

FEAST Christmas

All meals are accompanied with:

Decadent Yukon Gold Mashed Potatoes , Roasted Carrots

Dainty Rolls w/ Whipped Butter

Minimum 20 guest

FESTIVE FEAST- \$25.95/pp

Fig Balsamic Glazed Chicken Morsels

TRADITIONAL FEAST- \$29.95/pp

Turketta Roulade

Roasted turkey reduction w/ pomegranate & cranberry port compote

Classic sage & apple stuffing

SEASON'S FEAST- \$35.95/pp

Aged bourbon & herb sirloin roast w/ warm sherry vinaigrette

ADDITIONAL MENU OPTIONS

SOUP- \$3.95/pp

Minimum 20 guest

*Ginger Butternut Squash Volute * Apple Celeriac Bisque

* Carrots & Cardamom Veloute * Roasted Sweet Potato & Corn Chowder

SALADS

Minimum 20 guests

Slaw- \$3.95/pp

Festive winter cabbage slaw w/ pomegranate & sunflower seeds

Winter Kale Salad- \$8.95/pp

Shredded beets, kale, dried cherries, feta, sunflower seeds w/ spiced orange vinaigrette

Fresh Garden Salad- \$6.95/pp

Mixed greens w/ chef's hand selected condiments served w/ our house vinaigrette

Winter Citrus Melon Caprese Salad- \$10.95/pp

Oranges, melon, bocconcini, fresh mint, cracked pepper on a bed of baby greens
w/ Champagne vinaigrette

Harvest Grilled Vegetables- \$10.95/pp

Colorful array of marinated grilled seasonal vegetables, radicchio & arugula
w/ Balsamic Glaze



MAIN ENTRÉE

- **Mint & Tamarind Glaze Lamb Roulade**
Market value will apply
(serves 20, 4oz servings)
- **Sage & Thyme Roasted Capon- \$125**
(10lbs serves 8-10 Guests)
- **Maple Glazed Pork Tenderloin Roulade w/ a Pineapple Salsa- \$195**
(serves 30, 4 oz servings)
- **Herb & Peppercorn crusted Beef Brisket w/ a Red Wine Jus**
Market value will apply
- **Ginger Soy Glazed Braided Side of Salmon- \$195**
(serves 8-10 guests)

OFF THE SPIT

- **Roasted Suckling Boneless Porchetta- \$325**
(serves 30 guests)
- **Whole Rotisserie Roasted Suckling Piglet**
w/ Roasted Apple Sauce & Smokey Barbecue Sauce- \$425
(50 lbs, serves 50, 8oz servings)

VEGETARIAN

VEGETARIAN (VEG) | GLUTEN FREE (GF) | VEGAN (V) | LACTOSE FREE(LF)
Minimum 10 guests

- **Roasted Wild Mushroom Wellington (VEG)- \$8.95/pp**
- **Coconut-Curry Stew w/ Chickpea, Lentils, Carrots & Kale on a bed of Basmati Rice (V-GF-LF)- \$8.95/pp**

PARTY PLATTERS:

- **Lemon Laced Prawn Cocktail (50) Cocktail Platter w/ Seafood Sauce- \$195**
- **Side of Smoked Salmon w/ Red Onions, Capers & Citrus Cream Cheese w/ Crostini- \$345**
(Serves 20-25 guests)
- **International Gourmet Cheese Board w/Fruit Garnishes, Nuts and Fancy Crackers- \$259**
(Serves 20 guest)
- **Crisp Vegetable Crudité w/ Roasted Red Pepper Dip- \$95**
(Serves 20 guest)
- **Charcuterie | Antipasto Platters- \$15.95/pp (Minimum 20)**
Smoked & Cured Meats & Cheese, Olives, Hummus, Breads

DESSERTS

Minimum 3 dozen where applicable

- **Seasonal Assorted Mini Cupcakes - \$48/dz**
- **Individual No Bake Cheesecake - \$8.95/each**
(Classic, Pumpkin Spice, Gingerbread)
minimum 10 each kind
- **Seasonal Exquisite Macaron - \$36/dz**
- **Full size Chocolate Seasonal Eclair's- \$42/dz**
- **Mini Donuts- \$40/dz**
- **Chocolate and Vanilla Cake Pops - \$36/dz**
- **Regular Size Cupcakes, various flavors - \$48/dz**
- **Assorted Bite Size Pastries- \$6.95/pp**
(lemon, brownies, date squares, etc...)
- **Fresh Fruit Platter- \$4.95/pp**
- **Seasonal Cookie- \$3.95/pp**

Feast
Your
Eyes! INC.

CATERING & EVENT DESIGN

905-454-0159

www.feastyoureyes.ca

info@feastyoureyes.ca



PICK UP OPTION AVAILABLE
FOR ALL MENU ITEMS LISTED ABOVE
Gratuities may apply

BEVERAGES

Cranberry Citrus Sparkle Punch- \$3.95
(Minimum 30 servings) | **Rental Dispenser- \$15**
Pop & Juice- \$1.95 | Bottle Water- \$2.25
Sparkling Water- \$2.95

RENTALS

Rental of Chafer- \$30 ea
Disposable dinnerware- \$1.50/pp
Plus Delivery and Taxes
China, Rentals, Staffing, Décor all available

Please inquire with one of our event planners for a custom quote for a serviced event.

****Market value pricing subject to change ****