CATERING MENU

Victoria University Food Services is the exclusive provider of food and beverage for catered events on the Victoria University campus. We take pride in offering a wide variety of meal, snack and reception selections to meet your needs.

ORDERING GUIDELINES
All orders are due at least 3 weeks in advance of the event to ensure the best service. Final numbers are due 5 business days in advance of the event. Notice of cancellation is due 3 business days in advance of the event.

ADDITIONAL CHARGES
All catered events are subject to a 15% service fee. Disposable ware is included in orders for no additional charge.

China service - $3.25 per person
Cloth napkins - $1.00 per white napkin, $1.25 per coloured napkin
Table skirting - $26.75 per table
Tablecloths - $10.00 per white rectangular cloth
(please ask your coordinator for pricing on round or coloured linen)
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BREAKFAST

Continental Breakfast - $7.85 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Petite Breakfast Pastries including Muffins, Croissants, and Scones
Butter and Preserves

Healthy Start Breakfast - $10.50 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Fresh Sliced Fruit
Assorted Individual Fruit Yogurts
Bagel Halves with Assorted Cream Cheeses
Butter and Preserves

Deluxe Breakfast - $12.50 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Assorted Individual Fruit Yogurts
Petite Breakfast Pastries including Muffins, Croissants, Scones, and Cinnamon Buns
Bagel Halves with Assorted Cream Cheeses
Smoked Salmon Platter
Butter and Preserves
COFFEE BREAKS

Cookie Break - $3.75 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Fresh-Baked Petite Cookies

Muffin and Scone Break - $5.25 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Fresh-Baked Blueberry Scones, Cheese Scones, and Assorted Muffins

Sweet Assortment Break - $6.50 per person
Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Dessert Squares, Homemade Biscotti, and Fruit Tarts

À LA CARTE BREAK ITEMS

Canadian Cheese Selection - $5.50 per person
Assortment of Crackers and Fruit Garnish

Fresh Sliced Fruit - $4.25 per person

Assorted Homemade Sweet Loaves - $2.75 per person

Fresh-Baked Jumbo Cookies - $1.75 each

Assorted Sweet Squares - $2.85 per person

Assorted Biscotti - $2.85 per person

Fresh Whole Fruit - $1.50 per piece
Apples, Bananas, and Seasonal Selections

Individual Yogurt, Granola, and Fruit Parfaits - $4.75 each
(minimum order of 10)

Individual Bags of Chips - $2.25 each

Granola Bars - $3.50 each*

Chocolate Bars - $2.50 each*

* may contain nuts or traces of nuts
À LA CARTE BEVERAGES

Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea
- 10 cup pot - $17.50 each
- 50 cup urn - $87.50 each
- 100 cup urn - $175.00 each

Pitchers of Water - $5.00 each

Water Tower - $35.00 each

Infused Water Tower - $40.00 each

Pitcher of Fruit Punch - $10.00 each

Bottled Fruit Juice (300mL) - $2.00 each

Assorted Canned Soft Drink - $2.00 each

Nestea (341 mL) - $2.00 each

Bottled Soft Drinks (500 mL) - $2.85 each

Perrier Mineral Water (330mL) - $2.65 each

Flavoured San Pellegrino (330 mL) - $2.50 each
SANDWICH LUNCHEON PACKAGES

All packages include Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe, Herbal Teas, Assorted Bottled Juices, Canned Soft Drinks, and Fresh-Baked Cookies (upgrade to dessert squares, biscotti, and short bread for $2.50 per person).

Traditional Sandwich Luncheon Package - $13.25 per person – choose 4 selections and 1 starter
(served on a variety of breads and wraps)
Roast Turkey
Roast Beef
Pastrami
Cream Cheese and Cucumber
Roasted Vegetables with Hummus
Egg Salad
Chicken Salad
Tuna Salad

Gourmet Sandwich Luncheon Package - $14.75 per person – choose 4 selections and 1 starter
(served on a variety of breads and wraps)
Roast Beef with Caramelized Onions and Bistro Mayo
Pastrami with Swiss Cheese and Grainy Mustard
Smoked Salmon with Red Onions and Cream Cheese
Roasted Vegetables with Hummus
Roast Turkey with Tomato Relish
Roast Chicken with Mediterranean Relish

