



FANTASIA

CAFFÈ & CATERING

FANTASIA CATERING MENU

Effective: September 8, 2019



ORDER ONLINE AT:

WWW.FANTASIACAFFE.COM



WELCOME TO FANTASIA CAFFÈ & CATERING

At **Fantasia** we pride ourselves in providing our customers with delicious, fresh food with the finest quality ingredients. Our success begins with our knowledgeable and qualified staff who have the passion and enthusiasm to ensure we deliver a quality experience. For any special occasion, we offer full service for all your catering needs, including equipment rentals, buffet decorations, serving staff, and bartenders.

Our catering team will be happy to discuss custom menus and service needs to suit any occasion. GST is not included in listed prices. Menu items and prices are subject to change without notice.



@FANTASIACAFFE

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BREAKFAST BUFFET

ADESSO **\$6.00/PERSON**

Assortment of fresh baked goods served with a fresh fruit platter.

ADESSO PLUS **\$8.50/PERSON**

Assortment of fresh baked goods, with ham and cheese croissants served with a fresh fruit platter.

EARLY RISER **\$10.95/PERSON**

Home-style scrambled eggs with aged cheddar and hickory smoked bacon with country style hash browns along with a fresh fruit platter.

COMPLETE START **\$12.95/PERSON**

Scrambled eggs with aged cheddar, smoked bacon, country style hash browns and an assortment of fresh baked goods with a fresh fruit platter.

EUROPEAN CONTINENTAL **\$13.95/PERSON**

Cinnamon french toast, whipped butter, and maple smoked breakfast sausage with a daily selection of yogurt and a fresh fruit platter.

BUON GIORNO **\$12.95/PERSON**

Savoury croissant with a sunny side up egg, prosciutto crudo, arugula, and tomatoes. Served with fresh fruit, granola, and yogurt.

BREAKFAST A LA CARTE

BREAKFAST CROISSANTS **\$3.95 EACH**

With cheese, or ham and cheddar.

BREAKFAST BAGELS **\$2.25 EACH**

Toasted or plain, served with butter and jam. Served with cream cheese is an extra **\$0.50**.

BREAKFAST BAGEL SANDWICHES **\$3.95 EACH**

Fresh eggs, cheese, and your choice of bacon, ham or sausage.

BUTTERMILK PANCAKES **\$2.75 EACH**

Two per serving.

BREAKFAST SANDWICH **\$3.75 EACH**

With egg, cheddar, and your choice of bacon, ham or sausage.

BREAKFAST BURRITO **\$4.95 EACH**

With egg, spinach, cheddar, and fresh salsa.

QUICHE **\$4.95 EACH**

Choice of: spinach & feta, broccoli & cheddar, ham & pepper, or bacon & onion.

FRUIT AND YOGURT PARFAIT **\$3.75 EACH**

ITALIAN VEGETARIAN FRITTATA **\$3.95 EACH**

With spinach and feta cheese.

CINNAMON FRENCH TOAST **\$4.50 EACH**

Two slices served with maple syrup.
Add on: Berry Compote

\$1.00 EXTRA EACH

BACON OR SAUSAGE PATTIES **\$3.00 EACH**

Three slices or two patties

HOMESTYLE HASHBROWNS **\$2.50 EACH**

BELGIAN SUGAR WAFFLE **\$6.00 EACH**

Two per serving. Authentic Belgian recipe with pearl sugar and butter.

FRESH FRUIT **SMALL: \$2.50 EACH**

Sliced, seasonal platter.

REGULAR: \$3.50 EACH

PREMIUM COFFEE & ORGANIC TEA

We import the finest variety of premium raw coffee beans from around the world (including organic and fair trade) and roast them on site with our authentic coffee roaster. Our coffee is at its finest as we only use beans that have been roasted within the optimum freshness period of 30 days. Our in-house process allows us to roast fresh coffee weekly. Our beans are also sold as whole or ground beans in three convenient pack sizes to take home or to the office.

COLOMBIAN COFFEE

\$14.75/CARAFE

84 oz carafe serves 7 (12 oz cups) or 10 (8 oz cups).

ASSORTED ORGANIC TEA

\$14.75/CARAFE

Herbal or regular tea assortment. 84 oz carafe serves 7 (12 oz cups).

OUR OWN FRESH-ROASTED PACKAGES

	250 GRAM	500 GRAM	1KG
COLUMBIAN SUPREMO	\$8.00	\$15.95	\$31.95
COLUMBIAN DECAF (SWISS WATER PROCESS)	\$8.00	\$15.95	\$31.95
FANTASIA ESPRESSO	\$8.00	\$15.95	\$31.95
FANTASIA ESPRESSO DECAF (SWISS WATER PROCESS)	\$8.00	\$15.95	\$31.95
ETHIOPIAN SIDAMO (ORGANIC, FAIR TRADE)	\$8.00	\$15.95	\$31.95
PERUVIAN ARABICA (FAIR TRADE)	\$8.00	\$15.95	\$31.95
SUMATRA MANDHELDING (FAIR TRADE)	\$8.00	\$15.95	\$31.95



COLD BEVERAGES

CANNED POP

\$1.75 EACH

Coca Cola, Diet Coke, Coke Zero, Fresca, Sprite, Barq's Root Beer, Nestea Iced Tea

BOTTLED POP

\$2.40 EACH

Coca Cola, Diet Coke, Coke Zero, Fresca, Sprite, Barq's Root Beer, Nestea Iced Tea

FANTASIA SPRING WATER

\$2.00 EACH

SAN BENEDETTO SPARKLING WATER \$2.75 EACH

ASSORTED JUICE BOTTLES

\$2.85 EACH

Cranberry Cocktail, Orange, Apple, Ruby Red Grapefruit

ORANGINA BOTTLES

\$2.60 EACH

ITALIAN BEVERAGES

\$2.40 EACH

BAKED GOODS & DOLCI

MUFFINS, DANISHES, OR CROISSANTS

Freshly baked.

