



HORS D'OEUVRES

CATERING PACKAGE | BOOKING DETAILS | MENU OPTIONS



DISTINCTIVE

APPROACHABLE PRIVATE

& SEMI-PRIVATE

GROUP DINING OPTIONS

FOR ANY AND ALL

SPECIAL EVENT

REQUIREMENTS



WE'LL COME TO YOU - LEAVE THE PARTY PLANNING TO US!

WE ARE PLEASED TO OFFER FULL, TURN-KEY, OFF-SITE SERVICES FOR ANY AND ALL
CATERING NEEDS.

WHETHER IT'S A CELEBRATION FOR FAMILY AND FRIENDS, A CASUAL OFFICE LUNCHEON, A LARGE CORPORATE SOIRÉE, CHARITY EVENT, PRODUCT LAUNCH, OR ANY OTHER SPECIAL EVENT, WE'VE GOT YOU COVERED.

WE OFFER EVERYTHING FROM SIMPLE 'TAKE-AWAY' LARGER FORMAT FOOD PREPARATION, TO STANDING COCKTAIL AND PASSED HORS D'OEUVRES RECEPTIONS, TO MORE-FORMAL, MULTI-COURSE SEATED AFFAIRS, INCLUSIVE OF ALL FOOD & BEVERAGE PROCUREMENT. WE WORK WITH SOME OF THE BEST IN THE CITY! BEYOND OUR RANGE OF DELICIOUS FOOD AND BEVERAGE OPTIONS, WE ARE ABLE TO HELP FACILITATE CAPABLE, EXPERIENCED STAFFING; FLORAL AND DÉCOR NEEDS; A/V & ENTERTAINMENT; AS WELL AS RENTAL REQUIREMENTS.

CONTACT US TODAY TO LEARN MORE!



COLD HORS D'OEUVRES



(MINIMUM 48+ PIECES PER ITEM / 3-4 ITEM SELECTION MINIMUM)

PLEASE NOTE: ALL COLD HORS D'OEUVRES MUST BE BUILT ON SITE IN REAL TIME FOR BEST RESULTS.

SALMONE E RICOTTA

SMOKED ATLANTIC SALMON,
CREAMY WHIPPED FRESH RICOTTA,
LEMON ZEST, FRESH DILL,
MINI-CUP
\$6.00/PIECE

TUNA TARTARE

YELLOWFIN TUNA TARTARE,
AVOCADO MOUSSE, GRAINY
POMMERY MUSTARD, MICRO-GREENS,
CROSTINO OR MINI-CUP
\$7.00/PIECE

CAVOLO NERO E GRANA PADANO

CHOPPED TUSCAN KALE, PINE-NUT,
SHAVED-PADANO, GRAINY MUSTARD
VINAIGRETTE MINI-CUP
\$5.00/PIECE

CAPRESE

FIOR DI LATTE MOZZARELLA,
HEIRLOOM RED AND ORANGE
CHERRY TOMATO, FRESH BASIL,
BALSAMIC GLAZE, MALDON SALT
SKEWER OR CUP
\$5.00/PIECE

CAPONATA

SAUTEED ITALIAN EGGPLANT,
BELL PEPPER, CELERY, SHALLOT,
TAGGIASCHE OLIVES,
PINE-NUTS, FRESH BASIL,
CROSTINO OR MINI-CUP
\$5.00/PIECE

