LOVE FOOD.
LOVE FUDA.

Fuda Fine Foods
5694 Highway #7
Woodbridge, ON
905 264 FUDA (3832)
catering@fudafinefoods.com

FUDA

FINE FOODS



CATERING MENU

FUDA FINE FOODS IS PROUD TO LAUNCH OUR CATERING MENU

From intimate gatherings, to larger family parties, our executive chef will elegantly satisfy everyone's tastebuds.

DON'T JUST LIMIT YOURSELF TO OUR MENU
Fuda will customize an experience that will be truly memorable for you and your guests.



Disposable place settings, napkins and servings available upon request. Please allow 48 hours when placing all orders.
Cancellation 24 hours notice or subject to 50% charge.
Delivery charges apply on local and out of town orders.
Prices are subject to change.
Items may vary due to seasonal availability
Applicable taxes are not included

ANTIPASTO TRAYS

Cheese platter
Your choice of three cheeses artfully arranged with fresh and dried fruit.
Sm. 45 med 55 lg 55

Fine Cheese Platter
Your choice of three of our gourmet cheeses artfully arranged with fresh and dried fruit.
Sm. 55 med 65 lg 75

The King of Cheeses
A block of parmiggiano cut into chunks and garnished with fresh fruit and grapes
Sm. 45 med 55 lg 65

Italian Trio
A trio of provolone, havarti and parmiggiano chunks artfully arranged with fresh and dried fruit.
Sm. 45 med 55 lg 65

Italian Cold Cut
A selection of Italian cold cuts to include prosciutto, salami, and capicollo beautifully Arranged for your guests to enjoy **sm. 45 med 55 lg 65**

Lighter choices
A selection of turkey, black forest ham, and oven roast chicken beautifully arranged.
sm. 45 med 55 lg 65

Artisan
A selection of artisanal salumi from Italy and locally produced charcuterie. **sm. 45 lg 65**

Assorted gourmet olives sm. 30 lg 60

Garden vegetable Tray
A selection of the season's best vegetables arranged for you and your guests served with your choice of dip. **Sm 45 med 55 lg 65**

Giardiniera
A selection of Italian pickled vegetables **sm 30 lg 60**

Rustic Antipasto
A selection of cured sausage, provolone cheese, olives, grilled vegetables, and giardiniera **Sm 45 lg 65**

Deluxe Antipasto
A selection of prosciutto, parmiggiano cheese, olives, grilled vegetables ,and giardiniera **sm 45 lg 70**

Grilled Vegetables
Assorted grilled vegetables which include eggplant and zucchini all dressed in a balsamic herb vinaigrette and artfully arranged for your guests to enjoy. **Sm 45 lg 75**

Assorted Sushi Party Platter ——-20 pieces 19.99

Smoke Salmon
Classically presented with red onions, lemons and capers with a yogurt sauce **sm. 45 lg 75**

Shrimp Cocktail classically presented with homemade cocktail sauce and lemon wedges **sm 50 lg 100**










Invite Fuda Fine Foods into your home!

Whether you are planning an intimate dinner party, or a large family gathering, our chefs will add their personal touch (and Fuda flare) while catering to your every need in your very own humble abode.

Interested in learning how to make that special dish?

Fuda Fine foods is also hosting **cooking classes**. Please contact us for more details about all of our Fuda in home services.



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SALADS

Mixed Green
Field mix garnished with an assortment of cherry tomatoes, cucumbers, and julienne Peppers in a balsamic or cider vinaigrette **sm. 35 lg. 55**

Classic Cesar
Romaine lettuce with traditional garnishes of bacon bits, croutons, and parmiggiano cheese with a roasted garlic dressing **sm. 40 lg. 80**

Oriental
Shredded nappa cabbage with julienne carrots, fried noodles and slivered almonds with a sweet and soya vinaigrette **sm. 40 lg. 80**