\$2.40 EACH

SCONES

Freshly baked (white chocolate, cranberry, cheddar, and/or berry).

\$2.40 EACH

PAIN AU CHOCOLAT

Dark chocolate filled croissant.

\$2.95 EACH

CINNAMON BUN ROLLS

With cream cheese icing.

\$2.95 EACH

SLICED LOAVES

Banana, lemon, decadent chocolate, or cinna-swirl.

\$2.60 EACH

FRESH BAKED COOKIES

Assorted, one per serving.

\$1.75 EACH

BISCOTTI

Fresh, locally made.

\$2.35 EACH

WHOLE FRESH FRUIT

Bananas and oranges.

\$1.50 EACH

RICE CRISPY

OR PUFFED WHEAT SQUARES

\$2.35 EACH

CHOCOLATE DIPPED BANANAS

\$1.95 EACH

CHEF'S CHOICE PANNA COTTA

Italian cream dessert - lemon, chocolate, or chef's choice.
Minimum order of six.

\$3.75 EACH

MINI ITALIAN CANNOLI

A crispy, lacy pastry shell with a sweet cream filling.
Minimum order of six.

\$4.00 EACH

FRUIT TRIFLE

Minimum order of six.

\$3.95 EACH

TIRAMISU

Coffee flavoured Italian dessert.
Minimum order of six.

\$4.75 EACH



SALADS

Our salad ingredients are sourced for optimum market freshness combined with imported cured olives, nuts, and vegetables. They are available as either individual meal size, or as a side to compliment our entrée selections.

DELI STYLE SIDE SALADS **\$3.75/SERVING**

Our deli salads are served **Family Style** which means all servings are combined into one bowl.

CAESAR SALAD

Romaine lettuce, seasoned croutons, Caesar dressing, shredded parmigiano, and lemon wedges.

GARDEN FRESH

Garden fresh vegetables and lettuce served with a balsamic vinaigrette dressing.

ITALIAN POTATO

Potatoes, red onion, herbs & seasonings in a creamy mayo dressing.

BROCCOLI CRUNCH

Bacon, red onions, and cheddar cheese, in a creamy balsamic dressing.

TUNA PASTA

Pasta, tuna, peppers, and celery, in a mayo vinaigrette.

GRECO (GREEK)

Vegetables, romaine lettuce, feta, and kalamata olives, in a greek dressing.

TOMATO BOCCONCINI

Tomatoes, bocconcini cheese (soft mozzarella), red onions, extra virgin olive oil, reduced balsamic, and fresh basil.

SOUTHWESTERN CORN SALAD

Corn, black beans, red onions, and red peppers, in a chipotle dressing.

SIGNATURE SALADS

Our signature salads are served individually and are meal-sized portions.

ADD-ON CHICKEN BREAST **\$2.80**

ADD-ON SALMON **\$5.65**

Add on to any salad.

GARDEN FRESH **\$6.60**

Fresh mixed greens with an assortment of vegetables.

CAESAR SALAD **\$6.95**

Romaine lettuce, seasoned croutons, Caesar dressing, shredded parmigiano, and lemon wedges.

FRESCO **\$7.95**

Red pepper, orange segments, red onions, pecans & sunflower seeds over crisp romaine.

GREEK **\$7.95**

Tomatoes, cucumbers, kalamata olives, red onions & feta cheese over lettuce greens with a traditional Greek dressing.

CAPRESE **\$7.95**

Bocconcini cheese, tomatoes, assorted olives and fresh basil over romaine lettuce with a balsamic vinaigrette.

SOUTHWEST CAESAR **\$7.95**

Romaine lettuce, corn, black beans, onions, and peppers with a Cajun chipotle dressing.

SPINACH **\$7.95**

Spinach, red onion, tomato, hard-boiled egg, and bacon, with a raspberry vinaigrette.

CHEF'S SALAD **\$9.40**

Assorted cheese, tomatoes, carrots, ham, hard boiled egg,

WRAPS

Our wraps come as a chef's choice of an assortment, or they can be ordered individually.

CHICKEN CEASAR

\$6.95 EACH

OR \$7.25 EACH FOR PITA OPTION

Romaine lettuce, Caesar dressing, cucumber and shredded parmigiano.

TUNA SALAD

\$6.95 EACH

Tuna salad, lettuce, and swiss cheese.

EGG SALAD

\$6.95 EACH

Egg salad, lettuce, and cheddar cheese.

CLASSICO

\$6.95 EACH

Classico with prosciutto cotto, genoa salami, capicollo, mortadella and provolone cheese.

STREET SIDE CHIPOTLE

\$6.95 EACH

Pulled chipotle chicken breast, cheddar, roasted corn, and black bean salsa.

ITALIAN PROSCIUTTO

\$6.95 EACH

Prosciutto, provolone, tomatoes, and lettuce.

VEGAN SESAME

\$6.95 EACH

Asian inspired wrap with rice, spinach, bean sprouts, goji berries, cashews, peppers, and onions in a sesame and soy sauce dressing.

VEGETARIAN

\$6.95 EACH

Mixture of fresh vegetables and hummus.

POLLO GRECO

\$6.95 EACH

Roasted chicken breast with Greek vegetable medley.

TURKEY

\$6.95 EACH

Fresh roasted turkey, bacon, lettuce, cheddar cheese, tomato, and cranberry mayo.

CHEF'S WRAP

\$6.95 EACH

SOUPS

Our in-house made soups are available as either an individual meal size or as a side for our entrée selections. Inquire about our daily signature soups.

8 FL OZ SERVING

\$3.75 EACH

12 FL OZ SERVING

\$4.75 EACH



PANINI

Our panini sandwiches are crafted using premium ingredients and made with an assortment of freshly baked bread. They come as a chef's choice of an assortment or they can be ordered individually.