BEEF TARTARE

AAA PRIME BEEF, HORSERADISH,
CAPERBERRY, 'BAGNA CAUDA',
CIAUDA DI PARMIGIANO REGGIANO
CROSTINO OR MINI-CUP
\$7.00/PIECE

PROSCIUTTO E MELONE

PROSCIUTTO DI PARMA, FRESH
CANTALOUPE, BALSAMIC
REDUCTION, BASIL, .
SKEWER
\$3.00/PIECE

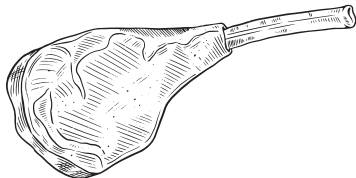
MINI-COCCOLI CON PROSCIUTTO

FRIED PIZZA DOUGH,
PROSCIUTTO DI PARMA,
IN-HOUSE MADE STRACCIATELLA,
BASIL OIL
\$3.50/PIECE

OYSTERS

PEI MALPEQUE OYSTERS,
SERVED WITH HORSERADISH
& MIGNONETTE
\$4.00/PIECE

HOT HORS D'OEUVRES



(MINIMUM 48+ PIECES PER ITEM / 3-4 ITEM SELECTION MINIMUM)

PLEASE NOTE: ALL COLD HORS D'OEUVRES MUST BE BUILT ON SITE IN REAL TIME FOR BEST RESULTS.

POLPETTINE

VEAL/BEEF/PORK MEATBALLS
FRESH TOMATO 'SUGO,
SHAVED PECORINO
ROMANO CHEESE
\$6.00/PIECE

MINI SICILIAN ARANCINI

CRISPY RICE BALLS;
VEAL/PORK/BEEF 'RAGU, MOZZARELLA,
FIOR DI LATTE GREEN PEA PUREE,
MICRO-GREENS
\$7.00/PIECE

SHRIMP

GRILLED BLACK TIGER SHRIMP, HERBS,
LEMON ZEST, SPANISH PAPRIKA &
PRESERVED LEMON CITRONETTE
\$7.00/PIECE

LAMB CHOPS

FIRE-GRILLED LAMB CHOPS,
'GREMOLADA', MALDON SALT
\$8.50/PIECE

**MINI SICILIAN ARANCINI
(VEGETARIAN)**

CRISPY RICE BALLS; MOZZARELLA,
GREEN PEAS
\$6.50/PIECE

MINI NODO BURGER

AAA PRIME BEEF PATTY, ITALIAN
PROVOLONE, TOMATO, BASIL
PESTO, BALSAMIC AIOLI
\$7.00/PIECE

FRIGITELLI PEPPERS

CHARRED SARDINIAN-SPICED,
PEPPERS, LEMON ZEST, CUP
\$3.00/2 PIECE

MINI OCTOPUS

CHAR-GRILLED MOROCCAN OCTOPUS,
POTATO, ZUCCHINI, SALSA VERDE
SKEWER
\$8.00/PIECE

MINI CALAMARI FRITTO

CRISPY, DRY RUB CALAMARI,
AIOLI MINI-CUP
\$6.50/2 PIECE

BLACKENED BRUSSELS

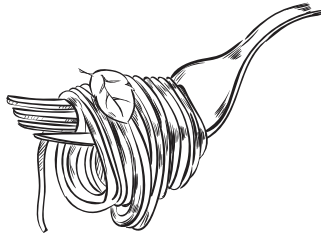
DEEP FRIED MAPLE-CIDER
BRUSSELS
MINI-CUP
\$3.00/2 PIECE

PATATE FRITTE

HAND-CUT YUKON GOLD POTATO
WEDGES WITH TRUFFLE AIOLI
\$3.00/PIECE

PASTA: SERVED IN MINI-COPETTA

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ORECCHIETTE TRINACRIA

GARLIC BLITZED CHERRY TOMATO,
SLIVERED ZUCCHINI, BASIL, SMOKED
MOZZARELLA, SHAVED RICOTTA
SALATA, FRESH ARUGULA
\$5.00/CUP