Caprese
Layers of sliced roma tomatoes and fior di latte dressed with a basil vinaigrette
sm. 50 lg. 90

Insalata di Stagione
Arugula tossed with an assortment of seasonal vegetables and fruits, and dried nuts with a red wine vinaigrette **sm. 45 lg. 75**

Spelt Salad
Chicchi di farro dressed with an assortment of diced vegetables, capers, and black olives in a balsamic lemon vinaigrette. **Sm. 25 lg. 50**

Greek Salad
Iceberg lettuce garnished with tomatoes, cucumbers, red onions, feta and kalamata olives with an oregano red wine vinaigrette **sm. 50 lg. 85**

Coleslaw
Traditional coleslaw with white and red cabbage and carrots in a caraway vinaigrette
Sm. 30 Lg. 60

Red Skin Potato Salad
Red skin potatoes dressed with a creamy dill and celery sauce **sm. 25 lg. 50**

Pasta Salad
Penne pasta dressed with assorted vegetables, feta cheese and an oregano vinaigrette
Sm. 25 lg. 50

HEAT AND SERVE SOUPS 1LITRE JAR 7.99

Minestrone
Chicken Noodle
Butternut Squash
Chili—-beef or turkey
Straciatella

PIZZAS

A Fuda signature is our stone oven baked pizza !

Party size pizza (approx) 24 slices is 19.99 with tomato sauce and mozzarella cheese

Customize your pizza experience. Select one of our gourmet pizzas and make it into a party size. Or, create your own with our wide selection of toppings.

All meat toppings are $2 and all vegetable toppings are $1

PERSONAL PIZZAS

Pizza Margherita
Tomato sauce, mozzarella cheese, diced tomatoes, bocconcini cheese and fresh basil **8.99**

Pizza Calabrese
Tomato sauce, mozzarella cheese, sundried tomatoes, soppresata, black sundried olives, roasted red peppers **11.99**

Meat Lovers Pizza
Tomato sauce, prosciutto cotto, capicollo, soppresata, and smoked provolone cheese
11.99

Four Cheese Pizza
Tomato sauce, gorgonzola, ricotta, smoked provolone, and bocconcini **10.99**

Pizza Bianca
Sliced potatoes, red onion, chili flakes, rosemary and pecorino cheese **10.99**

The California Pizza
Tomato sauce, mozzarella cheese, diced peppers, onions, artichokes and goat cheese
10.99





A walk through Fuda Fine Foods is a joy, with the aroma of our just-out-of-the-oven artisan baked breads, exquisite baked goods and other gourmet delights wafting in the air



PASTAS

Lasagna
Classic Italian lasagna layered with meat sauce or tomato sauce with parmiggiano cheese and mozzarella cheese **Sm. 35 lg. 70**

Cannelloni
Hand rolled cannelloni stuffed with ricotta and spinach or meat in ur choice of either tomato or alfredo sauce **$3 per piece**

Penne Alla Vodka
Penne tossed with bacon and onions in a creamy rose sauce scented with vodka
Sm. 45 lg 90

Pasticciato
Rigatoni tossed with tomato sauce, ricotta cheese and mini meatballs, topped with mozzarella cheese and baked until crisp and golden **sm. 35 lg. 70**

Linguine alla Pescatore
Linguine tossed with an assortment of mixed seafood in either a spicy tomato sauce or in a white wine sauce **sm. 60 lg. 120**

Create your own pasta experience
A wide variety of noodles and an endless variety of sauces can make for a different experience every time. Our chef will help you to customize a pasta combination to suit your needs and taste buds!



