

Cortina

— GOURMET MARKET —

GOURMET CATERING MARKET
Call us at 226-674-4774 to place your order
www.cortinamarket.ca

WELCOME TO CORTINA

At Cortina we love gathering people around the table. A great dinner party has three simple ingredients, good food, good conversation and good people. We believe that taking time to share a meal around the table with friends and family is one of the most important things we can do today. Don't be intimidated by the prospect of entertaining at home, the park or anywhere. As the host your goal is to ensure that everyone will have a good time, and the best way to do that is to make sure that you will have a good time, too. So don't stress yourself out let us help you bring your party together

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CREATING YOUR MENU

At Cortina, our Red Seal Certified Chefs offer an array of recommendations consisting of hundreds of selections - from hors d'oeuvres to savory entrées, to side dishes and salads, from delicious pastas to tempting desserts. In our kitchen, we have the advantage of our gourmet market utilizing the same quality products you find in our gourmet market everyday.

Mix and match to create the perfect sit-down or buffet style meal. We can also help ensure that your choices satisfy many special dietary requirements without compromising flavor. Keep it simple, fresh, plentiful and most importantly, enjoy your celebration with family and good friends.

CORTINA'S TIPS

When placing your order, please keep the following in mind:

- Place orders at least 48 hours in advance Holidays may vary.
- Prices do not include sales tax.
- Delivery charges are based on mileage.
- Chef may vary items depending upon availability of ingredients. Please understand that comparable substitutions will be made.
- Allow a 24-hour cancellation notice.
- All menu items may contain traces of peanuts and/or other tree nuts.
- Prepayment is required for all carryout orders.

IT IS TIME TO PURUSE OUR COMPLETE SELECTION OF FOOD CHOICES.

CORTINA FRESH FRUIT ARRANGEMENTS

FRESH FRUIT DISPLAY

Selection of fresh seasonal fruit like cantaloupe, honeydew, watermelon, pineapple, red grapes, green grapes, strawberries, blackberries, blueberries and raspberries.

Small (12" platter) / Serves (10-15pp) \$35

Medium (16" platter) / Serves (15-20pp) \$50

Large (20" platter) / Serves (20-25pp) \$65

CHEESE AND CURED MEATS

ASSORTED CHEESE PLATTER

A selection of both imported and domestic cheeses, Selections may vary

Small (12" platter) (10-15pp) \$45

Medium (16" platter) (15-20pp) \$60

Large (18" platter) (20-25pp) \$75

ASSORTED CHEESE & CRUDITÉ PLATTER

A selection of both imported and domestic cheeses, mixed with a seasonal selection of fresh veggies.

Choice of hummus, blue cheese, or ranch

Medium (16" Platter) \$60

ASSORTED DELI MEAT PLATTER

A selection of both imported and domestic deli meats and charcuterie, selections may vary

Small (12" platter) (10-15pp) \$45

Medium (16" platter) (15-20pp) \$60

Large (18" platter) (15-20pp) \$75

GRILLED VEGETARIAN PLATTER

An assortment of grilled seasonal vegetables

Selections may vary

Small (12" platter) (10-15pp) \$35

Medium (16" platter) (15-20pp) \$50

Large (18" platter) (20-25pp) \$65

ANTIPASTO PLATTER WITH MEAT AND CHEESE

A selection of both imported and domestic deli meats, charcuterie and cheeses, Roasted red peppers, grilled vegetables, marinated artichokes, olives, selections may vary

Medium (16" platter) (15-20pp) \$100

Large (18" platter) (20-25pp) \$130

CORTINA PLATTER

Wow your crowd, a selection of our best meats, cheeses, antipasto, pomodoro bocancini skewes and crostini we have to offer.

The Mona Lisa of Platters (Serves 20-25) \$199

BREAD

You Choice of Bread. Call us and we can serve your favourite or we can suggest a pairing.

Prices vary please call

APPETIZERS/HORS D'OEUVRES

COLD / FREDO

VEGETABLE CRUDITÉ

Liven up your next gathering with a seasonal selection of fresh veggie favorites. Each colorful arrangement surrounds your choice of hummus, blue cheese dressing or ranch.

