Holiday Menu

Customized to satisfy the taste buds of all your holiday events.













Bread Rolls with butter

Soup

Choice of one (1):

Butternut Squash

with Maple Chantilly Cream of v

Roasted Tomato & Fennel with Shrimp of

French Onion Bisque

with Cheese Crostini

Salad

Choice of one (1):

Marinated Beets, Orange & Baby Spinach

with Crumbled Goat Cheese gf v

Baby Kale, Frisee Lettuce & Roasted Pear

with Blue Cheese & Toasted Walnuts gf v

Breaded Brie

with Cranberry Chutney,

Arugula & Sliced Almonds 🔻

Entrée

Choice of one (1):

Traditional Turkey

with Stuffing, Mashed Potatoes, Roasted Root Vegetables, Cranberry Sauce, & Gravy

Salmon Coulibiac

with Roasted Brussels Sprouts in a White Wine Sauce

House Made Herbed Gnocchi

with Brussels Sprouts, Mushrooms & Roasted Butternut Squash 🔻



Accompanied with Coffee & Tea

Choice of one (1):

Vanilla Ice Cream & Warm Cherry Compote gi

Eggnog Cream Brulee Topped with Fresh Berries

Flourless Chocolate Cake with Berry Compote gf

Beverage Add-On

Warm Apple Cider \$4.50/person

Eggnog

\$3.50/person

Hot Chocolate

\$3.50/person

All food and beverage prices are subject to a gratuity of (15%) and HST (13%)



















Bread Rolls with butter

Soup

Butternut Squash

Chicken Pot Pie Soup with Puff Pastry gf V +\$2/person

French Onion Bisque with Cheese Crostini +\$2/person

Salads

Choice of two (2):

Mixed Greens with Sliced Apples, Cranberries,

Marinated Beets, & House Dressing gf V

Creamy Cole Slaw gf V

Roasted Sweet Potato with Oranges & Cranberries 9 V

Ceasar Salad

Entrée

Choice of two (2):

Balsamic Chicken Supreme with Oranges & Cranberries

Filet of Sole with Capers & Lemon Butter

Whole Roasted Maple & Dijon Glazed Salmon Fillet in a White Wine Sauce

+\$6/person

Classic Roast Turkey with Traditional Stuffing, Cranberry Sauce & Gravy +\$4/person

All food and beverage prices are subject to a gratuity of (15%) and HST (13%)

Sides

Mashed Potatoes

Roasted Root Vegetables

Add-On Pasta

Butternut Squash Ravioli with Sage Butter 🔻 +\$4/person

Truffled Mac & Cheese V +\$4/person

Dessert

Accompanied with Coffee & Tea

Chocolate Pudding of

Fruit Platter

Homemade Bread Pudding with Vanilla Ice Cream

Dessert Platter with Macarons. Profiteroles & Cake Bites +\$6/person

Beverage Add-On

Warm Apple Cider \$4.50/person

Eggnog \$3.50/person

Hot Chocolate \$3.50/person