ENTREES

Veal Cutlets
Traditional veal cutlets hand breaded then fried to golden perfection
In tomato sauce **5.99 per person**
Alla parmigiana **6.99 per person**

Chicken Cutlets
Chicken cutlets hand breaded then fried to golden perfection
In tomato sauce **4.99 per person**
Alla parmigiana **5.99 per person**

Lemon Chicken
Oven roasted chicken marinated with garlic, lemon juice and fresh herbs expertly oven roasted and accompanied by salsa verde **5.99 per person**

Herb roasted eye of the round
Our succulent veal eye of the round roasted and served in a wild mushroom gravy
6.00 per person

Veal Marsala
Pan sautéed veal scallopini sauce with a rich mushroom marsala sauce scented with fresh rosemary **6.99 per person**

Veal Saltimbocca
Veal scallopini covered with a sage leaf and a slice of prosciutto sautéed in a white wine herb sauce **7.99 per person**

Chicken scallopini
Chicken breast scallopini sautéed in a white wine sauce with fresh herbs and a squeeze of fresh lemon juice **6.99 per person**

Chicken Cordonblue
Chicken breast stuffed with ham and swiss cheese, breaded and baked to a golden brown and served with a Dijon mustard sauce **8.00 per person**

Osso Bucco
A Fuda signature! Veal shank braised in a rich beef stock until fall off the bone tender served with a bouquet of root vegetables **8.00 per person**

Eggplant Parmiggiano Stacks
Slices of eggplant fried until golden then layered with our tomato basil sauce, parmiggiano cheese and mozzarella cheese **5.99 per person**





DESSERT

Cakes for any occasion! A wide variety of cakes that will suit every need and every occasion. From the cheesecake lover to the chocoholic, there is a cake to satisfy everyone's taste buds! **Starting from 36.99**

Italian Pastry Collection
Our Italian pastries are second to none and will satisfy the most traditional palette! We hand fill our cannoli and cannoli siciliani. We have an ever changing variety that reflects every season and occasion throughout the year! **Starting at 1.99**

Cheesecake Factory Cupcakes
The hottest trend and the most irresistible flavors! The moistest cupcakes from the leading supplier are going to be a sure fire hit at your next event!
Mini 1.99 each Regular Size 2.99 each

Limited Edition Zeppole
With a recipe direct from Bari, Italy, these Italian favourites are delicately fried rings filled with ricotta and amarene cherries. **4.25 each**

Crostoli
An Italian classic from northern Italy! Thin sheets of sweet dough fried to a crisp perfection and then generously sprinkled with powdered sugar. An addictive treat that you will not be able to just have one! **3.99 per 100g**

Bars and Squares
From brownies to blondies to the healthy options of date squares. An ever changing variety that will make any afternoon coffee special. Mix and match to suit all your needs.
From 1.99 to 2.49 each

Bombe
The Italian version of the cream donut! Fried Italian dough filled with chocolate, vanilla, nutella or apricot jam. **3.99 each**

Ines
Fried Italian style dough shaped into a ball stuffed with a sweet ricotta filling then soled in white sugar. **3.99 each**

Rahier Assorted Mousse Cakes
Too beautiful to eat! These mousses taste as good as they look. An ever changing assortment of taste and textures to please any taste! **4.99 each**

FRUIT

Seasonal Fruit Tray
An assortment of seasonal fruits including cantaloupe, honeydew, pineapple, and strawberries sliced and arranged. **Sm 45 med 55 lg 65**

Gourmet Seasonal Fruit Tray
An assortment of fresh fruits that reflect every season. This is an ever changing bouquet of whatever the season produces sliced and arranged.
Sm. 50 med 60 lg 70

The Berry Basket
An assortment of fresh berries skillfully arranged and presented served with your choice of chocolate or yogourt dip. **Sm 35 med 45 lg 55**

Fruit Skewers
An assortment of seasonal fruits cubed and arranged on skewers beautifully presented vertically on half of a melon. **Sm. 40 med 50 lg 60**

The Watermelon Basket
A carved watermelon shaped into a basket filled with a variety of assorted melon balls and gourmet fruits. **Sm 65 lg 90**





SEAFOOD

Salmon
Pan roasted 8 oz filet of salmon dressed in a citrus herb butter or with an asian miso glaze
8.00 per person