Medium (16" Platter) (Serves 15-20pp) \$30.00

Large (18" Platter) (Serves 25-35) \$45.00

ANTIPASTO SKEWER

Fresh deli meat, cheese and jardinière skewered

\$ 3 per person

POMODORO BOCCONCINI SKEWERS

Cherry tomatoes and baby bocconcini tossed in our house made pesto finished with olive oil and aged balsamic

\$2.00 per person / 1 skewer per person

ASSORTED CROSTINI'S

Crostini are an Italian appetizer consisting of small slices of grilled or toasted bread and toppings. We have several to choose from try ours with Diced Fresh Tomato, Garlic, and Basil or Grilled Onion and steak. If you are feeling more adventurous, ask us we have many more to try.

\$4.00 per person

HOT / CALDO

CORTINA KETTLE CHIPS

Our chips are thick cut short and thick and are modeled after British "chips." Romano cheese and truffle oil toppings give them a gourmet feel. We serve them with a trio of aioli.

\$4 per person

STUFFED PORTOBELLO

Choice of our house-made sausage and bell peppers stuffing or a vegetarian mix of sautéed spinach, garlic, ricotta and parmesan cheese. (Both stuffings contain bread crumbs and eggs)

\$4.00 per portobello mushroom

BLACK TIGER SHRIMP

21-25 CT

- Grilled with sea salt, lemon, and olive oil.

\$4.75/person

- Limone style (lemon, white wine, capers and butter)

- Arrabbiata style (spicy tomato sauce)

- Butter Garlic

\$4.99/person

- Prosciutto Wrapped

\$5.99/person

ARANCINI

Traditional Italian Arborio rice ball, breaded. Vegetarian or meat.

\$2.50 each

GRILLED OR FRIED BABY CALAMARI

Your choice of fried or grilled and your choice of marinara or lemon aioli

Grilled: Calamari (citrus, garlic, black pepper marinated), grilled then seasoned with a house-made vinaigrette and fresh lemon wedges.

Fried: Lightly floured and fried golden served with marinara for dipping and fresh lemon wedges.

Half Pan \$60.00 | Serves 12-16

Full Pan \$115.00 | Serves 25-30

SLIDERS

Our Sliders (aka mini burgers) are made with the freshest ingredients available. We have a variety of these party favourites available so you can choose from any of the following:

CORTINA BEEF BURGER

Angus beef, pickles, arugola, sautéed onions,
Balsamic reduction, garlic mayo

PORCHETTA SLIDERS

Porchetta, hot pepper, arugola, crispy skin and horseradish cream

TEMPURA CHICKEN

Crisp chicken tender glazed with Thai chilli sauce topped with
bean sprout and cilantro

PORTOBELLO MUSHROOM MELT

Grilled portobello with smoked provolone (vegetarian)

\$5.00 per slider

SANDWICH DISPLAYS

*Ask us about our vegetarian sandwich and gluten free options

SIGNATURE SANDWICH PLATTER

Pick your favourite from our sandwich menu (see right) We also have Panini with imported and domestic meat and cheese options.

\$10.00 | Per Person

CORTINA WRAP PLATTER

Choose from our impressive array of wraps, made fresh to your personal preference.

\$6.00 | Per Person for deli & cheese

\$9.00 | Per Person for steak, chicken or sausage

SIGNATURE SANDWICHES

THE CORTINA

grilled steak and capicollo, topped with
lettuce, tomatoes, caramelized onions,
marinated eggplants, hot peppers and
Cortina dressing
11.99/per sandwich

THE MAGENTA

your choice of: grilled steak, grilled
chicken OR italian sausage topped with
lettuce, tomatoes, caramelized onions,
marinated eggplants, hot peppers and
Cortina dressing
11.49/per sandwich
Double Meat 3.00 | Add Cheese 1.00

THE ROMANO

grilled porchetta, pecorino romano,
arugola, hot peppers and horseradish aioli
11.49/per sandwich

THE GIARDINO

mixed grilled vegetables topped with
lettuce, tomatoes, caramelized onions,
marinated eggplants, hot peppers and
Cortina dressing
9.99/per sandwich

EXTRA MEAT
\$3.99

ADD MOZZARELLA
\$1.00

ADD PROVOLONE
\$1.25

THE PARMA

Prossiatto, bocconcini, arugola, olive oil
9.99/per sandwich

THE SMOKED SAUSAGE

Mild italian sausage, rapini, onions, hot
peppers, smoked provolone
11.49/per sandwich

