



*Catering*

210 - 525 8 AVE SW | EIGHT AVENUE PLACE  
403.263.9909 | [WWW.EATTRATTORIA.CA](http://WWW.EATTRATTORIA.CA) |  @EATTRATTORIA





## FRESH FROM THE BAKERY

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*available 7:00am - 3:00pm*

**Butter Croissant** \$5

**Assorted Croissants** \$6

*almond | raspberry almond | nutella*

**Assorted Muffins** \$4.50

*apple oatmeal | cranberry orange | chocolate chip | blueberry*

**Assorted Cookies** \$3.50

*chocolate chip | chocolate | macadamia white  
chocolate | oatmeal raisin*

**Tiramisu** \$7.50

## SNACKS

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*available 10:30am - 3:00pm*

**Charcuterie & Cheese Plate** \$21 (48hrs notice req)

*assorted cured meats & cheeses, dried fruit, crostini*

**Crudit  & Dip** \$7.75 (v) (gf) (48hrs notice req)

*crunchy raw vegetables & house made tzatziki*

**Miss Vicki's Chips** \$1.75 (v) (gf)

*original or sea salt & vinegar*





## BREAKFAST | HOT SANDWICHES & WRAPS

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*available 7:00am - 10:30am*

### English Muffin Breakfast Sandwich \$7.75

*farm fresh egg, crispy bacon, Monterey jack cheese, English muffin*

*\* can be prepared vegetarian*

### Vegetarian Breakfast Wrap \$10.50

*farm fresh scrambled egg, roasted peppers, mushroom, cheddar, flour tortilla*

### Chorizo Breakfast Wrap \$10.50

*farm fresh scrambled egg, chorizo sausage, roasted peppers, onion, flour tortilla*

### Breakfast Croissant \$10.50

*chicken apple sausage, scrambled eggs, mozzarella*

### Breakfast Bagel \$7.75

*fresh scrambled eggs, ham, monterey jack*

### Huevos Rancheros Ciabatta \$10.25

*scrambled eggs, cheddar, guacamole, tomato salsa*

# SOUP | SALADS | BETWEEN BREAD

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available 10:30am - 3:00pm

**Daily Soup** \$7.75 sm | \$8.75 lg      **Daily Soup & Half Sandwich Combo** \$10.50 sm | \$11.50 lg  
please inquire for daily offerings      turkey, ham, or beef sandwiches

**Greek Salad** \$9.25 (gf)  
cucumber, tomato, bell pepper, red onion, kalamata olive, feta,  
greek dressing

**Chicken Caesar Salad** \$13.75  
roasted chicken, romaine lettuce, parmesan, crouton,  
caesar dressing

**Cobb Salad** \$15.50 (gf)  
corn, bacon, blue cheese, romaine, avocado, tomato, sliced egg, balsamic dijon dressing

**E.A.T. Salad** \$12 (gf)  
roasted turkey, iceberg lettuce, cheddar, cucumber, egg, tomato, ranch dressing

**Sirloin Baguette** \$12  
beef sirloin, pickled onion, house grown micro greens, grainy mustard, horseradish aioli,  
freshly baked multigrain baguette

**Smoked Ham Baguette** \$12  
smoked ham, brie, house-grown pea shoots, lemon avocado aioli, fresh baguette

**Muffuletta Panini** \$14.50  
Genoa salami, mortadella, porchetta, provolone, house-made mozzarella, arugula,  
spicy green olive salsa, Alforno focaccia

**Chicken Panini** \$15  
roasted chicken breast, provolone cheese, dried cranberry aioli, grainy mustard, ciabatta

**Vegetarian Panini** \$14 (v)  
baba ganoush, artichoke, kalamata tapenade, red pepper, house-made ricotta, basil,  
Alforno focaccia

**E.A.T. Cubano** \$14.50  
braised pork shoulder, smoked ham, pickles, Swiss cheese, dijon mustard aioli, Alforno panini

**Turkey Panini** \$16  
sliced turkey, bacon, guacamole, spicy havarti, cilantro aioli, ciabatta bun

**Caprese Chicken Panini** \$15  
roasted chicken breast, tomato, roasted peppers, home-made mozzarella, micro basil, lemon aioli