GARGANELLI POMODORO FRESCO

GARLIC-BLITZED CHERRY TOMATO,
OLIVE OIL, FRESH BASIL
\$4.50/CUP

ORECCHIETTE PESTO

GARLIC-ARUGULA-PINE-NUT-PESTO
SHAVED PARMIGIANO
\$4.50/CUP

MEZZI RIGATONI BOLOGNESE

VEAL/PORK/BEEF RAGU, RANA PADANO
\$5.00/CUP

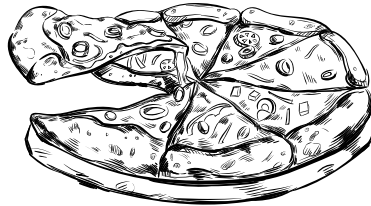
GNOCCHI NEW SCHOOL

IN-HOUSE MADE, PAN-SEARED
POTATO GNOCCHI, WILD MUSHROOM,
CORN, TRUFFLE-GARLIC 'CREMA',
PADANO, DICED TRI-COLOUR
PEPPERS
\$5.50/2 PIECE

RAVIOLI PESTO TRAPANESE

MASCARPONE AND PARMIGIANO
STUFFED RAVIOLI, TAGGIASCA
OLIVE, TOASTED SLIVERED
ALMONDS, SHAVED PARMIGIANO
REGGIANO, FRESH BASIL
\$5.00/PIECE

PIZZA



M(MINIMUM 48+ PIECES)

PLEASE NOTE: ALL PIZZAS MUST BE BUILT ON SITE IN REAL TIME FOR BEST RESULTS!

REGINA

FIOR DI LATTE, SAN
MARZANO D.O.P.,
TOMATO SAUCE,
BASIL, OLIVE OIL
\$3.00/PIECE

L'AMERICANA

FRESH MOZZARELLA, PEPPERONI,
MUSHROOM, GREEN
PEPPER, TOMATO SAUCE
\$3.00/PIECE

POGGIONINO

GOAT CHEESE, SUN-DRIED
TOMATO, ARTICHOKE,
FRESH ARUGULA,
TOMATO SAUCE
\$3.00/PIECE

CAURA

FRESH MOZZARELLA, HOT
SOPRESSATA, ONION, BLACK
OLIVE, 'PEPERONCINO
NODINO', TOMATO SAUCE
\$3.50/PIECE

BARRUA

GORGONZOLA, PEAR, WALNUT,
HONEY (WITH LIGHT
MOZZARELLA)
\$3.50/PIECE

CA' DOMININ

PANCETTA, CORN, WILD
MUSHROOM, TRUFFLE OIL,
ROAST GARLIC 'CREMA',
TRUFFLE OIL, ROAST
GARLIC (WITH LIGHT
MOZZARELLA)
\$3.50/PIECE

MILAZZO

FRESH MOZZARELLA,
MASCARPONE, SHAVED
CANTALOUPE, PROSCIUTTO
CRUDO, TORN BASIL
\$3.50/PIECE

MADUNNIO

PULLED BURRATA, ITALIAN
SAUSAGE, RAPINI,
'PEPERONCINO NODINO'
(WITH LIGHT MOZZARELLA)
\$3.50/PIECE

BURRATTINA

PULLED BURRATA, SAN
MARZANO D.O.P. TOMATO
SAUCE, TORN BASIL,
OLIVE OIL
\$3.50/PIECE



INQUIRIES CAN BE MADE BY CONTACTING US:

NODO JUNCTION

2885 DUNDAS ST. WEST
416-901-1559

NODO@NODOJUNCTION.CA

NODO HILLCREST

794 ST CLAIR AVE. WEST
647-748-1559

NODO@NODOHILLCREST.CA

NODO LESLIEVILLE

1192 QUEEN ST EAST
416-792-4196

NODO@NODOLESLIEVILLE.CA

NODO LIBERTY

120 LYNN WILLIAMS ST
647-368-8110

NODO@NODOLIBERTY.CA

TO SECURE A DATE, PLEASE CONNECT TO LEARN MORE ABOUT OUR POLICIES AND PROCEDURES
ACROSS ALL LOCATIONS

GRATUITY IS SUGGESTED AT 20%





JUNCTION

HILLCREST

LESLIEVILLE

LIBERTY