THE BIG TUNA

Flaky tuna, sweet mayo, black olives,
celery, red onion
9.99/per sandwich

GRILLED DELI FOCACCIA

variety of deli meat, lettuce, tomato,
mayo, cheese
6.99/per sandwich

SALADS

GARDEN SALAD

A select blend of Green Salad With your choice of house made dressings choose from:

- House (pear & Honey red wine vinaigrette)
- Balsamic vinaigrette
- Citrus Oregano

Half pan \$25.00 (serves 10-15)

Full pan \$40.00 (serves 20-30)

POTATO SALAD

Ours has a vinegar base with onion, garlic olive oil

Half Pan \$30.00 (Serves 10-15)

Full Pan \$55.00 (Serves 20-30)

GREEK SALAD WITH FETA

Spring mix, feta cheese, grape tomatoes, cucumber, red onion, kalamata olives and citrus oregano dressing.

Half Pan \$40.00 (Serves 10-15)

Full Pan \$70.00 (Serves 20-30)

TOMATO & CUCUMBER SALAD

Grape tomatoes, cucumber, red onion, and basil tossed with our red wine vinaigrette.

Half Pan \$40.00 (Serves 10-15)

Full Pan \$70.00 (Serves 20-30)

CLASSIC CAESARS

Hearts of romaine, house-made Caesar dressing, shaved parmigiana and croutons.

Half Pan \$30.00 (Serves 10-15)

Full Pan \$50.00 (Serves 20-30)

BUFFALO CHICKPEA

Vegetarian version of a buffalo chicken salad

Half Pan \$30.00 (Serves 10-15)

Full Pan \$55.00 (Serves 20-30)

CAPRESE

Mozzarella Slices, Fresh Basil, Sliced Tomatoes, Cortina's Extra Virgin Olive Oil, Balsamic Glaze

\$2.00 per person

SOUPS & STEWS

MINISTRONE

Vegetable base with a blend of organic vegetables

\$2.50 per person

FAGGIOLI SOUP

A medley of beans in a vegetable broth simmered to perfection

\$2.50 per person

STRACCIATELLA / EGG DROP

Organic free run eggs creamed and dropped into a chicken broth with a touch lemon and finished with fresh spinach.

\$2.50 per person

TRUFFLE MUSHROOM SOUP

A medley of mushroom in a porcini and vegetable broth, a touch of heavy cream finished with truffle oil

\$4.00 per person

TOMATO BEEF

Roma tomato in onion and garlic beef broth crushed and finished with shaved ribeye

\$4.00 per person

CHILLI

Tomato vegetable broth base, ground beef, and a medley of hot and sweet peppers kidney beans

\$4.99 per person

BEEF STEW

Braised AAA beef with an assortment of seasonal vegetables and yellow potato in a creamy beef broth

Half Pan \$80.00 | Serves 8-12

Full Pan \$160.00 | Serves 24-28

VEGETABLES

*Season vegetables are always priority

TRUFFLE MUSHROOM ARUGULA MEDLEY

A mix of white and Portobello mushroom roasted, topped with fresh arugula finished with truffle

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

ROASTED OR GRILLED SEASONAL VEGETABLES

We take the best of the season and oven roast. Ask us what is fresh.

Half Pan \$40 | Serves 10-15

Full Pan \$75 | Serves 25-30

PARMESAN LEMON SWISS CHARD MARKET

PRICE SEASONAL

Swiss chard blanched in lemon infused water finished with parmesan and lemon zest sea salt

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

GRILLED ASPARAGUS

Asparagus grilled with extra virgin olive oil, salt and pepper.

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

STEAMED BROCCOLI MARKET PRICE

Finished with organic olive oil, sea salt and cracked black pepper

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

GREEN BEANS

Green beans, extra virgin olive oil, fresh garlic, salt and pepper.

Half Pan \$30.00 | serves 10-15

Full Pan \$50.00 | serves 25-30

SAUTÉED RAPINI

Rapini sautéed with extra virgin olive oil, garlic, chili, salt and pepper.