**Korean Beef Burrito** \$14  
Gochujang beef, pickled carrots, red cabbage, kimchi, sesame & lemon aioli, flour tortilla

**Turkey Wrap** \$14.25  
roasted turkey breast, bacon, avocado, tomato, green leaf lettuce, sriracha aioli, flour tortilla







## BEVERAGES

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Fratello ' French Saigon' Brewed Coffee \$50

*12 x 8oz cups of freshly brewed coffee served in a recyclable carafe with cream, sugar & recyclable coffee cups*

Assorted Soft Drinks \$3.75

*Pepsi | Diet Pepsi | Gingerale*

Pure Leaf Iced Tea \$5.00

*lemon | green tea & honey | peach | raspberry*

Eska Water \$2.85

Alforno Water \$3.10

Gatorade \$3.75

Milk 2 Go \$5.00

*2% | chocolate*

Perrier \$3.85

*lemon | grapefruit*

Glass Perrier \$3.85

*lemon | grapefruit*

Assorted San Pellegrino Drinks \$4.00

*blood orange | orange | lemon | lime | pomegranate*

Tropicana Juice \$5.00

*apple | orange*

Fairlee Cranberry Juice \$3.25

Sap Sucker \$4.50

*lemon | grapefruit | lime*

Bubly \$3.75

*orange | grapefruit | pineapple | lime | peach*

Grand Bubly \$3.96

*lime | blackberry*





# Wine

EAT's private event wine list has been curated and sourced from our award winning wine cellar at Teatro Restaurant. Our full wine list can also be made available with the assistance of our Sommelier to hand pick your selections.

With an extensive selection of spirits and craft beers, consider our bar team for creating custom cocktails or tastings for your upcoming event.

Please note that availability and vintages are subject to change. For premium and large format wines or other special requests, please contact our Beverage Director Mike Burns at [mike@teatrogroupp.ca](mailto:mike@teatrogroupp.ca)





## SPARKLING WINE

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**VAPORETTO, Prosecco** \$55

Veneto, Italy

*fresh, light and dry sparkling with mild citrus notes, and a little granny smith apple.*

**CHANDON, 'Rosé'** \$80

California, USA

*structured rosé with fresh strawberry and raspberry flavours, supported by some toasty autolytic notes.*

**VEUVE CLICQUOT, BRUT** \$125

Champagne, France

*intense and delicious this wine evokes flavours of lemon juice, fresh baked brioche and pear.*

## ROSÉ

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**2019 FEUDI DI SAN GREGORIO, 'Ros' Aura'** \$55

Aglianico, Campagna, Italy

*an intense, fruit driven rosé from southern Italy; red berries, and a hint of licorice.*

**2019 CHÂTEAU D'ESCLANS, 'Whispering Angel', Grenache Blend** \$75

Provence, France

*light, refreshing and utterly delicious; grapefruit, cinnamon and vanilla.*



## WHITE WINE

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### 2018 DOG POINT, Sauvignon Blanc Blend \$75

Marlborough, New Zealand

*classic Marlborough sauvignon blanc; tons of acid, grapefruit, snow pea and fresh cut grass.*

### 2018 LE PETIT BERTICOT, Sauvignon Blanc \$50

France

*a lean & zesty sauvignon, this wine has a little minerality to go along with lime juice and fire roasted pineapple.*

### 2018 KRIS, Pinot Grigio \$55

Venezia Giulia, Italy

*crisp and light, this refreshing wine has characteristics of honeysuckle, Bartlett pear and melon.*

### 2017 PLANETA, Chardonnay \$120

Menfi, Sicily, Italy

*elegant, mineral driven chardonnay, conjures expressions of toasted coconut, sea spray and bruleed pear.*

### 2018 CATENA, Chardonnay \$65

Mendoza, Argentina

*this powerful chardonnay carries flavours of vanilla, candied pineapple and lemon curd.*

## RED WINE

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### 2016 HENRI MEURGEY, Pinot Noir \$85

Burgundy, France

*approachable red burgundy; subtle earthy mushroom notes, with a piercing under ripe strawberry and little meatiness.*