Chef’s Sandwich Luncheon Package - $16.50 per person – choose 4 selections and 2 starters
(served on a variety of specialty breads and wraps)
House-Roasted Turkey with Havarti and Cranberry Aioli
House-Roasted Brisket with Caramelized Onion and Horseradish Mayo
Chicken Breast Salad with Mango and Swiss Cheese
Roasted Red Pepper Hummus with Grilled Vegetables
Crab with Avocado Mayo
Sockeye Salmon with Fresh Dill Mayo
Tuna Salad with Pineapple Mayo
**Starter Choices**

Chef’s Daily Soup  
Fresh Crudités with Homemade Herb Dip  
Garden Greens Salad with a Choice of Dressing  
  *(Italian, French, Raspberry Vinaigrette, Ranch, Balsamic, or Citrus Vinaigrette)*  
Greek Salad  
Caesar Salad  
Pasta Salad with a Creamy Basil Dressing, Roasted Bell Peppers, Artichokes, and Olives  
Creamy Cole Slaw  
Country Potato Salad  
Spiced Vegetable Couscous Salad

*Order an additional starter for $3.50 per person*

*Box up your sandwich package for an additional $3 per person*
Plated Lunches

Lunches are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

Our Lunch Menus are offered with 3 courses, at $26.95 per person
Minimum order of 15 people or a $3 per person surcharge for smaller groups.

Starters - choose one of the following
Chef’s Daily Soup
Assorted Baby Greens Salad with Balsamic or Citrus Vinaigrette
Baby Spinach with Red Onions, Dried Cranberries and Poppy Seed Vinaigrette
Tomato and Cucumber Caprese with Bocconcini and Basil Vinaigrette

Entrées - choose one of the following
Savoury Quiche
Mushroom & Thyme, Spinach & Feta, Ham & Swiss or Broccoli & Cheddar (choose one), Vegetable Medley

Butternut Squash Agnolotti
Tomato Marinara Sauce, Snap Peas, Sautéed Mushrooms

Spinach and Ricotta Cannelloni
Rosé Sauce, Vegetable Medley

Mediterranean Grilled Chicken Breast
Pan Jus, Wild Rice Pilaf, Vegetable Medley

Southwest Grilled Atlantic Salmon
Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa, Wild Rice Pilaf, Vegetable Medley

Miso-Glazed Atlantic Salmon
Crispy Noodle Slaw, Wild Rice Pilaf, Vegetable Medley

Moroccan Vegetable Tagine with Chickpeas
Herbed Couscous, Vegetable Medley

Dessert Platters
Fresh Sliced Fruit, Assorted Dessert Squares
BUFFET LUNCHES

Lunches are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

Our Buffet Meals are offered at **$24.00 per person**
Minimum order of 15 people or a **$3 per person** surcharge for smaller groups

**Starters – choose two of the following**
- Chef’s Daily Soup
- Assorted Baby Greens Salad with Balsamic or Citrus Vinaigrette
- Baby Spinach with Red Onions, Dried Cranberries and Poppy Seed Vinaigrette
- Tomato and Cucumber Caprese with Bocconcini and Basil Vinaigrette

**Sides - choose two of the following**
*(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)*
- Wild Rice Pilaf
- Oven Roast Potatoes
- Garlic Mashed Potatoes
- Herbed Couscous

**Entrées – choose two of the following**

**Savoury Quiche - choose one**
- Mushroom & Thyme, Spinach & Feta, Ham & Swiss, Broccoli & Cheddar

- **Butternut Squash Agnolotti**
  - Tomato Marinara Sauce, Snap Peas, Sautéed Mushrooms

- **Spinach and Ricotta Cannelloni**
  - Rosé Sauce

- **Mediterranean Grilled Chicken Breast**
  - Pan Jus

- **Southwest Grilled Atlantic Salmon**
  - Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa

- **Miso-Glazed Atlantic Salmon**
  - Crispy Noodle Slaw

- **Moroccan Vegetable Tagine with Chickpeas**

**Dessert Platters**
- Fresh Sliced Fruit, Assorted Dessert Squares, Petite Cookies
Plated Dinners

Dinners are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

Our Dinner Meals are offered with 3 courses
Minimum order of 15 people or a $3 per person surcharge for smaller groups