CHICKEN BRIE & PEAR

\$7.25 EACH

Marinated chicken breast, brie, sliced pear, red onion, and a signature spread.

MEDITERRANEAN VEGETABLE

\$7.25 EACH

Roasted red peppers, artichokes, in-house made pesto spread, green olives, fresh basil and our in-house made pesto.

FANTASIA CLASSICO

\$7.25 EACH

Prosciutto cotto, genoa salami, capicollo, mortadella and provolone cheese with mild **or** spicy vegetable spread.

PASTRAMI

\$7.25 EACH

Montreal smoked beef brisket, yellow prepared mustard, and Swiss cheese.

TACCHINO DI CASA

\$7.25 EACH

In-house roasted turkey breast, bacon, apple, cheddar cheese and lettuce on rustic cranberry bread.

RUSTICO

\$7.25 EACH

Roasted chicken, sundried tomatoes, basil, and bocconcini cheese, with a balsamic aioli.

MANZO

\$7.25 EACH

Alberta roast beef, caramelized peppers, sautéed mushrooms, Havarti cheese and horseradish spread.

GOURMET BELLISSIMO

\$8.25 EACH

Marinated chicken breast with sliced mushrooms, tomatoes, green peppers, provolone cheese, and roasted red pepper mayonnaise.

GOURMET ITALIAN PLT

\$8.25 EACH

Crispy Italian prosciutto, marinated bocconcini, roma tomatoes, and arugula - like a BLT but better!

GOURMET SALMONE

\$8.25 EACH

Sliced smoked salmon, dill lemon cream cheese, and red onions, on a multigrain croissant.

GOURMET EUROPEAN PLATTER

The Gourmet European Platter is an assortment of gourmet panini that are served on an assortment of artisan breads, croissants, and baguettes. Our Chef will choose a selection varying from the below options.

\$6.75 PER SERVING/PERSON

SIGNATURE CHICKEN SALAD

Freshly roasted chicken breast, fresh dill, celery, and mayo.

FANTASIA EGG SALAD CLASSIC

PROSCIUTTO COTTO & PROVOLONE

Italian classic ham with provolone cheese.

PASTRAMI

Montreal smoked beef, mustard, and swiss cheese.

PORCHETTA

Thinly sliced roasted rosemary pork loin, and dijonnaise.

BEEF AND HAVARTI

Thinly sliced in-house Alberta AAA Roast beef, spicy mayo, and Havarti cheese.

TURKEY

Thinly sliced, fresh in-house roasted turkey breast and cucumber, with cranberry aioli.

VEGETARIAN

Bocconcini cheese, tomatoes, and pesto.

ROMA MILANO

Fennel salami, prosciutto crudo, provolone, lettuce, and black olive tapenade.

CHEF INSPIRED SPECIAL

BOXED LUNCH SELECTIONS

All boxed lunch selections include: a cookie, veggies, dip & a choice of pop or juice.

#1 WRAP

\$14.00 EACH

Assortment of: Egg Salad, Chicken Caesar, and Pastrami.

#2 SANDWICH

\$14.00 EACH

Assortment of: Beef & Havarti, Turkey, and Mediterranean Vegetable.

#3 CHICKEN CLUB

\$17.00 EACH

Roasted herb chicken, smoked bacon, lettuce, tomato, and an aioli spread.

#4 FANTASIA CLASSICO

\$17.00 EACH

Prosciutto cotto, genoa salami, capicollo, mortadella, provolone cheese with a mild vegetable spread.

#5 ITALIAN PLT

\$17.00 EACH

Crispy prosciutto, marinated bocconcini, roma tomato, and arugula - like a BLT but better!

#6 CHICKEN PARMIGIANO

\$17.00 EACH

Provolone cheese, lettuce, tomato, and roasted red pepper mayo.

#7 VEGETARIAN

\$17.00 EACH

Chef inspired vegetarian panini option.



OUR TRADITIONAL PASTAS

Minimum 6 servings per selection. All pastas include garlic bread & garden salad.
The "All Inclusive" option includes: a beverage & dessert.
(V) denotes a vegetarian-friendly option.
We also offer gluten-free pasta for an additional \$1.00.

CREATE YOUR OWN

Penne, rigatoni or farfalla pasta topped with your choice of pomodoro, rosé, alfredo or bolognese sauce.

ENTRÉE : \$9.95/PERSON
ALL INCLUSIVE OPTION: \$12.95/PERSON

TORTELLINI ALFREDO (V)

Cheese filled pasta served with our homemade alfredo sauce.

ENTRÉE: \$12.95/PERSON
ALL INCLUSIVE OPTION: \$15.95/PERSON

CHICKEN MUSHROOM PENNE

Penne pasta tossed with fresh chicken breast, mushrooms, and home made alfredo or pomodoro sauce.

ENTRÉE: \$12.95/PERSON
ALL INCLUSIVE OPTION: \$15.95/PERSON

PASTICCIO (V)

Baked pasta combining pomodoro sauce & a mixture of a four cheese blend.

ENTRÉE: \$11.95/PERSON
ALL INCLUSIVE OPTION: \$14.95/PERSON

MEAT LASAGNA

Our traditional lasagna is layered with our signature bolognese sauce and a blend of four cheeses all melted to perfection.

ENTRÉE \$12.95/PERSON
ALL INCLUSIVE OPTION: \$15.95/PERSON

VEGETARIAN LASAGNA

Our vegetable lasagna is layered with our signature pomodoro sauce, sauteed vegetables, ricotta and four-cheese blend.

ENTRÉE \$12.95/PERSON
ALL INCLUSIVE OPTION: \$15.95/PERSON

BRAISED BEEF RAVIOLI

Braised beef ravioli in our creamy rosé sauce.

