

CinCin

GROUP RECEPTION CANAPE MENU

ITEMS ARE PRICED PER DOZEN
(MINIMUM TWO DOZEN PER SELECTION)

<i>arancini with mozzarella and chili</i>	\$27
<i>black tiger prawn skewered on a rosemary branch - 'saltimboca'</i>	\$30
<i>belgian endive with gorgonzola and hazelnuts</i>	\$30
<i>tuna tartare with fresh lemon on crostini</i>	\$36
<i>crispy potato chip with potato puree, chives and truffle</i>	\$36
<i>preserved tuna on crostini with black olive</i>	\$30
<i>veal and pork meatball with tomato sauce</i>	\$36
<i>chicken and duck liver pate on crostini</i>	\$38
<i>crostini with blue cheese aioli, salted radish and watercress</i>	\$27
<i>ravioli with ricotta, parmesan and truffle</i>	\$38
<i>dungeness crab cake with basil pistou</i>	\$42
<i>slow cooked chicken with tarragon aioli on crostini</i>	\$36
<i>beef carpaccio, parmesan and arugula on crostini</i>	\$48

other toptable venues

*Thierry Chocolaterie Patisserie Cafe on Alberni Street
Blue Water Cafe + Raw Bar in Yaletown
West Restaurant + Bar in South Granville
Araxi Restaurant + Lounge in Whistler Village*

www.toptable.ca

CinCin

FIRST

wood fire roasted tomato soup
sourdough crountons and olive oil

baby gem caesar
crunchy parmesan, anchovies, croutons

MAIN

charcoal grilled albacore tuna
gigante beans, spinach and sicilian olives – basil, olive oil

wood grilled chicken
risotto of wild mushrooms – cavolo nero and natural jus

cherry tomato arrabiata
in house made capellini pasta – calabrian chili
fresh torn basil

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
summer stone fruits, oat crumble

GROUP MENU #1 \$59.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad

smoked orange vinaigrette, toasted pistachios
celebration salad

baby gem caesar

crunchy parmesan, anchovies, croutons

MAIN

golde eagle sablefish

calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

cherry tomato arrabiata

in house made capellini pasta – calabrian chili
fresh torn basil

DESSERT

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding

summer stone fruits, oat crumble

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad
smoked orange vinaigrette, toasted pistachios
celebration salad

glorious greens salad
raw shaved vegetables – pickled cherries
edderflower dressing

wood grilled prawns cooked on a rosemary branch
chickpea and tahini, buckwheat and chili

MAIN

wood grilled chicken
risotto of wild mushrooms – cavolo nero and natural jus

golden eagle sablefish
calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled tenderloin of beef
potatoes with prosciutto and parmesan
collard greens – salmoriglio

farro lillies
spinach and rapini pistou - bottarga
edible blossoms – grana padano

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
summer stone fruits, oat crumble

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

glorious greens salad

raw shaved vegetables – pickled cherries
edderflower dressing

beef carpaccio

arugula, harry's bar sauce – summer truffles
sourdough croutons

prawns wood grilled on a rosemary branch

chickpea and tahini, buckwheat and chili

MID

risotto of wild mushrooms

fresh herbs – parmesan crackling

MAIN

wood grilled alberta lamb rack

farro verde risotto with english peas
natural jus

golden eagle sablefish

calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

cherry tomato arrabiata

in house made capellini pasta – calabrian chili
fresh torn basil

DESSERT

lemon olive oil cake

pistachio cream, roasted apricots

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding

summer stone fruits, oat crumble

petits fours

GROUP MENU #4 \$92.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan soufflé

twice cooked with spinach and fresh cream

prawns wood grilled on a rosemary branch

chickpea and tahini, buckwheat and chili

beef carpaccio

arugula, harry's bar sauce – summer truffles
sourdough croutons

MID

risotto of wild mushrooms

fresh herbs – parmesan crackling

MAIN

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

tortellini of side stripe shrimp and ricotta

prawn biscotto sauce – pecorino al tartufo

wood grilled alberta lamb rack

farro verde risotto with english peas
natural jus

cherry tomato arrabiata

in house made capellini pasta – calabrian chili
fresh torn basil

DESSERT

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

lemon olive oil cake

pistachio cream, roasted apricots

arborio rice pudding

summer stone fruits, oat crumble

six boxed macarons to go

GROUP MENU #5 \$104.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

Early Group Menu

* available before 5:30pm only

FIRST

baby gem caesar

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

gigante beans, spinach and sicilian olives – basil, olive oil

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

cherry tomato arrabiata

in house made capellini pasta – calabrian chili
fresh torn basil

DESSERT

arborio rice pudding

summer stone fruits, oat crumble

EARLY GROUP MENU \$49.00

ITEMS SUBJECT TO SEASONAL CHANGES