### 2017 AU BON CLIMAT, Pinot Noir \$120

Santa Barbara, California

*aromas and flavours of strawberries and raspberries joined by anise and clove in a mouth filling intensity.*

### 2017 ADALIA, Corvina Blend \$60

Valpolicella, Veneto, Italy

*ruby red in colour, this valpolicella superiore offers fleshy aromas of wild berries, black currants, black cherries and spices, with hints of chocolate.*







## RED WINE continued

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**2017 BARBI, Sangiovese, Chianti** \$60

Tuscany, Italy

*tangy acidity and soft round tannins, flavours of zesty wild strawberry and cedar.*

**2018 PYRÈNE, 'Pays De Cocagne', Merlot Blend** \$50

Languedoc, France

*fruit forward merlot blend from the south of France, with a little tannat blended in adding a nicely spiced finish.*

**2016 CHÂTEAU SENEJAC, Cabernet Sauvignon Blend** \$90

Haut-Médoc, Bordeaux, France

*this wine errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of baker's chocolate.*

**2012 LOPEZ DE HARO, 'Grand Reserve', Tempranillo** \$85

Rioja, Spain

*this well aged rioja tastes of hickory, white pepper and cassis.*

**2016 TRENTHAM, 'River Retreat', Cabernet Sauvignon** \$55

Murray River, Australia

*a bruiser of a wine; ripe blackberry, cedar and a little capsicum.*

**2017 BROADSIDE, 'Margarita Vineyard' Cabernet Sauvignon** \$100

Paso Robles, California, USA

*flavours of olallieberry, creamy dark and milk chocolate on the palate, held together by soft tannins and energetic acidity.*

**2017 LE VOLTE DELL'ORNELLAIA, Merlot Blend** \$80

Bolgheri, Tuscany, Italy

*dense and full bodied; red currant and smoked meat.*

**2015 SPERI, 'Pigaro' Amarone, Corvina Blend** \$150

Veneto, Italy

*bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of chocolate.*

**1999 CHÂTEAU TOUR SAINT-FORT, Cabernet Sauvignon Blend** \$125

Saint Estéphe, Bordeaux, France

*a Bordeaux walking a tight rope between the vibrant black fruit aromas of its youth, and the graphite and autumnal leaf flavours of maturity.*

**2017 CATENA, Malbec** \$65

Mendoza, Argentina

*blueberry, hoisin and vanilla dominate this powerful red wine.*



## BEER

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**PERONI** \$8  
*'nastro azzurro' euro pale lager, 330ml Rome, Italy*

**WILD ROSE** \$8  
*'velvet fog' wheat ale 341ml Calgary, AB*

**PHILLIPS** \$8  
*'blue buck' session ale 341ml Victoria, BC*

**LONETREE** \$11  
*'authentic dry cider' 500ml Vancouver, BC*

**MILL STREET** \$8  
*'organic' lager 341ml Toronto, ON*

**WILD ROSE** \$8  
*'wraspberry' ale 341ml Calgary, AB*

**TOOL SHED** \$8  
*'red rage' strong ale 355ml Calgary, AB*

**CENTRAL CITY** \$11  
*'red racer' IPA 500ml Vancouver, BC*

**SAWBACK** \$11  
*'passion fruit' sour 500ml Red Deer, AB*

## OTHER LIBATIONS

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**ERDINGER** \$8  
*non alcoholic weissbier 500ml Erding, Germany*

**ANNEX SODA** \$6  
*root beer | ginger beer | Saskatoon lemonade Calgary, AB*

**SEEDLIP** non-alcoholic 'liquor' \$5  
*grove 42 | garden 108*

**PR°/oF** Sparkling Gin Citrus Punch \$6  
*Confluence Gin, lemon & lime*

**PR°/oF** Sparkling Moscow Mule \$6  
*Confluence Vodka, ginger, lemongrass, chilli & lime*








## CONTACT

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FOR ALL CATERING INQUIRIES, PLEASE CONTACT US AT  
403.263.9909 OR [INFO@EATTRATTORIA.CA](mailto:info@eatrattoria.ca)

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 [teatrogroupcatering](https://www.instagram.com/teatrogroupcatering)

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