

Holiday FEAST

MENUS | MINIMUM 10 GUESTS

FESTIVE FEAST - 26.95/PP

Oven Roasted Cranberry Citrus Chicken - 10 oz ●●●●
Creamy Garlic Mashed Potatoes ●●
Maple Glazed Carrots ●●●●
Holiday Slaw, Dried Cranberries, Red Onion, Orange Vinaigrette ●●
Artisan Dinner Roll, Butter
Seasonal Sugar Cookies

TRADITIONAL FEAST - \$32.95/PP

Herb-Brined & Slow-Roasted Turkey Roulade, White & Dark Meat ●●●
Citrus Rosemary Cranberry Sauce ●●●
Classic Turkey Gravy ●●●
Sage, Apple & Caramelized Onion Stuffing
Creamy Garlic Mashed Potatoes ●●
Maple Glazed Carrots ●●●●
Holiday Slaw, Dried Cranberries, Red Onion, Orange Vinaigrette ●●
Seasonal Sugar Cookies

SEASON'S FEAST - \$43.95/PP

Honey Soy Flank Steak ●●●
Chicken Scallopine, White Wine Mushroom Sauce
Buttered Noodles ●
Oven Roasted Winter Vegetables ●●●
Winter Beetroot Salad with Chevre & Toasted Walnuts ●●
Artisanal Rolls, Butter
Assorted Tarts (Custard, Pecan, Butter, Lemon)

VEGAN OPTIONS - \$25 EACH

(Individual sealed meal)
Coconut Curry w/ Carrots, Chickpeas, Lentils, Kale | Basmati Rice
Quinoa stuffed Acorn Squash w/ Oven Roasted Root Vegetables | Roasted Potatoes

● HALAL
● VEGETARIAN
● VEGAN
● GLUTEN FREE
● LACTOSE FREE



CUSTOM QUOTES AVAILABLE, PLEASE INQUIRE

ADDITIONAL MENU OPTIONS

APPETIZER PACKAGE 1 - \$13.95/pp ●

Mezze Platter, Baba Ghanoush, Moroccan Hummus, Tzatziki, Kalamata Olives, Veggie Sticks, Flatbread Bites

APPETIZER PACKAGE 2 - \$14.95/pp

• Caprese Skewers, Balsamic Drizzle ●●
• Pork Tenderloin Crostini, Apple Chutney, Blue Cheese Crumble
• Grilled Tequila Lime Shrimp ●●
• Festive Chicken Cranberry Pinwheels

APPETIZER PACKAGE 3 - \$22.95/pp

• Smoked Salmon, Capers Dill Cheese, Mini Brioche
• Goat Cheese Truffle Skewers ●●
• Prosciutto Wrapped Melon ●
• Fresh Bruschetta, Garlic Crostini ●

SOUPS - \$4.95/pp

• Ginger Butternut Squash Velouté ●●
• Roasted Sweet Potato & Corn Chowder ●●
• Roasted Tomato Bisque ●●

SALADS ●●

• Fresh Garden Salad, House Vinaigrette - \$4.95/pp
• Winter Kale Salad - \$8.95/pp
Shredded Beets, Kale, Dried Cherries, Feta, Sunflower Seeds, Spiced Orange Vinaigrette
• Citrus Orange Beet Salad - \$10.95/pp
Oranges, Melon, Bocconcini, Fresh Mint, Cracked Pepper, Baby Greens, Champagne Vinaigrette

PARTY PLATTERS:

• Lemon and Prawn Cocktail Platter, Seafood Sauce-\$4.95/pp ●●●
• Vegetable Crudit  w/ Roasted Red Pepper Dip - \$5.95/pp ●●
• International Gourmet Cheese Board - \$9.95/pp ●●
Fruit Garnishes, Nuts, Fancy Crackers
• Seasonal Grilled Vegetables - \$10.95/pp ●●
Array of Marinated Grilled Seasonal Vegetables, Balsamic Glaze
• Charcuterie / Antipasto Platters - \$19.95/pp
Smoked & Cured Meats & Cheese, Olives, Hummus, Breads
• Side of Smoked Salmon - \$345 (Serves 20-25 guests)
Red Onions, Capers, Citrus Cream Cheese, Crostini

RENTALS

• Rental of Chafer - \$30 each
• Disposable Dinnerware, Serving Utensils - \$2.50/pp
Plus Delivery and Taxes
China, Rentals, Staffing, D cor all extra

MAIN ENTR E - Inquire for pricing

• Mediterranean Marinated Lamb Roulade ●●
• Maple Glazed Smoked Leg of Ham ●●
w/ Pineapple Salsa (30, 4 oz portions)
• Cranberry Honey Glazed Side of Salmon ●●
(serves 12-15 guests)

OFF THE SPIT

• Spit Roasted Porchetta - \$395
(30 lbs, serves 30, 8 oz portions)
• Whole Rotisserie Roasted Suckling Piglet - \$450
Roasted Apple Sauce, Smokey Barbecue Sauce
(50 lbs, serves 50, 8 oz portions)

DESSERTS

Minimum 3 dozen each

• Seasonal Sugar Cookie - \$3.95/pp
• Fresh Fruit Platter - \$5.95/pp ●
• Individual Copa Cups - \$9.95 each
- Limone* contains pistachios
- Mascarpone & Wild Strawberry
- Chocolate & Mascarpone w/ Amaretto Cookie Crumbs
- Raspberry & Cream* contains pistachios
• Seasonal Assorted Dessert Platter - \$8.95/pp
• 100% Butter Pecan Tarts \$24/6pcs (Minimum 6) ●
• Exquisite Macaron - \$36/dz ●
• Mini Gourmet Donut Cakes - \$40/dz
• Full size Assorted Eclairs - \$42/dz
• Seasonal Assorted Mini Cupcakes - \$48/dz
• Stuffed Cookies - \$4.95 each
- Biscoff Cookie Butter
- Cookies & Cream
- Summer Strawberry Dream
- Vanilla Birthday Cake
- Chocolate Birthday Cake
- Chocolate Hazelnut Chip
** Pending Availability

BEVERAGES

• Holiday Punch - \$4.95/pp
(Minimum 30 servings) | Rental Dispenser - \$15
• Pop & Juice - \$2.00 each
• Bottle Water - \$2.50 each
• Sparkling Water - \$3.00 each
• Flavoured Sparkling Water - \$4.00 each
• Belicious Honey Infused Sparkling Beverage - \$4.95

● VEGAN ● HALAL ● VEGETARIAN ● GLUTEN FREE ● LACTOSE FREE

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

Market value pricing subject to change