Starters – choose one of the following
Chef’s Daily Soup
Mesclun Spring Mix with Cherry Tomatoes, Feta, and Citrus Vinaigrette
Tomato and Marinated Bocconcini Cheese over Romaine with Basil Vinaigrette and a Parmesan Tuile
Baby Spinach Salad with Pea Sprouts and Cucumber served with Raspberry Vinaigrette

Sides - choose one of the following
(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)
Wild Rice Pilaf
Oven Roast New Potatoes
Garlic Mashed New Potatoes

Entrées
Chicken Supreme - $28.95
Wild Mushroom and Wine Reduction

Stuffed Chicken Breast - $32.50
Spinach and Goat Cheese Filling, Marinara Sauce

Miso-Glazed Grilled Atlantic Salmon - $29.85
Thai Vegetables Julienne

Southwest Grilled Atlantic Salmon - $29.85
Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa

Herb-Roasted Striploin of Beef - $32.00
Yorkshire Pudding, Red Wine Jus

Beef Tenderloin - $41.00
Red Wine Jus
Vegan & Vegetarian Entrées - *pricing available on request*

**Roasted Eggplant Rollatini**
Ricotta and Fresh Herb Filling, Marinara Sauce, Mozzarella Cheese

**Pumpkin Ravioli (Vegan)**
Carrot Puree, Sage and Tomato Olive Oil

**Layered Terrine Provençale (Vegan)**
Eggplant, Pepper, Onion, Mushroom, Tomato, Fresh Basil

**Oven-Roasted Quinoa Stuffed Bell Pepper (Vegan)**
Sun-dried Tomato Bisque

**Roasted Vegetable Gratin (Vegan)**
Herbed Tomato Sauce, Basil Oil

**Dessert - choose one of the following**
Coconut Cranberry Mango Cheesecake
Swiss Chocolate Raspberry Mousse Cake
Vanilla Sponge Cake with Marinated Berries and Maple Whipped Cream
Carrot Cake with a Rich Cream Cheese Frosting
Fresh Sliced Fruit and Assorted Cheese Plate
Deluxe Fresh Sliced Fruit
BUFFET DINNERS

Dinners are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac’s Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

Our Buffet Meals are offered at **$38.95 per person**
Minimum order of 15 people or a **$3 per person** surcharge for smaller groups

**Starters – choose two of the following**
- Chef’s Daily Soup
- Mesclun Spring Mix with Cherry Tomatoes, Feta, and Citrus Vinaigrette
- Tomato and Marinated Bocconcini Cheese over Romaine with Basil Vinaigrette and a Parmesan Tuile
- Baby Spinach Salad with Pea Sprouts and Cucumber served with Raspberry Vinaigrette

**Sides - choose two of the following**
*(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)*
- Wild Rice Pilaf
- Oven Roast Potatoes
- Garlic Mashed Potatoes

**Entrees – choose two of the following**
- **Chicken Supreme**
  - Wild Mushroom and Wine Reduction
- **Miso-Glazed Grilled Atlantic Salmon**
  - Thai Vegetables Julienne
- **Southwest Grilled Atlantic Salmon**
  - Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa
- **Herb-Crusted Roast Striploin of Beef**
  - Yorkshire Pudding, Red Wine Jus
- **Beef Tenderloin**
  - Red Wine Jus
Roasted Eggplant Rollatini (Vegetarian)
Ricotta and Fresh Herb Filling, Marinara Sauce, Mozzarella Cheese

Pumpkin Ravioli (Vegan)
Carrot Purée, Sage and Tomato Olive Oil

Layered Terrine Provençale (Vegan)
Eggplant, Pepper, Onion, Mushroom, Tomato, Fresh Basil

Oven-Roasted Quinoa Stuffed Bell Pepper (Vegan)
Sun-dried Tomato Bisque

Roasted Vegetable Gratin (Vegan)
Herbed Tomato Sauce, Basil Oil

Dessert Platters
Fresh Sliced Fruit, Assorted Dessert Squares, Assorted Petite French Pastries
RECEPTION ITEMS

Bar Snacks - $6.50 per bowl
- Homemade Popcorn
- Mini Pretzels
- Potato Chips

Homemade Parmesan Cheddar Cheese Straws - $12.00 per dozen

Wheel of Brie - $46.00 (serves 10 people)
- 7” wheel of Canadian Triple Cream Brie
- Berry Compote, Sliced Baguette & Assorted Crackers

