



SEASONAL MENU

All meals below accompanied with:

Creamy Yukon gold roasted garlic mashed potatoes | Buttered baby carrots with sautéed onions
Dainty rolls with whipped butter | Seasonal dessert cookies



BEST HOLIDAY FEAST

Herbed cranberry oven roasted prime cut chicken pieces

TRADITIONAL FEAST

Slow roasted herb marinated sliced white and dark turkey
Home style "Gluten Free" gravy with cranberry sauce
Apricot rosemary stuffing

SEASONS FEAST

Classic beef brisket au jus
Breast of chicken with mushroom sauce

ADDITIONAL SIDE DISHES

SALADS:

Soup: Roasted butternut squash soup - minimum 15 guest

Slaw: Sweet purple slaw with raisins and feta

Spinach Salad: Baby spinach leaves with strawberries, goat cheese & almond slivers served w/ raspberry vinaigrette

Chef's Garden Salad: Mixed greens with chef's hand selected condiments served with our house vinaigrette

Caprese Salad: Sliced fresh fiore di latte cheese with sliced tomatoes on a bed of baby greens with our Sicilian oregano basil vinaigrette

GRILLED VEGETABLES

Our colorful array of marinated grilled seasonal vegetables with balsamic glaze

905.454.0159 | 416.699.1212
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- ◆ Minimum order 25 guests
- ◆ Under 25 guests, add \$3.95/pp
- ◆ Lunch servings 6oz
- ◆ Dinner servings 8oz
- ◆ No substitutions



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MAIN ENTRÉE

(side orders)

- Whole oven roasted turkey, 20 lbs (serves 15-20 guests)
- Canadian semi boneless leg of lamb – (yields 20, 4oz servings)
- Maple glazed house smoked leg of ham with pineapple salsa (yields 30, 4 oz servings)
- Classic beef brisket au jus – 4 oz per person
- Maple teriyaki glazed braided side of salmon (serves 12-15 guests)
- Classic Quebecois meat tourtiere & gravy (8 servings)
- Smoked roasted suckling boneless porchetta (serves 15-20 guests)
- Whole rotisserie roasted suckling piglet w/roasted apple sauce & smokey barbecue sauce – 50 lbs (50, 8oz servings)

VEGETARIAN | GLUTEN FREE

VEGAN | DAIRY FREE

(minimum 15 guests)

- Vegetarian chili
- Quinoa & chick pea with tofu and peppers with herb infused Moroccan sauce
- Vegetarian curry stew with chick pea, lentils, carrots and kale
- Wild rice and lentil salad with dried cranberries, sunflower seeds with red wine shallot vinaigrette

PARTY PLATTERS:

- Jumbo shrimp (50) cocktail platter with seafood sauce
- Side of smoked salmon with red onions, capers and citrus cream cheese with crostini (Serves 20-25 guests)
- Festive domestic and imported cheese board with fruit garnishes, nuts and fancy crackers
- Warm brie wrapped with herbed puff pastry stuffed with caramelized pears and candied pecan | House crostini and crackers
- Crisp raw vegetable platter with roasted red pepper dip
- Charcuterie | Antipasto platters – serves 15-20 guests
- Assorted olives, marinated artichokes, mushrooms, roasted red peppers, Italian bocconcino cheese, variety of smoked sausage and salami
- Artisan meat platter – serves 20 guests, 10 oz per person
- Whiskey maple glazed salmon filet | Honey soy flank steak
- Balsamic breast of chicken
- Crostini bar – serves 25 guests
- Trio of dips: Tomato bruschetta | Asiago and artichoke
- Moroccan hummus with house crostini, toasted pitas and crackers

DESSERTS:

- Xmas decorated green and red mini cupcakes
- Bailey's, gingerbread, candy cane, chocolate truffle brownie cupcakes
- Assortment of seasonal pastries including rum balls & petit fours
- Profiteroles (cream puffs) minimum 3 dozen
- Decorated mini éclairs (3 dozen minimum)
- Exquisite French macaron
- Fresh fruit platter
- Citrus ricotta filled dainty cannoli – 2 pp
- Assorted regular size tarts
- Mini mason jars: Spiced pumpkin mousse | Apple crumble
- Peppermint chocolate mousse
- Sugar and shortbread cookies – 2 per person

BEVERAGES:

- Cranberry citrus sparkle punch (30 servings)
- Hot spiced apple cider (30 servings) Traditional egg nog (30 servings)
- Pop and Juice | Bottled water

Rental of chafer - \$25 ea | Disposable dinnerware - \$1.00 / pp
Plus Delivery and taxes

China, rentals, staffing, décor, bar all available, please inquire with one of our event planners for a custom quote

Pick up option available for all menu items listed above | Gratuities may apply



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CATERING & EVENT DESIGN

Pig Roast Catering.ca
A Culinary Artistry Company



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Catering Corporate and Social Events of any size ♦ Special Events ♦ Cocktail Receptions ♦ Galas
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