ENTRÉE \$12.95/PERSON
ALL INCLUSIVE MENU \$15.95/PERSON

SPINACH & CHEESE CANNELLONI (V)

Rolled pasta filled with spinach and ricotta cheese and topped with our rosé sauce.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

PORK & BEEF CANNELLONI

Rolled pasta filled with ground pork and beef, herbs, spices & topped with pomodoro sauce.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

GNOCCHI DELLA NONNA (V)

Potato pasta tossed with artichoke hearts & sun-dried tomatoes in our creamy rosé sauce.

ENTRÉE \$12.95/PERSON
ALL INCLUSIVE MENU \$15.95/PERSON

PENNE MEDITERRANEAN

Penne pasta tossed in a creamy white wine alfredo sauce, garlic sautéed prawns, and pesto diced tomatoes.

ENTRÉE \$14.95/PERSON
ALL INCLUSIVE MENU \$17.95/PERSON

FARFALLE CARBONARA

Pasta sautéed with pancetta, in a creamy egg sauce.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

RIGATONI ARRABBIATA

Pasta tossed with a spicy pomodoro sauce and spicy Italian sausage.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

TRUFFLE MACARONI & CHEESE

Blend of four cheeses and truffle infused macaroni.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

BISON CANNELLONI

Rolled pasta filled with bison ground meat, herbs, and spices, topped with a creamy rosé sauce and wild mushrooms.

ENTRÉE \$14.95/PERSON
ALL INCLUSIVE MENU \$17.95/PERSON

CHICKEN ENTRÉES

Minimum order 6 servings per selection. All chicken selections include garlic bread.

The "All Inclusive" option includes: a beverage & dessert.

Some options include pre-determined side dishes, and some will direct you to make a selection from our Gourmet Sides.

MARSALA

Roasted herb chicken breast with wild mushrooms in a creamy marsala wine sauce, with a choice of a gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE: \$13.95/PERSON
ALL INCLUSIVE OPTION: \$16.95/PERSON

LEMON-ROSEMARY CHICKEN

Roasted herb chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary, and your choice of a gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE: \$13.95/PERSON
ALL INCLUSIVE OPTION: \$16.95/PERSON

CHICKEN PICATTA

Roasted herb chicken breast topped with a lemon and caper butter sauce, Italian roasted potatoes, or your choice of a gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE: \$13.95/PERSON
ALL INCLUSIVE OPTION: \$16.95/PERSON

CHICKEN PARMIGIANO

Roasted herb chicken coated in seasoned bread crumbs, tomato sauce, melted mozzarella & parmigiano cheese served with your choice of penne pomodoro or a gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

STUFFED CHICKEN TOSCANA

Roasted herb chicken breast stuffed with sundried tomatoes, capers, parmigiano cheese, and your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

CHICKEN FANTASIA

Roasted herb chicken breast stuffed with provolone cheese, wrapped with capicollo with your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$15.95/PERSON
ALL INCLUSIVE OPTION: \$18.95/PERSON

BALSAMIC CHICKEN

Roasted herb chicken sautéed with garlic & onions in our balsamic reduction, with your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

CHICKEN FRANGELICO

Roasted herb chicken topped with a creamy Frangelico (hazelnut liqueur) sauce, with your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$14.95/PERSON
ALL INCLUSIVE MENU \$17.95/PERSON

GOURMET SIDES

ROASTED VEGETABLE MEDLEY

Seasonal vegetables roasted in garlic & olive oil.

GREEN BEANS ALMANDINE

Tender, lightly sautéed green beans topped with sliced almonds.

POLENTA

Traditional Italian cornmeal with parmigiano cheese.

DILL & HONEY CARROTS

Carrots tossed with butter, honey & dill.

ROASTED POTATOES

Garlic, fresh rosemary & olive oil.

SWEET POTATO MASH **+\$1.00**

Steamed and mashed with thyme maple & creamy butter.

RICE PILAF

Long grain white rice steeped in vegetable broth with peas, onions & herbs.

HERB & GARLIC MASH

Mashed with creamy butter, sour cream, fresh garlic & herbs.

NEED ANOTHER SIDE? \$2.95 PER SERVING PER SIDE

VEAL, BEEF & PORK ENTRÉES

Minimum 6 servings per selection.

The "All Inclusive" option includes: a beverage & dessert.

Some options include pre-determined side dishes, and some will direct you to make a selection from our Gourmet Sides.

VEAL MARSALA

Veal cutlet sautéed with fresh mushrooms in our marsala wine sauce with your choice of gourmet side, and a Caesar or garden fresh salad.

ENTRÉE : \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

VEAL PARMIGIANO

Veal coated in seasoned bread crumbs, tomato sauce, melted mozzarella & parmigiano cheese served with your choice of: penne pomodoro or gourmet side. Also comes with a Caesar or garden fresh salad, and garlic bread.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

ALBERTA "AAA" ROAST BEEF

Rosemary and herb infused roast beef with au jus and horseradish. Accompanied by garlic mashed potatoes, seasonal vegetables, and garlic bread.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

BEEF SPEZZATINO

A hearty Italian beef stew served with creamy polenta, and either a Caesar or garden fresh salad, and garlic bread.

ENTRÉE \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

PULLED PORK ON A BUN

Tender smoked pork with tangy BBQ sauce, fresh tomato, cheddar cheese, and braised onions on a Kaiser bun with your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE OPTION: \$16.95/PERSON

TUSCAN MEATLOAF

Seasoned meatloaf topped with tomato basil sauce accompanied by roasted or garlic mashed potatoes, seasonal vegetables & garlic bread.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

BRAISED PORK RIBS

Pork back ribs braised in sweet Italian-style barbecue sauce, with your choice of gourmet side, and either a Caesar or garden fresh salad.