All platters must be ordered for a minimum of 10 people

Cocktail Sandwich Platter - $3.75 per person
- Tuna Salad, Egg Salad, Chicken Salad, Turkey, Roasted Vegetables and Hummus

Assorted Mini Wrap Platter - $3.75 per person
- Tuna Salad, Egg Salad, Chicken Salad, Turkey, Roasted Vegetables and Hummus

Fresh Sliced Fruit - $4.25 per person

Fresh Crudités with Homemade Herb Dip - $3.75 per person

Mediterranean Antipasto Platter - $4.25 per person
- Assorted Grilled Vegetables (Eggplant, Zucchini, Onion, Peppers), Bocconcini Cheese, Kalamata Olives, Sliced Baguette, Herb-Infused Olive Oil
- Add thinly-sliced Prosciutto di Parma for an additional $2.00 per person

The Cheese Platter - $6.50 per person
- Local & Imported Cheeses, Sliced Baguette & Assorted Crackers, Fruit Garnish
CELEBRATION CAKES

Inscription is included in the price of the cake and should be supplied at time of order.

Images can be printed on any size cake for an additional charge; image to be supplied at time of order

Slab Cake 13 x 9” - $70.00
serves up to 25 people

Slab Cake 13” x 18” - $140.00
serves up to 50 people

Slab Cake 26” x 18” - $265.00
serves up to 100 people
**Cold Hors d’Oeuvres**

*Minimum Order of 2 dozen per selection*

**Classic Vegetarian Appetizers - $22.95 per dozen**
- Greek Salad Mini Phyllo Cups
- Mini Pita with Cream Cheese and Roasted Vegetables
- Roasted Vegetable and Soy Cheese Phyllo Cups
- Mini Pita Stuffed with Vegetables and Feta

**Deluxe Meat and Seafood Appetizers - $24.95 per dozen**
- Prosciutto-wrapped Cantaloupe
- Peking Duck Stuffed Crepe Purse
- California Maki Roll
- Smoked Salmon Rosette on Pumpernickel Rounds
- Mini Pita with Lobster Salad
- Assorted Nigiri Sushi and Sashimi
- Smoked Salmon Temaki Hand Rolls

**Deluxe Vegetarian Appetizers - $27.95 per dozen**
- Cherry Tomato Stuffed with Herbed Goat Cheese
- Herbed Goat Cheese Purse
- Celery Hearts with Boursin Cheese
- Assorted Vegetarian Sushi and Maki Rolls
- Vegetable Temaki Hand Rolls
- Cherry Tomato and Bocconcini Cheese Skewers

**Deluxe Vegan Appetizers - $29.95 per dozen**
- Beetroot Tartare with Hummus on Cucumber
- Korean Kimchi Wrap
- Mixed Bean Mousse and Olive with Cured Tomato and Basil
- Thai Salad Bundle

**Premium Seafood Appetizers - $39.95 per dozen**
- Jumbo Shrimp Cocktail with Seafood Sauce and Lemon
HOT HORS D’OEUVRES

Minimum Order of 2 dozen per selection

Classic Meat and Seafood Appetizers - $19.50 per dozen
- Mini Beef Sausage Roll
- Mini Chicken and Vegetable Quiche
- Beef Samosa
- Deep Fried Peking Duck Bundle
- Beef Satay
- Chicken Yakitori
- Beef Siu Mai
- Chicken Siu Mai
- Beef Empanada
- Cocktail Shrimp Spring Roll

Classic Vegetarian Appetizers - $20.95 per dozen
- Mini Brie and Leek Quiche
- Mini Wild Mushroom Quiche
- Cocktail Spanakopita
- Antipasto Croissant
- Gourmet Mushroom Phyllo Bundle
- Vegetable Empanada
- Mushroom and Leek Pastry
- Mushroom Quesadilla

Classic Vegan Appetizers - $20.95 per dozen
- Mini Vegetable Spring Roll with Plum Sauce
- Vegetable Cocktail Samosas
- Vegetable Pot Stickers
- Lentil and Corn Croquette

Deluxe Meat and Seafood Appetizers - $27.95 per dozen
- Duckling Turnover with Peppercorn Mango Filling
- Mini Pork Steam Bun
- Chicken Firecracker
- Chicken Satay with Thai Dipping Sauce
- Spicy Chicken Lollipop
- Cocktail Beef Kabob with Thai Dipping Sauce
- Mini Crab Cakes
- Lobster Phyllo Roll

