

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
Lunch buffet \$15.95 / pp | Dinner buffet \$18.95 / pp

TRADITIONAL FEAST

Slow roasted herb marinated sliced white and dark turkey
Home style "Gluten Free" gravy with cranberry sauce
Apricot rosemary stuffing
Lunch buffet \$19.95 / pp | Dinner buffet \$22.95 / pp

SEASONS FEAST

Classic beef brisket au jus
Breast of chicken with mushroom sauce
Lunch buffet \$24.95 / pp | Dinner buffet \$27.95

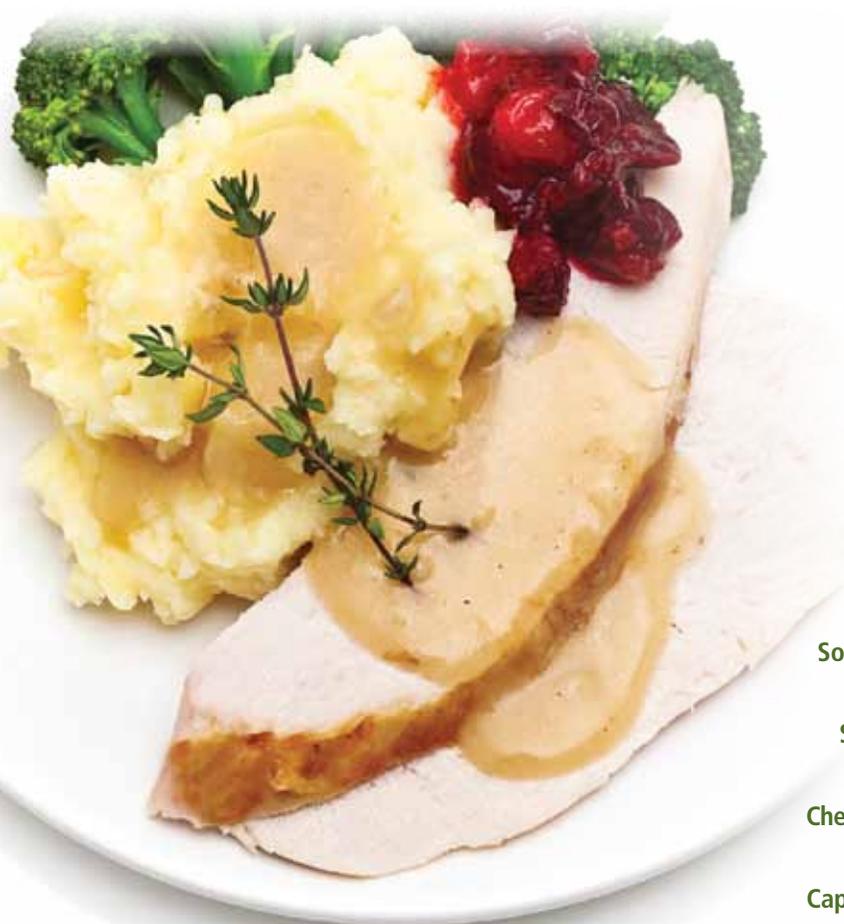
ADDITIONAL SIDE DISHES

SALADS:

- Soup:** Roasted butternut squash soup - minimum 15 guests - \$3.95 / pp
- Slaw:** Sweet purple slaw with raisins and feta - \$2.50 / pp
- Spinach Salad:** Baby spinach leaves with strawberries, goat cheese & almond slivers served w/ raspberry vinaigrette - \$4.95 / pp
- Chef's Garden Salad:** Mixed greens with chef's hand selected condiments served with our house vinaigrette - \$3.95 / pp
- Caprese Salad:** Sliced fresh fiore di latte cheese with sliced tomatoes on a bed of baby greens with our Sicilian oregano basil vinaigrette - \$5.95 / pp

GRILLED VEGETABLES

Our colorful array of marinated grilled seasonal vegetables with balsamic glaze - \$5.95 / pp



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



MAIN ENTRÉE

(side orders)

- Whole oven roasted turkey, 20 lbs (serves 15-20 guests) - \$195
- Canadian semi boneless leg of lamb – (yields 20, 4oz servings) - \$225
- Maple glazed house smoked leg of ham with pineapple salsa (yields 30, 4 oz servings) \$195
- Classic beef brisket au jus – 4 oz per person - \$9 / pp
- Maple teriyaki glazed braided side of salmon (serves 12-15 guests) - \$150
- Classic Quebecois meat tourtiere & gravy (8 servings) - \$48 ea
- Smoked roasted suckling boneless porchetta (serves 15-20 guests) - \$100
- Whole rotisserie roasted suckling piglet w/roasted apple sauce & smokey barbecue sauce – 50 lbs (50, 8oz servings) - \$395

VEGETARIAN | GLUTEN FREE VEGAN | DAIRY FREE

(minimum 15 guests)

- Vegetarian chili - \$3.95 / pp
- Quinoa & chick pea with tofu and peppers with herb infused Moroccan sauce - \$5.95 / pp
- Vegetarian curry stew with chick pea, lentils, carrots and kale - \$6.95 / PP
- Wild rice and lentil salad with dried cranberries, sunflower seeds with red wine shallot vinaigrette - \$6.95 / pp

PARTY PLATTERS:

- Jumbo shrimp (50) cocktail platter with seafood sauce – \$150
- Side of smoked salmon with red onions, capers and citrus cream cheese with crostini (Serves 20-25 guests) - \$225
- Festive domestic and imported cheese board with fruit garnishes, nuts and fancy crackers - \$5.95 / pp
- Warm brie wrapped with herbed puff pastry stuffed with caramelized pears and candied pecan | House crostini and crackers – medium, \$195 (serves 25-30) | Large, \$400 (serves 50-75)
- Crisp raw vegetable platter with roasted red pepper dip - \$2.95 / pp
- Charcuterie | Antipasto platters – serves 15-20 guests - \$375
- 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 - \$475
- Whiskey maple glazed salmon filet | Honey soy flank steak
- Balsamic breast of chicken
- Crostini bar – serves 25 guests - \$125
- 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 - \$1.95 each
- Bailey's, gingerbread, candy cane, chocolate truffle brownie cupcakes - \$2.95 each
- Assortment of seasonal pastries including rum balls & petit fours - \$5.95 / pp
- Profiteroles (cream puffs) minimum 3 dozen - \$30/dz
- Decorated mini éclairs (3 dozen minimum) - \$36/dz
- Exquisite French macaron - \$2.50 each
- Fresh fruit platter - \$4.50 / pp
- Citrus ricotta filled dainty cannoli – 2 pp - \$4.25 / pp
- Assorted regular size tarts - \$2.00 ea
- Mini mason jars: Spiced pumpkin mousse | Apple crumble
- Peppermint chocolate mousse - \$6 ea
- Sugar and shortbread cookies – 2 per person - \$2.95 / pp

BEVERAGES:

- Cranberry citrus sparkle punch (30 servings) - \$60 *Rental dispenser \$15
- Hot spiced apple cider (30 servings) \$90 plus rental urn \$15
- Traditional egg nog (30 servings) \$75 *Rental dispenser \$15
- Pop and Juice - \$1.75 each | Bottled water - \$2.25 each

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



WINNER OF THE
CONSUMER'S CHOICE
AWARD 2016!

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