Mussels
Succulent mussels pan fried in either a spicy tomato basil sauce or a white wine butter sauce
5.00 per person

Deep Fried Calamari
Calamari rings fried and garnished with garlic and parsley **6.00 per person**

Deep Fried Shrimp
Succulent shrimp fried until golden and garnished with parsley and garlic **6.00 per person**

Zuppa Di Pesce
A medley of seafood including snow crab, shrimp and calamari sautéed in a spicy tomato basil sauce **10.00 per person**

Garlic Shrimp
Shrimp lightly sautéed in a rich white wine butter sauce **7.00 per person**

SIDE DISHES

Herb roasted potatoes	**sm. 30 lg 60**
Roasted sweet potato wedges	**sm 35 lg 65**
Garlic infused rapini	**sm. 45 lg. 85**
Brown sugar carrots	**sm. 30 lg. 60**
Garlic infused green beans	**sm. 35 lg. 65**
Mixed seasonal vegetables	**sm. 30 lg. 60**
Sauteed wild mushrooms	**sm. 35 lg 65**
Rice pilaf	**sm. 25 lg 50**
Pancetta peas and mushrooms	**sm. 30 lg. 60**
Asian inspired bok choy	**sm. 35 lg 65**



HOR'S D'EURVES

COLD

Tomato basil bruschetta	Classic shrimp cocktail	Caprese skewers
Smoke salmon crostini	Rice paper rolls	Spelt salad shot
Watermelon and feta cheese	Vegetable pinwheels	Phyllo with ratatouille
Mini vegetable and dip shots	Parmiggiano and peaches	Lobster salad parfait
Goat cheese truffles	Ricotta and nduja crostini	
Beef carpaccio on crostini	Prosciutto wrapped figs	

Mini grilled vegetable stacks with goat cheese



HOT

Stuffed mushrooms	Mini quiche	Sambuca shrimp
Mini rice balls	Shots of lobster bisque	Asian pork meatballs
Pan seared scallops with bacon	Mini spring rolls	Mini angus sliders
Assorted grilled flatbreads	Baby lamb chops	Beef satays
Lemon grass chicken satay	Tandoori chicken satay	Bacon wrapped figs

Roasted tomatoes with corn and goat cheese

All hors d'eurves are priced from $3-$5 per piece must be ordered by the dozen.

48 hour notice is required for all items

SANDWICH PLATTERS

Italian Wraps
A selection of wraps filled with prosciutto, salami, capicollo and a selection of cheese, julienne vegetables and arugula. Served with a herb aioli **sm. 45 lg 65**

Lighter Wraps
A selection of wraps filled with turkey, oven roast chicken, black forest ham and a selection of cheeses, julienne vegetables and romaine lettuce. Served with a Dijon cream
Sm. 45 lg 65

Italian Deli Sandwiches
Fresh baguettes filled with a selection of Italian cold cuts and cheeses garnished with arugula and tomatoes. Served with a basil and sundried tomato aioli **sm. 35 lg 65**

Lighter Deli Sandwiches
Fresh baguettes filled with turkey, black forest ham, oven roast chicken and cheddar cheese. Garnished with romaine lettuce and sliced tomatoes. Served with a Dijon cream
Sm. 45 lg 75

Sandwich Bites
A selection of assorted sliced breads stuffed with egg salad, tuna salad, chicken salad, ham and swiss cheese. Served with assorted baby vegetables **sm. 45 lg 75**

Montreal Deli Sandwiches
A selection of rye, white and pumpernickel bread filled with an assortment of roast beef, pastrami and corned beef garnished with swiss cheese. Served with a Dijon cream and pickle spears. **Sm. 50 lg 100**

Gourmet Sandwich Collection
A selection of gourmet breads filled with smoke salmon, prosciutto and stracchino cheese, tomato and fior di latte, and roast chicken with chipotle aioli. Served with an assortment of baby vegetables. **Sm 45 lg 75**

