



Catering Menu

Our catering menu is designed with flexibility in mind, with dishes intended to be served family or buffet style and shared amongst your guests. Every gathering and guest list is different, so we encourage you to consider your group's appetites, event style and any other food being served when determining quantities. Each item is designed as a component of a meal or buffet and are sized and priced as such, please select items and quantities accordingly. Final menu selections and quantities are at the discretion of the host.

All dishes are prepared for easy service and will arrive in disposable foil containers. Disposable plates, cutlery and serving utensils are available upon request for an additional fee.

il Mercato

S O C I A L K I T C H E N

Sociale

Pane Rustico (V)

Signature Focaccia loaf, baked fresh in house daily, served with extra virgin olive oil and balsamic vinegar from Modena

6-10 people \$40

16-20 people \$75

House Meatballs (GF)

House made ricotta & rosemary meatballs. San Marzano tomato, garlic aioli, Grana Padano, grilled focaccia

6-10 people \$75

16-20 people \$145

Antipasto Board

Select Italian & local cured meats and cheeses olives, pickled and marinated vegetable, bread & spreads

\$12 ½ per person

Arancini (V)

Panko crusted carnaroli rice, fresh mozzarella, San Marzano tomato, house remoulade 7 per person (1.5 arancini per person)

6-10 people \$60

16-20 people \$110

Insalata

Italian Garden Salad (V) (GF)

Local heritage greens, red and golden beets, goat's cheese, candied pecans, shaved red onions

6-10 people \$65

16-20 people \$125

Family Recipe Caesar (GF - No Croutons)

Crisp romaine, house made dressing, Grana Padano, focaccia croutons

6-10 people \$75

16-20 people \$145

il Mercato

S O C I A L K I T C H E N

Secondi

Lasagna Bolognese

Our take on the famous dish from Bologna. Veal, pork and beef Bolognese and creamy bechamel sauce with premium mozzarella cheese, San Marzano tomato, fresh basil, grana Padano and layers of fresh pasta sheets

6-10 people \$180

16-20 people \$320

Chicken Parmesan

Panko breaded breast of chicken topped with San Marzano tomato & mozzarella

6-10 people \$95

16-20 people \$180

Pasta Fresca

Spaghetti + Shrimp

House made spaghetti noodles in extra virgin olive oil, BC hot house tomatoes, minced garlic, chopped shallots, fresh basil and white wine served with sustainably caught jumbo garlic shrimp, finished with pecorino romano cheese

6-10 people \$140

16-20 people \$275

Pappardelle Bolognese

Our version of Italy's famous Neopolitan dish made with ground beef, pork and veal, minced garlic, shallots, Italian Sangiovese, San Marzano tomatoes, house made fresh pappardelle noodles and topped with grana padano

6-10 people \$120

16-20 people \$235

il Mercato

S O C I A L K I T C H E N

Pasta Fresca

Rigatoni “Carbonara” Style

Our version of the famous dish made with double smoked bacon, white wine, minced garlic and shallots, heavy cream, grana Padano, and finished with an egg yolk and black pepper

6-10 people \$125

16-20 people \$245

Rigatoni Al Pomodoro

House made rigatoni, fresh basil, Italian Sangiovese, San Marzano tomato sauce, grana padano

6-10 people \$110

16-20 people \$215

Rigatoni Al Funghi

House made rigatoni, cultivated local mushroom, fresh sage, pinot grigio, butter, garlic, heavy cream

6-10 people \$125

16-20 people \$245

Risotto

Mushroom Risotto (V) (GF)

Variety of local mushrooms, shallots, garlic, cream, grana Padano, winter pesto

6-10 people \$130

16-20 people \$255

il Mercato

S O C I A L K I T C H E N

Pizze

22 each (Minimum order of 4)

Prosciutto & Arugula

Prosciutto, fresh arugula, San Marzano tomato, mascarpone cheese, balsamic reduction

Peperoni Dolce e Piccante

Spicy warm chili infused honey and roasted pepperoni, premium mozzarella, parmesan

Quattro Formaggi (v)

Marzano tomato, fresh basil, fior di latte, shredded Italian mozzarella, parmesan and local goat's cheese, maldon finishing salt, course black pepper

Fungi Pizze (v)

Shitake, oyster, cremini and local roasted mushrooms, extra virgin olive oil, taleggio, pecorino romano, caramelized onion, garlic aioli, salt and pepper

Blue Cheese + Poached Pear

Razor thin prosciutto and red wine poached Anjou pears, blue cheese and mozzarella

We love blue cheese but if you don't, sub local goats' cheese at no charge

Dolci

House Made Tiramisu

Lady fingers, mascarpone, espresso, hazelnut liqueur

6-10 people \$80

16-20 people \$155

Portofino Lemon Three Ways

Traditional layered lemon olive oil cake, lemon curd, lemon scented whipped cream, sugared lemon rind

6-10 people \$70

16-20 people \$135

il Mercato

S O C I A L K I T C H E N

Ready to Order?

Whether you're planning an office lunch, family gathering or special celebration, our team is here to make feeding your group simple.

Placing Your Order

To begin, please email Jocelyn at jfenton@ilmercatosocialkitchen.com with your preferred date, approximate guest count and menu selections. We're happy to answer questions, recommend quantities and help customize your order to suit your gathering.

Advance Notice

Catering orders require a minimum of 5 business days' notice. We recommend reaching out as early as possible for larger orders and peak dates, as availability may be limited.

Confirmation & Payment

Your order is considered confirmed once your menu and final quantities have been approved. Full payment is required 72 hours prior to your scheduled order.

Changes & Final Numbers

Any changes to menu selections or quantities must be submitted prior to the 72-hour payment deadline. After this time, we cannot guarantee that changes can be accommodated.

Pickup & Delivery

Pickup details and timing will be confirmed with you when your order is finalized. Please arrive at your scheduled pickup time to ensure your order is received at its best.

Let's plan something delicious!