ENTRÉE \$15.95/PERSON
ALL INCLUSIVE MENU \$18.95/PERSON

MEATBALL PARMIGIANO

Prepared in our homemade tomato-basil sauce topped with melted mozzarella cheese, with your choice of gourmet side, and either a Caesar or garden fresh salad, and garlic bread.

ENTRÉE \$13.95/PERSON
ALL INCLUSIVE MENU \$16.95/PERSON

GOURMET SIDES

ROASTED VEGETABLE MEDLEY

Seasonal vegetables roasted in garlic & olive oil.

GREEN BEANS ALMANDINE

Tender, lightly sautéed green beans topped with sliced almonds.

POLENTA

Traditional Italian cornmeal with parmigiano cheese.

DILL & HONEY CARROTS

Carrots tossed with butter, honey & dill.

ROASTED POTATOES

Garlic, fresh rosemary & olive oil.

SWEET POTATO MASH **+\$1.00**

Steamed and mashed with thyme maple & creamy butter.

RICE PILAF

Long grain white rice steeped in vegetable broth with peas, onions & herbs.

HERB & GARLIC MASH

Mashed with creamy butter, sour cream, fresh garlic & herbs.

NEED ANOTHER SIDE? \$2.95 PER SERVING PER SIDE

SEAFOOD ENTRÉES

Minimum 6 servings per selection.
The "All Inclusive" option includes: a beverage & dessert.

SALMON FILLET

Choice of Canadian maple glaze, teriyaki, Cajun or pineapple salsa served on a rice pilaf, with roasted vegetables, and accompanied by garlic bread.

ENTRÉE: \$15.95/PERSON
ALL INCLUSIVE OPTION: \$18.95/PERSON

COD FILLET

Choice of Italian crumb topping or Cajun baked served on a rice pilaf, with roasted vegetables, and accompanied by garlic bread.

ENTRÉE: \$15.95/PERSON
ALL INCLUSIVE OPTION: \$18.95/PERSON

VEGETARIAN ENTRÉES

Minimum 6 servings per selection.
The "All Inclusive" option includes: a beverage & dessert.
All selections include garlic bread with the exception of Vegetarian Basmati selection.

SWEET BELL PEPPERS

Sweet bell peppers stuffed with porcini mushroom risotto.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

VEGETARIAN BASMATI

Vegetarian curry served with basmati rice and grilled naan.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

BAKED ZUCCHINI

Zucchini stuffed with wild rice and sunflower seeds.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

CURRIED QUINOA VEGGIE BOWL

Sautéed quinoa and vegetables tossed in a curry sauce, with your choice of either a Caesar or garden fresh salad.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

GOURMET SIDES

ROASTED VEGETABLE MEDLEY

Seasonal vegetables roasted in garlic & olive oil.

GREEN BEANS ALMANDINE

Tender, lightly sautéed green beans topped with sliced almonds.

POLENTA

Traditional Italian cornmeal with parmigiano cheese.

DILL & HONEY CARROTS

Carrots tossed with butter, honey & dill.

ROASTED POTATOES

Garlic, fresh rosemary & olive oil.

SWEET POTATO MASH **+\$1.00**

Steamed and mashed with thyme maple & creamy butter.

RICE PILAF

Long grain white rice steeped in vegetable broth with peas, onions & herbs.

HERB & GARLIC MASH

Mashed with creamy butter, sour cream, fresh garlic & herbs.

NEED ANOTHER SIDE? \$2.95 PER SERVING PER SIDE

INTERNATIONAL ENTRÉES

Minimum 6 servings per selection.
The "All Inclusive" option includes: a beverage & dessert.

BUTTER CHICKEN

Chicken simmered with traditional Indian butter sauce. Served over rice and includes naan with a kachumbar salad.

ENTRÉE : \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

CHICKEN SOUVLAKI

Greek seasoned and skewered chicken served with rice pilaf, Greco salad, pita bread, and tzatziki.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

PACIFIC RIM CHICKEN

Soy ginger chicken served with coconut jasmine rice, sesame broccoli, or Asian cabbage salad.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

CHICKEN FAJITA

Build your own fajita with strips of chicken breast sautéed with red peppers and onions served with tortilla shells, guacamole, salsa fresca, sour cream, chopped lettuce, shredded cheese, tortilla chips, and chipotle aioli. Served with South Western salad.

ENTRÉE: \$15.95/PERSON
ALL INCLUSIVE OPTION: \$18.95/PERSON

YORKSHIRE ROAST BEEF

Roast beef with fresh Yorkshire pudding with mashed potatoes, seasonal vegetables, and a Caesar salad.

ENTRÉE \$15.95/PERSON
ALL INCLUSIVE OPTION: \$18.95/PERSON

BABA'S UKRAINIAN FEAST

Perogies, sausage, cabbage rolls and garden salad accompanied by sour cream, bacon, and onions.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

ENTRÉE

ALL INCLUSIVE OPTION: \$12.95/PERSON
\$15.95 /PERSON

ANCHO CHICKEN RICE BOWL

Ancho chicken rice bowl served with brown rice, corn, and black bean salsa.

ENTRÉE: \$13.95/PERSON
ALL INCLUSIVE OPTION: \$16.95/PERSON

TROPICAL SALSA CHICKEN

Oven roasted chicken topped with fresh mango and pineapple salsa, capers, and kalamata olives.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON

HAWAIIAN BEEF MEATBALLS

Beef meatballs, peppers and pineapple in a Polynesian sauce with coconut jasmine rice.