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

CRISP BRUSSEL SPROUTS

Roasted crisp with a mild sausage (Vegetarian option available)

Half Pan Mkt Price | Serves 10-15

Full Pan Mkt Price | Serves 25-30

PEAS WITH ROASTED MIXED

MUSHROOMS & PANCETTA

Sautéed peas with assorted mushrooms, onions and pancetta. (Vegetarian option available)

Half Pan \$35.00 | Serves 10-15

Full Pan \$65.00 | Serves 25-30

POTATO, RICE & GRAINS

GIALLOROSSI ROASTED POTATO

House roasted potato with paprika sea salt and garlic

Half Pan \$35.00 | Serves 10-15

Full Pan \$65.00 | Serves 20-30

MASHED POTATO

Roasted garlic, heavy cream, butter sea salt and cracked pepper

Half Pan \$40.00 | Serves 10-15

Full Pan \$75.00 | Serves 20-30

ROMANO RISOTTO

Creamy white risotto finished with pecorino

Half Pan \$50.00 | Serves 10-15

Full Pan \$90.00 | Serves 20-30

POMODORO RISOTTO (VEGAN OPTION)

Fresh tomato sauced simmered with Arborio rice

Half Pan \$45.00 | Serves 10-15

Full Pan \$80.00 | Serves 20-30

RISOTTO FUNGHI (MUSHROOMS)

Creamy risotto with a mix of mushrooms, topped with truffle oil

Half Pan \$70.00 | Serves 10-15

Full Pan \$130.00 | Serves 20-30

7 GRAIN WILD RICE WITH PORTOBELLO AND PEAS (VEGAN)

Wild rice mixed with grilled Portobello and peas

Half Pan \$70.00 | Serves 10-15

Full Pan \$130.00 | Serves 20-30

QUINOA WITH ROASTED VEGETABLES (VEGAN)

Roasted zucchini, yellow squash, red onion, bell peppers and a touch of pesto.

Half Pan \$45.00

Full Pan \$90.00

PASTA

*Please ask for Gluten free or vegetarian options ** We can also substitute pasta types at your request
*All pasta dishes include small container of grated Parmesan or Romano cheese per 1/2 pan.

TOMATO BASIL

Our House made recipe, simple and delicious

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

PENNE BOLOGNESE

Penne pasta with our robust meat sauce (100% ground beef).

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

PAPARDELLE ROMANO ALFREDO

Fresh egg pappardelle in a creamy white sauce with a blend of Romano and parmesan cheese

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

FUSILLI VODKA BLUSH

Pasta with vodka sauce (pancetta, onion, chili, cream, tomato, scallions, vodka)

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

AGLIO OGLIO WITH CHICKEN

Olive oil and garlic base sauce with grilled chicken and fresh basil topped with fresh parmesan and dried calabrese chilli flakes

Half Pan \$55.00 | Serves 10-14

Full Pan \$100.00 | Serves 20-28

CACCIO & PEPPE

Romano cheese and cracked pepper

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

ALLA MATRICIANA

Pancetta pan-fried deglazed finished in tomato sauce and Romano cheese

Half Pan \$70.00 | Serves 10-14

Full Pan \$130.00 | Serves 20-28

SPECIALTY & BAKED PASTA

*All lasagna and baked pasta dishes include small container of grated parmesan or Romano cheese per 1/2 pan.

MEAT LASAGNA

Fresh pasta layered with ricotta, mozzarella, parmigiano, seasoned ground beef and our house-made meat sauce.

Half Pan \$50.00 | Serves 10-12

Full Pan \$90.00 | Serves 20-24

VEGETARIAN LASAGNA

Fresh pasta layered with ricotta, mozzarella, Parmigiano, marinara sauce and roasted vegetables.

Half Pan \$50.00 | Serves 10-12

Full Pan \$90.00 | Serves 20-24

EGGPLANT PARMESAN ROTINI

Thin breaded eggplant, rolled and filled with Ricotta, romano and mozzarella, topped with marinara, fresh mozzarella cheese and baked golden.

Half Pan \$50.00 | Serves 6-9

Full Pan \$90.00 | Serves 12-16

RAVIOLI

Ricotta ravioli in your choice of tomato, beef, blush

Half Pan \$70.00 | Serves 10-14

Full Pan \$130.00 | Serves 20-28

GNOCCHI

In your choice of tomato, beef, blush

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

MANICOTTI

Large tube pasta filled with ricotta, spinach and parmigiano, topped with marinara, mozzarella, parmigiano cheese and baked golden.

Half Pan \$60.00 | Serves 6-8

Full Pan \$100.00 | Serves 12-16

MACARONI & CHEESE

Macaroni pasta with a creamy béchamel sauce topped with fresh breadcrumbs and baked golden.

