

Risposta Bistro & Banquet Facility

CONTRACT

Type of Function: Banquet
Wedding Reception
Meeting

How many people for banquet: _____

What day: _____

Special request section: _____

Special dietary section: _____

Name: **Risposta Bistro and Banquet Facility**

Name of Room: _____

Name of Event: _____

Name of Client: _____

First Name

Last Name

Billing Address: _____

Street

City

Province

Postal Code

Telephone/Cell: _____

Date of Event: _____

Award Winning Chef

Rated #1 Halton Restaurant

Banquet Facility/Corporate Events

Cooking School

with the chef bi monthly or to be arranged

Special Events/Private Parties

Baptisms, Weddings, Birthdays, etc

Event Planning and Events


Mixologist In House

Off Site Catering

Take Out Orders

Risposta Bistro & Banquet Facility

For more info and comments visit us on facebook.

Find us on 

Review us on 

905.854.1234

www.rispostabistro.com

24 Crawford Crescent, Campbellville, ON

Risposta Bistro & Banquet Facility

Event Menu



BREAKFAST

All buffets are designed for a minimum of 20 guest; a surcharge will apply to fewer than 20 guests.

COLD BUFFET

- CONTINENTAL ~ \$11**
Warm danishes, scones, stuffed mini croissants, and mini muffins · Local preserves and whipped butter · Assorted juices · Whole fruit · Coffee and Tea
- BIRISTA BREAKFAST ~ \$14**
Warm breakfast loaves, chocolate croissants and cinnamon rolls · Whipped butter · Sliced fruit platter · Coffee and Tea
 - Add assorted juices ~ \$2*

HOT FOOD UPGRADES

(additions to the cold buffet)

- CANADIAN ~ \$6**
Cheddar scrambled eggs · Thick-cut peameal · Maple bacon · Caramelized onion and potato hash
- THE RISPOSTA ~ \$10**
House smoked bacon and mushroom · House Made Sasuage · Roasted herbed fingerling potatoes · Assorted bread basket
- OMELET BAR ~ \$15**
Chef-attended station · Farm-fresh eggs · Array of fresh toppings · Hash browns and your choice of sausage or peameal · Assorted bread basket · Coffee and Tea · Fresh squeezed fruit juice

MID-MORNING BREAKS

- REVITALIZE ~ \$6**
Low-fat yogurt and fruit parfait · Dried fruit and nut mix · Bananas
- PARFAIT ~ \$8**
Fruit skewers · Low-fat yogurt · Local Ontario Honey · Dried fruit
- BAGELS ~ \$7**
Assorted mini bagels · Sweet and savory cream cheese, local preserves, whipped butter · Apples, Oranges

A LA CARTE UPGRADES

- Risposta Bagel ~ \$6**
- Smoked Salmon Bagel ~ \$7**
- Breakfast Sandwich ~ (Market Price)**
- Whole Fruit ~ \$2**
- Sliced Fruit ~ \$3**
- Danish ~ \$2**
- Muffin ~ \$2**
- Croissant ~ \$2**
- Coffee & Tea ~ \$2**
- Vivreau Sparking Water ~ \$3**

LUNCH BUFFETS

All buffets are designed for a minimum of 20 guests; a surcharge will apply to fewer than 20 guests.

- THE BUTCHER SHOP ~ \$23**
Market crudités · Bitter and sweet green salad, English cucumber, carrots and peppers · Assorted house made dressings · Assorted gourmet sandwiches and wraps · Assorted condiments · Fresh baked cookies
- MEDITERRANEAN ~ \$27**
Assorted fresh breads · Seasonal green salad · Caprese salad · Tomato, English cucumber, feta · Spaghetti pomodoro · Veal parmesan · Antipasto · Risotto · Cookies, pastries, and squares · Fruit display
- CALABRESE ~ \$28**
Assorted Pizzas · Seasonal green salad · Asparagus, grapefruit, basil · Tomato, mozzarella, tapenade · Bread, Fig, pancetta, lemon and thyme chicken · House white fish · Agnolotti · Grilled zucchini and mint · Chili, fingerling potatoes · Cookies, pastries and squares · Seasonal Fruit

BREAK

- BISCOTTI JAR ~ \$6**
House Made Biscotti, macaroons and assorted cookies · Milk, coffee and tea
- SPICE ~ \$7**
Spicy pecans, pralines, walnuts · Craisin, cereal and cayenne dark chocolate bark
- SMALL BITES ~ \$7**
House made kettle chips, bar mix, fruit chips, pecan tarts · Sparkling Water

POST MEETING

- PROFESSIONAL ~ \$18**
Ontario and Italian cheese board · Assorted green olives, chutney and mustard · Toasted points and crackers (includes glass of house wine)

CANAPES and HORS D'OEUVRES

TRADITIONAL ITALIAN CHEESE BOARD

Gorgonzola, Provolone, Crotonese and Parmesan

Served with Crostini, Focaccia and garnished with grapes

- Small Platter (serves approx. 12) ~ \$100*
- Large Platter (serves approx. 40) ~ \$300*
- Medium Platter (serves approx. 24) ~ \$200*

CHARCUTERIE PLATTER

Fine cured Italian meats garnished with marinated grilled vegetables, olives Served with crostini

- Small Platter (serves approx. 12) ~ \$100*
- Large Platter (serves approx. 40) ~ \$300*
- Medium Platter (serves approx. 24) ~ \$200*

VEGETABLE CRUDITES AND DIPS

Market fresh cut vegetables include:

Peppers, carrots, celery, cucumber and cherry tomatoes

Served with roasted garlic aioli, and roasted red pepper dip

- Small Platter (serves approx. 12) ~ \$100*
- Large Platter (serves approx. 40) ~ \$300*
- Medium Platter (serves approx. 24) ~ \$200*