ENTRÉE: \$14.95/PERSON
ALL INCLUSIVE OPTION: \$17.95/PERSON



PIZZA

Traditional large 18" thin crust pizza. We create our pizza from hand-made dough using authentic imported Italian pizza flour and bake it to perfection in our specialized Italian pizza oven.
(v) = vegetarian

(V) MARGHERITA Mozzarella cheese and fresh basil.	\$23.95	CAPRICIOSSA Capicollo, mushrooms, kalamata olives, artichokes, and mozzarella cheese.	\$27.95
CANADESE Pepperoni and mozzarella cheese.	\$24.95	MOUNT ETNA Spicy homemade sausage, peppers, olives, and mozzarella cheese.	\$27.95
(V) DEL SOLE Sundried tomatoes, spinach and ricotta cheese.	\$25.95	(V) MEDITERRANEO Peppers, spinach, olives, artichokes, feta and mozzarella cheese.	\$27.95
SICILIANA Classico with prosciutto cotto, genoa salami, capicollo, mortadella and provolone cheese.	\$27.95	(V) QUATTRO FORMAGGIO Parmigiano, bocconcini, cheddar and mozzarella cheese.	\$27.95
FANTASIA BACON CLASSICO Bacon, ham, onions, green peppers and mozzarella cheese.	\$27.95	POLLO Roasted chicken, red peppers, artichokes, fresh basil and mozzarella cheese.	\$27.95
QUATTRO STAGIONE Prosciutto, sausage, olives, mushrooms and mozzarella cheese.	\$27.95	FABRIZIO Prosciutto parma, caramelized onions, ricotta, and balsamic reduction.	\$27.95
(V) DEL BOSCO Zucchini, kalamata olives, mushrooms, parmigiano and mozzarella cheese.	\$27.95	HAWAIIAN Italian ham, fresh pineapple, and mozzarella.	\$24.95
FANTASTICO Prosciutto, capicollo, bocconcini mozzarella cheese and spices.	\$27.95	BRAZILIANA Roasted eggplant, ricotta, fresh basil, and mozzarella cheese.	\$27.95
SAN REMO Fresh roasted chicken, mushrooms, parmigiano, mozzarella and alfredo sauce.	\$27.95	MILANESE "Meat lover" assorted Italian cured meats, and mozzarella.	\$27.95

BUILD YOUR OWN
CHOOSE: TOMATO OR ALFREDO SAUCE

Italian Sausage
Roasted Chicken
Mushrooms
Artichokes
Swiss Cheese

Pepperoni
Capicollo
Onions
Sundried Tomatoes
Provolone

Pineapple
Genoa Salami
Kalamata Olives
Cheddar
Feta

Prosciutto Cotto
Bell Peppers
Tomatoes
Mozzarella
Bocconcini

\$21.95 + \$2.49/TOPPING

DELI AND FRUIT TRAYS

Minimum 6 servings per selection, unless specified that an item is served in dozens.

FRESH FRUIT

Seasonal fruit with assorted melons.

SMALL: \$2.50/SERVING
REGULAR: \$3.50/SERVING

FRUIT KABOBS

Assorted bite-size fruit on a skewer.

\$2.50 EACH

MINIATURE PANINI PLATTER

Selection of our panini in miniature form. Please see our panini choices in our panini section of the menu.

\$24.95/DOZEN

DESSERT DELIGHT TRAY

Delicious assortment of squares and tarts.

\$3.25/3 PIECES

ITALIAN MINI CANNOLIS

Assortment of creamy fillings.

\$4.00 EACH

CHOCOLATE DIPPED STRAWBERRIES OR BANANAS

Dark chocolate. Seasonally available - please inquire.

\$1.95 EACH

DIPPED CHOCOLATE TRAY

Assortment of marshmallows, rice crispy squares, pretzels and bananas.

\$20.99/DOZEN

GELATO DESSERT TRAY

Assortment of gelati and sorbetti flavours available. Served in individual authentic Italian cups. Sorbetti are non-dairy and vegan friendly.

\$4.50 EACH

GOURMET BEIGNET TRIO

Traditional receipt from France using fresh eggs and butter. Powdered donuts filled with dark chocolate, hazelnut cioccolato, and white chocolate creams.

\$4.95 EACH

VEGETABLE PLATTER

Market-fresh vegetables and creamy dip.

\$3.75/150G SERVING

DELI PLATTER

An assortment of Italian cold cuts, mustard and rolls.

\$5.50/100 GRAMS

CHEESE PLATTER

Imported and domestic assortment of cheese served with crackers.

\$5.50/100 GRAMS

MEDITERRANEAN PLATTER

An assortment of deli meats, cheese and olives served with antipasto and rolls.

\$6.50/100 GRAMS

DESSERT TRAYS

TIRAMISU

Authentic Italian coffee-flavoured dessert.

\$4.75 EACH

BERRY TART

Vanilla and lemon custard, berry compote, and fresh berries.

\$3.75 EACH

PANNA COTTA

Italian cream dessert - lemon, chocolate, or chef's choice.

\$3.75 EACH

CREAM HORNS

Flaky pastry filled with vanilla cream.

\$3.25 EACH

NUTELLA BOMBS

Nutella cream, crumbled cookie, fresh whipped cream, and roasted hazelnut topping.

\$4.75 EACH

CHEF'S CHOICE DESSERT

\$3.95/SERVING

DIP PLATTERS

Minimum 6 servings per selection.

DIP PLATTER

Choice of: hummus, tzatziki, spinach, or garden vegetable dip with choice of either: pita, bread or tortilla chips. One dip selection per 6 people.

\$6.95/PERSON

HORS D'OEUVRES

Minimum order of two dozen per selection.

CHEF'S CHOICE HORS D'OEUVRES

\$23.95/DOZEN

Chef's creative new selections - please inquire.

GOURMET COLD HORS D'OEUVRES

\$19.95/DOZEN

BRUSCHETTA AND BALSAMIC GLAZED CROSTINI

PESTO CHICKEN CROSTINI

OLIVE AND SUNDRIED TOMATO TAPENADE
CROSTINI

SUNDRIED TOMATO AND BASIL GOAT CHEESE
CROSTINI

ITALIAN DEVEILED EGGS

DELI TORTILLA PINWHEELS

SPINACH DIP WITH GRILLED NAAN

PRIMAVERA SLIDERS (V)

Roasted garlic zucchini, arugula, and peppers with artichoke spread.

