled egg, roasted mushroom, goats cheese, arugula, la bomba aoli  
Fresh Orange Juice  
Lavazza Coffee station

### OPTION FOUR \$24/PERSON

Cinnamon buns  
Fruit Salad  
Coddled Egg  
Buttermilk polenta, spicy tomato sauce  
Fresh Orange Juice  
Lavazza Coffee Station

Assorted Pastry  
Housemade Granola  
greek yoghurt, fresh stonefruits

Eggs Benedict crostata  
puff pastry, roasted mushroom, poached eggs, hollandaise

Fresh Orange Juice  
Lavazza Coffee Station

### ACTION STATION \$28/PERSON

Hot breakfast prepared to order by one of our chefs

Choice of one Station  
Omelletes, pancakes, eggs bennedicts, crepes

Included Breakfast Sides  
Potato pave, bacon, sausages, fruit salad

Fresh Orange Juice  
Lavazza Coffee Station

### PLATTERS

Bomboloni	\$4/Person
Assorted Pastry	\$6.5/Person
Fruit Tray	\$6/Person
Veggies & Dip	\$4.5/Person
Potato Pave	\$5.5/Person
Italian Sausage	\$6/Person
Insalata Mista	\$6/Person
Yoghurt & Granola	\$6.5/Person







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### OPTION ONE \$15/PERSON    OPTION THREE \$20/PERSON

*Choose 1 Salad, 1 Pasta or Sandwich*

#### Salad

Mista / Cesare / Caprese

#### Pasta

Lasagna / Rigatoni & Meatballs /  
Mushroom Ravioli

#### Sandwich

Vegetarian / Porchetta / Chicken Club

### OPTION TWO \$20/PERSON

*Choose 1 Salad, 1 Pasta or Sandwich*

#### Salad

Mista / Cesare / Caprese /  
Buco Chop / Roasted Verdure

#### Pasta

Lasagna / Penne Arrabiate /  
Mushroom Ravioli / Baked  
Rigatoni & Meatballs

#### Sandwich

Vegetarian / Porchetta / Chicken Club  
/ Bruschetta Flatbread / Short Rib

*Choose 1 Salad & 1 Pasta*

#### Salad

Mista / Cesare / Caprese /  
Giardano Grigliata

#### Pasta

Lasagna / Penne Arrabiate /  
Mushroom Ravioli / Baked  
Rigatoni & Meatballs

### OPTION FOUR \$24/PERSON

*Choose 1 Salad, 1 Side Pasta & 1 Entrée*

#### Salad

Mista / Cesare / Caprese

#### Pasta

Lasagna / Rigatoni & Meatballs /  
Mushroom Ravioli

#### Entrée

Chicken Marsala /  
Beef Short Ribs / Porchetta







## BREAKFAST LUNCH CANAPES & PLATTERS

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## EPCOR TOWER CANAPES & PLATTERS

### CANAPES

**\$28/DOZEN**

#### Beef Carpaccio

Blood Orange, white truffle evoo, pave vecchio

#### Prosciutto & Cantaloupe

caramelized canteloupe, gorgonzola

#### Prosciutto Wrapped Figs

Aged Balsamic

#### Beef Short Rib Croquettes

gorgonzola, salsa verde

#### Arancini

Risotto balls,, fontina, & aioli

#### Porchetta Crostini

Salsa verde, mascarpone

#### Caprese Salad

Fresh tomatoes, fior di latte, pesto, pistachio

#### Tomato & Ricotta Crostini

whipped ricotta, mint & chilies

### APERITIVO HOUR \$15/PERSON

Prosecco, Aperol Spritz; or Wine

3-Bites per person, Chefs Choice flatbread / antipasti / assagini

### FAMILY STYLE ANTIPASTI

*Each platter serves 6 people*

#### Bruschetta Flatbread 12

tomato, garlic, basil, evoo, goat cheese

#### Marinated Olives 9

forno roasted olives, herbs, orange zest

#### Polenta Fritti 10

truffle aioli & soppreseta

#### Bucos Meatballs 18

veal, parmiggiano, tomato basil sauce

#### Arancini 18

risotto balls pesto, fontina, aioli

#### Charcuterie Platter 34

cured italian meats, imported cheeses, crostini, condiments, pickles

#### Italian Sausage 12

sauteed peppers & onions

#### Poached Prawns 20

housemade cocktail sauce

### COCKTAIL PACKAGE \$22/PERSON

Prosecco, Aperol Spritz; Wine

5-Bites per person, Chefs Choice flatbread / antipasti / assagini