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago cheese dip, kalamata olive tapenade and bruschetta

Served with focaccia and crostini

- Small Platter (serves approx. 12) ~ \$100*
- Large Platter (serves approx. 40) ~ \$300*
- Medium Platter (serves approx. 24) ~ \$200*

COLD CANAPES

\$36.00 per dozen

- Pressed watermelon with feta, avocado, basil, and balsamic vinaigrette*
- Prosciutto wrapped cantaloupe*
- Bruschetta*
- Smoked salmon with lemon mascarpone, red onion and capers*
- Goat cheese with roasted red pepper crostini*
- Carpaccio roll with arugula, gorgonzola, balsamic vinaigrette, red onion and truffle oil*
- Caprese crostini with pesto, bocconcini and cherry tomato*

HOT HORS D'OEUVRES

\$36.00 per dozen

- Goat cheese stuffed cremini mushrooms*
- Lamb chops with mint Kalamata tapenade and fig jam*
- Italian sausage, red onion and red pepper skewer*
- Marinated tiger prawns with spiced honey*
- Calamari fritti with roasted garlic aioli*
- Grilled vegetable skewer with a balsamic glaze*
- Gorgonzola gnocchi bites*
- Spoon risotto*
- Assorted pizza*

RECEPTION STATIONS

Also available for late night.

- OYSTER SHUCKER ~ \$19**
Fresh East Coast and West Coast oysters · on ice with an assortment of condiments (Based on 3 oysters)
- CARVER ~ \$21**
Hand carved beef tenderloin · Assorted toppings and Buns
- PIZZA ~ \$14**
House made pizzas · Assorted toppings and sauces
- PASTA ~ \$16**
House made pasta · Made in front of guest
- TIRAMISU ~ \$16**
House made tiramisu, with caramelized maple, and coco

HITEST

Also available for late night.

- BAKED WHEEL OF BRIE ~ \$160**
(Serves approx. 60 guests)
Brie wrapped in puff pastry served with crostini and berry compote
- DELI BOARD ~ \$180**
Selection of house made sandwiches; egg, tuna, and chicken salad
- COCKTAIL SHRIMP ~ \$170**
(Serves approx. 60 guests)
Large shrimp served with our classic marinara sauce

FROM THE GRILL

- LUNCH BARBEQUE ~ \$18**
From Chefs Grill · Beef skewers, Spicy Italian sausage, Grilled Vegetables · **CONDIMENTS:** Mustard, dijon, house pickles, hot peppers, onion and tomato · Mixed green salad house-made dressing · Vegetables and dip · Assorted dessert squares
- SIGNATURE BARBEQUE BUFFET ~ \$37**
From Chefs Grill · 5-ounce beef tenderloin, 5-ounce chicken breast, 4-ounce salmon fillet · Selections of sauces · Seasonal vegetables and potatoes · Mixed greens salad with assorted dressing freshly baked bread rolls · Assortments of desserts mini tarts, cakes, mini tiramisu and biscotti
- CHICKEN & RIBS BARBEQUE BUFFET ~ \$40**
Chefs-grilled chicken and house smoked ribs, barbeque sauce · Baked potato with cheese, sour cream, green onion, bacon · Fresh stemmed Corn on the cob and butter · Mixed green salad topped with cucumber, peppers and tomato, assorted dressing · Baked bread rolls, Assortment of desserts · Tarts, cakes, mini tiramisu, cheese cake, and biscotti

DINNER

All buffets are designed for a minimum of 20 guests; a surcharge will apply to fewer than 20 guests.

- ANTONIO ~ \$26**
Market crudités · Bitter and sweet green salad, English Cucumber, carrots and peppers · Assorted house made dressings · House made pizzas Penne with sausage · Fresh baked cookies
- RISPOSTA ~ \$28**
Assorted fresh breads · Seasonal green salad · Caprese salad: Tomato, English cucumber, feta · Antipasto · Chicken Fusilli · Penne and sausage · Cookies, pastries, and squares · Fruit display
- CALABRESE ~ \$30**
Assorted breads, Seasonal green salad, prosciutto wrapped melon, Caesar salad · House made pizzas, sausage penne, grilled vegetable fusilli, chicken cuts with lemon and thyme, Cookies, pastries, and squares, · Fruit display

PLATED SELECTIONS

SOUP

- Roasted tomato, Tuscan bean, red pepper ~ \$8*
- Ontario wild mushroom, sage, truffle ~ \$10*
- Chicken broth, red chili, carrots, celery ~ \$9*

SALAD

- Sweet and bitter greens, cucumber, peppers, carrot, cherry tomato ~ \$7*
- Romaine, frisee lettuce, aged pancetta, garlic roasted crouton, lemon honey emulsion ~ \$8*
- Radicchio and endive, apple, pear, walnut, gorgonzola cheese, honey, grainy mustard ~ \$9*

ENTRÉE

- Smoked mozzarella ravioli, baby arugula, chili, parmesan, tomato vinaigrette ~ \$21*
- Pan-seared pickerel, spring pea, potato puree, Lemon Butter ~ \$22*
- Oven roasted chicken supreme, baby asparagus, roasted fingerling potatoes ~ \$24*
- Grilled salmon, Ontario wild mushroom risotto, mascarpone, truffle ~ \$26*
- Grilled petit tenderloin, green bean, cherry tomato, gorgonzola, fingerling potato chips, peppercorn vinaigrette ~ \$30*

DESSERT

- House made tiramisu ~ \$9*
- Classic creme brulee ~ \$9*
- Ontario wild blue berry cheese cake ~ \$9*

To place an order, simply check off the items you require for your event and fill out the contract on the back.

Prices are subject to change with market conditions.