PREMIUM COLD HORS D'OEUVRES

\$23.95/DOZEN

PROSCIUTTO WRAPPED MELON

CHICKEN, BRIE AND PEAR CROSTINI

TOMATO BOCCONCINI SKEWERS

ALBERTA BEEF AND HORSERADISH ON CROSTINI

PROSCIUTTO WRAPPED PRAWNS

MINI OPEN FACED PANINI PLATTER

Assorted selection of our various panini in miniature form.

GOAT CHEESE AND BEET CRACKERS

VIETNAMESE SUMMER ROLLS W/
PEANUT SAUCE

SUPREME COLD HORS D'OEUVRES

\$25.95/DOZEN

CAJUN PRAWN WITH TOMATO CILANTRO SALSA
AND TORTILLA

HORS D'OEUVRES

Minimum order of two dozen per selection.

GOURMET HOT HORS D'OEUVRES

\$19.95/DOZEN

ITALIAN MEATBALLS IN POMODORO SAUCE

MARGHERITA PIZZA WEDGES

TUSCAN MEATBALL AND VEGETABLE SKEWERS

SPRING ROLLS WITH CITRUS SMOKED CHILI
SAUCE

Pork or vegetable.

ARANCINI WITH SAFFRON AIOLI

MINI BEEF DIPS ON BRIOCHE SLIDER BUNS

PREMIUM HOT HORS D'OEUVRES

\$23.95/DOZEN

MEDITERRANEAN SKEWERS WITH PESTO AIOLI

Chicken or beef.

MINI CORN DOGS

CHICKEN POT STICKERS WITH SESAME SOY SAUCE

SUPREME HOT HORS D'OEUVRES

\$25.95/DOZEN

CRISPY WAFFLE CUT POTATO WITH DUCK CONFIT
AND MIXED BERRY CHUTNEY

APPLEWOOD SMOKED BACON WRAPPED
SCALLOPS

CRAB CAKE BITES

WILD MUSHROOM VOL AU VENTS

Puff pastry cup.

CRACKERS WITH SMOKED SALMON AND DILL
CRÈME FRAICHE

CHICKEN AND WAFFLES

SACCHIETTI (BEGGAR'S PURSE)

\$23.95/DOZEN

Stuffed phyllo bite size d'oeuvres.

SPINACH AND FETA CHEESE

SUNDRIED TOMATO, GOAT CHEESE AND BASIL

MUSHROOM, FRESH THYME AND GOAT CHEESE

PROSCIUTTO, RICOTTA, BALSAMIC REDUCTION

DINNER SELECTIONS

Minimum order of 12 guests.

Each dinner selection comes with two sides and one dessert unless specified otherwise in description.

SALMON

\$30.00 EACH

Accompanied by lobster bisque sauce **or** citrus salsa with your choice of two dinner sides and one dessert.

HERB ROASTED CHICKEN LEG

\$25.00 EACH

With beurre blanc. Accompanied by your choice of two dinner sides and one dessert.

BISON CANNELLONI

\$25.00 EACH

Herb roasted bison with a ricotta and vegetable medley in a wild mushroom rosé sauce. Accompanied by your choice of Caesar or garden fresh salad and one dessert.

RISOTTO MILANESE

\$27.00 EACH

Saffron and parmigiano risotto with prosciutto parma. Accompanied by your choice of two dinner sides and one dessert.

CAJUN CHICKEN AND PRAWNS

\$27.00 EACH

Tossed with basmati rice and accompanied by your choice of two dinner sides and one dessert.

RICE NOODLE PAD THAI

\$25.00 EACH

Bean sprouts, scallions, tofu, chicken, and egg, tossed in a sweet and savoury pad thai sauce with your choice of spring rolls or green onion cakes.

HERB ROASTED PRIME RIB

\$27.00 EACH

With house made velvet demi glaze. Accompanied by your choice of two dinner sides and one dessert.

CHICKEN SUPREME

\$27.00 EACH

Stuffed with caramelized onions and asiago, wrapped with bacon **or** prosciutto. Accompanied by your choice of two dinner sides and one dessert.

COD FILLET WITH CRAB MEAT

\$27.00 EACH

Fillet topped with crab meat and béarnaise sauce. Accompanied by your choice of two dinner sides and one dessert.

BRAISED BEEF SHORT RIBS

\$27.00 EACH

With a saskatoon berry sauce. Accompanied by your choice of two dinner sides and one dessert.

SEARED DUCK BREAST

\$27.00 EACH

With truffle honey glaze and shallots. Accompanied by your choice of two dinner sides and one dessert.

CHOOSE YOUR SIDES

DINNER STARCH OPTIONS:

ROASTED GARLIC, PARMIGIANO, TRUFFLE MASHED POTATOES
WARM FINGERLING POTATO SALAD
ASPARAGUS AND CRANBERRY QUINOA
VEGETABLE AND WILD GRAIN PILAF
MAPLE AND THYME SWEET POTATO MASH

DINNER VEGETABLE OPTIONS:

PARMIGIANO AND BALSAMIC GLAZED ASPARAGUS
HERB ROASTED GOLDEN BEETS (SEASONAL AVAILABILITY)
ROASTED GARLIC TOSSED BROCCOLINI
BACON TOSSED AND ROASTED BRUSSEL SPROUTS (AVAILABLE WITHOUT BACON)
ZUCCHINI AND TOMATO GRATIN

NEED ANOTHER SIDE? **\$3.95 PER SERVING PER SIDE**

CHOOSE YOUR DESSERT

BERRY ZABAIONE TARTS
WHITE CHOCOLATE COOKIE TRIFLE
STRAWBERRY AND VANILLA NAPOLEANS

CHOCOLATE DRIZZLE PROFITEROLES WITH ORANGE CREAM FILLING
STICKY TOFFEE PUDDING
NUTELLA BOMB

SERVICE INFORMATION

DISPOSABLES

Charge is \$0.35 per person.