Premium Seafood Appetizers - $29.95 per dozen
- Coconut Shrimp Satay with Cocktail Sauce
- Mini Potato Cake with Smoked Salmon and Maple Cream
- Shrimp Lemongrass Skewers
# Host Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar Set Up Fee*</td>
<td>$100.00</td>
</tr>
<tr>
<td>Additional Bar Set Up Fee*</td>
<td>$55.00</td>
</tr>
<tr>
<td>Liquor</td>
<td>$5.75</td>
</tr>
<tr>
<td>Red &amp; White Wine, Local</td>
<td>$5.00</td>
</tr>
<tr>
<td>Red &amp; White Wine, Imported</td>
<td>$5.25</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>Premium &amp; Craft Beer</td>
<td>$5.25</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.75</td>
</tr>
<tr>
<td>Ontario Craft Cider</td>
<td>$6.25</td>
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<tr>
<td>Assorted Fruit Juice</td>
<td>$2.00</td>
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<tr>
<td>Assorted Soft Drinks</td>
<td>$2.00</td>
</tr>
<tr>
<td>Perrier Mineral Water</td>
<td>$2.65</td>
</tr>
</tbody>
</table>

*If bar sales exceed $400, bar set up fees will be waived.

All bars require a minimum of 1 bartender ($140). Additional bartenders may be required depending on expected guest count. See coordinator for details.

Host Bar prices do not include 13% HST
All above prices include mixes and ice.
## Cash Bar

<table>
<thead>
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All bars require a minimum of 1 bartender ($140). Additional bartenders may be required depending on expected guest count. See coordinator for details.

Cash Bar prices include 13% HST
All above prices include mixes and ice
WINE SELECTIONS - LOCAL

Victoria University Private Label Selections
Cave Spring Chardonnay - $25.50
Jordan (Niagara), Ontario
Light & Crisp, Extra Dry

Cave Spring Cabernet Franc - $26.00
Jordan (Niagara), Ontario
Full-bodied & Smooth, Extra Dry

Victoria University Private Label Wines are also available for personal purchase by visiting the website Victoria University Private Label Wine website: www.vicu.utoronto.ca/hospitality/vicwine.htm

Whites
Jackson-Triggs Sauvignon Blanc - $22.95
Niagara-on-the-Lake (Niagara), Ontario
Light & Crisp, Extra Dry

Cave Spring Riesling - $28.00
Jordan (Niagara), Ontario
Off-dry & Fruity, Medium

Henry of Pelham Pinot Grigio - $27.00
St. Catharines (Niagara), Ontario
Light & Crisp, Dry

Reds
Trius Merlot - $25.00
Niagara-on-the-Lake (Niagara), Ontario
Full-bodied & Smooth, Dry

Cave Spring Gamay - $28.50
Jordan, (Niagara), Ontario
Medium-bodied & Fruity, Extra Dry

Henry of Pelham Baco Noir - $29.50
St. Catharines (Niagara), Ontario
Full-bodied & Firm, Dry

Sparkling
Jackson-Triggs Methode Cuve Close Sparkling VQA - $32.00
Niagara-on-the-Lake, (Niagara), Ontario
Medium-bodied & Flavourful, ExtraDry
WINE SELECTIONS - IMPORTED

Whites and Rosé
  J. Lohr Riverstone Chardonnay - $36.00
  California
  Full-bodied & Rich, Extra Dry

  Stoneleigh Marlborough Sauvignon Blanc - $34.00
  New Zealand
  Aromatic & Flavourful, Extra Dry

  Ogier Côtes Du Ventoux Rosé - $31.00
  France
  Medium-bodied & Dry, Extra Dry

Reds
  Jacob’s Creek Reserve Shiraz - $35.00
  Australia
  Full-bodied & Smooth, Extra Dry

  Trapiche Pure Malbec - $32.00
  Argentina
  Full-bodied & Smooth, Extra Dry

  Luccarelli Primitivo - $30.00
  Italy
  Full-bodied & Smooth, Dry

Sparkling
  Cordoniu Brut Clasico Cava - $33.00
  Penedès, Spain
  Medium-bodied & Flavourful, Dry