Half Pan \$50.00 | Serves 10-14

Full Pan \$90.00 | Serves 20-28

MEATS & SEAFOOD

SALMON

Preparations to choose from:

- Grilled Lemon Dill - black pepper, lemon juice, lemon zest, fresh dill.
- Grilled BBQ - grilled, glazed with our house-made bbq sauce.
- Sicilian - fresh bread crumbs, marinated grape tomatoes, garlic and fresh basil.
- Salmon Livornese - tomato, red onion, black olives, capers and white wine.

Half Pan MKT Price | Serves 10-15

Full Pan MKT Price | Serves 20-25

CHICKEN OR VEAL SCALOPPINI

Preparations to choose from:

- Limone mushrooms and artichokes - lemon, white wine, butter and a touch of cream.
- Picatta - lemon, white wine, butter, capers, artichokes, mushrooms
- Mare Monte mushrooms and shrimp
- Marsala - marsala wine, onions, mushrooms and chicken broth

\$8.99/per person

GOURMET ROASTED CHICKEN

your choice (White and dark meat special order)

Preparations to choose from:

- Cortina Roasted Chicken
- Mango Spice
- BBQ
- Chimichurri

\$8.99/per person

BUTTERMILK FRIED CHICKEN

(minimum 2 day notice)

Soaked 24 hours then dusted with a or blend of spices and flour fried crispy served with any of our in house sauces

\$9.99/ per person

HOUSE-MADE MEATBALLS

100% all beef meatballs made with onions, garlic, parmigiano, bread crumbs and eggs. Slow cooked in tomato sauce.

Half Pan \$40.00 | Serves 10-15

Full Pan \$75.00 | Serves 22-26

GRILLED ITALIAN SAUSAGE

WITH PEPPERS

House-made sausage served with roasted peppers and onions.

Half Pan \$40.00 | Serves 10-15

Full Pan \$75.00 | Serves 25-30

CHICKEN PARMIGIANO

Breaded boneless chicken breast, topped with tomato sauce,

Parmigiano cheese and fresh mozzarella cheese.

\$7.99/per person

GRILLED MARINATED CHICKEN BREAST

Cortina's Secret blend of Fresh herbs, garlic, black pepper.

Half Pan \$50.00 | Serves 8-12

Full Pan \$80.00 | Serves 18-24

CORTINA PORCHETTA

3 Days Notice

Pork belly stuffed and crackled

Whole Loin / ½ Loin

\$3.19/100g

BONELESS PRIME RIB ROAST

2 Days Notice

AAA Canadian Beef dry-aged for 28 days. Roasted to your liking.

Served with horseradish, aioli and beef gravy.

Whole/½ Market Price

DESSERTS

"Don't wreck a sublime Dessert experience by feeling guilty, go ahead indulge"

ASSORTED PASTRY PLATTER

A selection of assorted Italian and domestic pastry like cannoli, mini cheesecake, tarts, petit four and others, selections may vary.

Small (20 Assorted Pastry) (10-15pp) \$39.95

Medium (36 Assorted Pastry) (15-20pp) \$59.95

Large (18" platter) (50 Assorted Pastry) (20-25pp) \$79.95

ASSORTED COOKIE PLATTER

A selection of both Italian and domestic cookie favourites, Selections may vary

Small (Assorted cookies) (10-15pp) \$29.95

Medium (Assorted cookies) (15-20pp) \$49.95

Large (18" platter) (Assorted cookies (20-25pp) \$69.95

SPECIALTY CAKES

We have a wide variety of cakes for every occasion. Just ask us and we will help you find the perfect size and flavour.

GUIDE TO PANNING YOUR PARTY

Most parties come together quickly once you have determined the date and time, the type of event you want to throw and number of guests in attendance. Certain events, like graduations or weddings, require more advanced planning. With this in mind, please use this personal party planner as a guide for your next affair, remembering that Cortina is your go-to resource for anything and everything you might need!

1 MONTH BEFORE

- Date and time
- Party theme
- Guest list
- Invitations (email, address, phone)
- Menu planning
- Inquire about food tastings
- Choose menu items
- Catering set-up/rental (if needed)
- Order any specialty items: flowers, tents, tables, chairs, etc.
- Service staff

2 WEEKS BEFORE

- Finalize guest list
- Finalize catering order
- Purchase or order wine, liquor or other beverages
- Shop for plates, silverware, napkins, cups, etc.
- Free up some storage space in the refrigerator
- Prepare party space