ECO-FRIENDLY DISPOSABLES

Charge is \$1.25 per person.

DIETARY RESTRICTIONS

If you have special requests for dietary restrictions please advise us when placing your order.

DELIVERY, SETUP AND PICKUP

Delivery within the downtown core of Edmonton is free with a minimum catering order of \$50.00.

Please consult our map.

Delivery service outside downtown core is \$22.00.

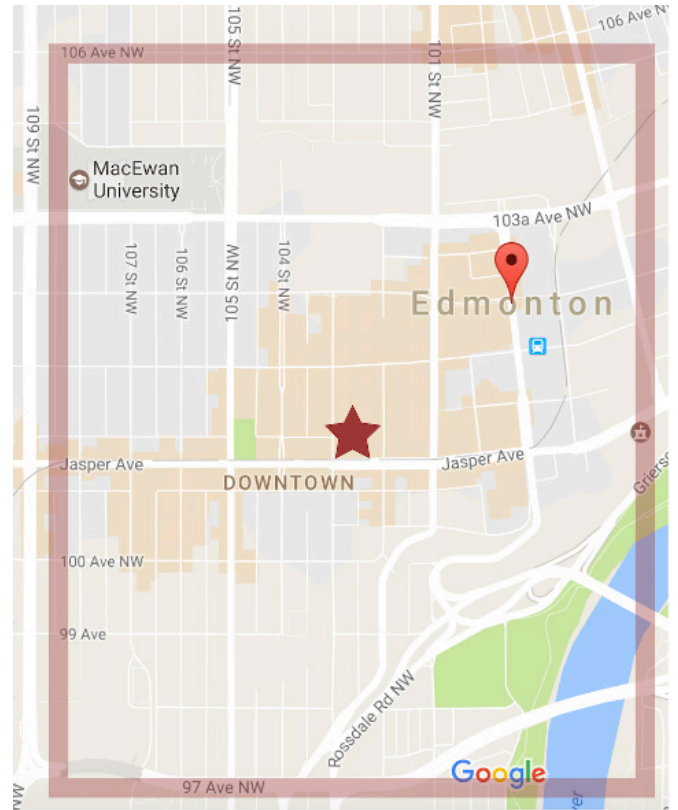
CANCELLATION FEES

FOOD:

In the event of a cancellation of any order with less than **48 hours** notice, a **50% cancellation fee** will apply. A **100% cancellation fee** will apply with less than **24 hours** notice.

RENTALS AND ACCESSORIES:

A **100% cancellation fee** will apply to **rentals and accessories** that are cancelled with **less than 1 week** notice.



RENTALS AND ACCESSORIES

Fantasia offers, china, glassware, flatware, chafing dishes, linen tablecloths, table decorations, flowers and more at individual pricing available upon your request.

STAFFING AND BAR SERVICES

Experienced staff are available to set up, serve, and clean up your special event. Hourly charge is **\$20.00** for servers, and **\$24.00** for bartenders. Minimum 3 hours per staff. Glassware and/or disposables may be arranged at an additional cost; please inquire with us when planning your event.

HOST BAR SERVICES

The cost of drinks will be added to the final invoice and is charged on a consumption basis. We will set up the complete bar, which will include the alcohol, ice, applicable mix and garnish. Non-alcoholic beverages to be purchased separately.

RED AND WHITE WINE:	\$7.00/5 OZ GLASS
DOMESTIC BEER:	\$6.00/BOTTLE
IMPORTED BEER:	\$7.00/BOTTLE
HIGH BALLS:	\$6.00/1 OZ
SPECIALTY COCKTAILS:	PLEASE INQUIRE FOR SELECTION AND PRICES

CASH BAR SERVICES

Beverages are purchased directly by guests. We will arrange and provide the cash float, alcohol, ice, applicable mix and garnish. Non-alcoholic beverages to be purchased separately.

RED AND WHITE WINE:	\$7.00/5 OZ GLASS
DOMESTIC BEER:	\$6.00/BOTTLE
IMPORTED BEER:	\$7.00/BOTTLE
HIGH BALLS:	\$6.00/1 OZ
SPECIALTY COCKTAILS:	PLEASE INQUIRE FOR SELECTION AND PRICES

Please note: A restocking charge of **\$100.00** will apply if consumption sales are under \$300 on for either a Host or Cash bar service.

CORKAGE BAR SERVICES

The client will supply the alcohol and we will provide the following: ice and garnish. Non-alcoholic beverages to be purchased separately.

\$2.00 PER PERSON IN ATTENDANCE AT YOUR EVENT.
\$5.00 PER BOTTLE OF WINE UNCORKED.

NON-ALCOHOLIC BEVERAGE SELECTIONS

Fruit Punch:	\$7.00/LITRE
Mint Lemonade:	\$7.00/LITRE
Lemon Iced-Tea:	\$7.00/LITRE
Pop:	\$2.25 EACH
Bottled Water:	\$2.50 EACH
Juice:	\$2.75 EACH



New! Fantasia Food Truck



**NEED US TO COME TO YOU FOR CORPORATE EVENTS,
PRIVATE PARTIES, WEDDING RECEPTIONS, PRIVATE
RECEPTIONS OR TOURNAMENTS??**

WHATEVER THE OCCASION, WE HAVE YOU COVERED!

**WE LOOK FORWARD TO CUSTOMIZING YOUR MENU AND
SERVING YOUR NEXT SPECIAL EVENT.**

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