



Holiday Menu

– Holiday Carving Station –

BALLOTINE TURKEY

Classic bread stuffing, garlic green beans, roasted root vegetables, smashed potatoes, gravy, cranberry sauce

or

STANDING PRIME RIB ROAST

Horseradish

or

CLASSIC ROASTED LEG OF LAMB

House-made mint sauce

ROASTED ROOT VEGETABLES

Parsnip, heirloom carrots, multicolour baby beets

SMASHED YUKON GOLD

Creamy and buttery, fresh herbs

- Authentic 7aco Bar -

Pick three fillings: Hand ground corn, hand mixed fresh masa to make tortillas on site

BAJA STYLE FRESH MAHI MAHI

Lightly lager beer battered and deep fried on location, with mango pico de gallo and fresh guacamole

CHORIZO PAPAS

Diced seared chorizo, onion and serrano-kissed "dirty" potatoes

TACOS AL PASTOR

Pork shoulder, adobo chile marinated, grilled and chopped, grilled pineapple

VEGGIE VOLCAN

Melted spicy jack, chile guajillo frijoles, "dirty" potatoes, fresh roasted corn

CHICKEN SALSA VERDE

Tender chicken simmered in a tomatillo and morita sauce

NUEVA YORK

AAA New York steak 5 chilli house rub chop up

Other taco fillings include: Duck or pork carnitas, braised short ribs, wagyu beef chop up, pork in salsa verde



GUACAMOLE, PICO DE GALLO, SALSA AND CHIPS

\$6 per person (can add to salsa bar)

*We make our own corn chips These can be stations or passed

– Salsa Bar –

Authentic handmade salsa for "Dress Your Own" to include: Salsa roja (red and hot!), creamy avocado/tomatillo, salsa verde (green medium), Mexican frijole adobado, pico de gallo, pickled habanero-kissed onions, fresh lime, radish, chopped cilantro and onions.

'NOT YOUR MAMAS' CHICKEN ENCHILADAS

Chicken breast and thigh slowly braised until it falls off the bone, seasoned and mixed with onions and cheeses, rolled in freshly made corn tortillas in a creamy tomatillo cilantro sauce, sprinkled with pepper jack cheese, baked until golden brown.

CHILE RELLENO

Roasted, blistered and peeled poblano chile, egg batter stuffed with cheeses and baked, cilantro lime rice with sliced avocado, roasted tomato sauce and mexican rice.

MEXICAN STREET CORN

(Can be done "esquite" style off the cob) Grilled and basted with organic coconut oil, a shake of tajín, fresh lime juice, cotija cheese and fresh chopped cilantro.

MEXICAN CAESAR SALAD

Our twist on the classic with avocado, sourdough croutons and lots of chopped fresh herbs.

VIETNAMESE BAHN MI STATION

Vietnamese marinated flank rolled with pickled veg and rice noodle, garnish with lime and Thai basil.

or

Lemon grass brined pork with pickled veggie slaw and pickled jalapeños/crusty mini buns.

PIEROGI STATION

Frying them hot at station. Caramelized onions, double smoked bacon, shredded cheddar, grilled chorizo, chives, sour kraut, sour cream and fresh chopped salsa.

GOURMET SATAY STATION

Balinese chicken satay with coconut cashew sauce. Beef satay with BBQ. Indonesian lamb with spicy peanut sauce.



(Served in mini fryer baskets)
Fresh beer batter English-style halibut and chips,
tartar sauce, fresh lemon, malt vinegar and catsup.

SEAFOOD PAELLA STATION

Rice slowly cooked with saffron-scented broth, mussels, clams, prawn, chorizo and vegetables.

SMOKED MEAT STATION

(Carving station will need hot lamps and large cutting board). Hand-cut brisket "a la minute" from Cherry Street or Centre Street Deli (the best). Choice of mini rye or brioche. Mustard bar/pickle bar.

RISOTTO STATION (TWO PANS)

Seafood or vegetarian risotto. Fresh herbs, garlic, and parmesan... custom-made a la minute. Topped with scallops and chilli garlic prawns.

GOURMET BUTTER CHICKEN STATION

Small bowls with basmati rice and Indian butter chicken.
A variety of toppings: diced mango, roasted cauliflower,
shaved coconut, toasted cashew nuts, cilantro, minted cream,
and chutney choices. Served with mini papadum.

GOURMET MAC AND CHEESE STATION

Mac n cheese 2 ways. Toppings include fresh butter poached lobster, braised pork belly, caviar, fresh chopped bruschetta-style salsa, caramelized onion, forest mushroom sauté, truffle oil and chilli oil.

ABUNDANCE CHARCUTERIE STATION (COLD)

On beautiful wooden boards. Award-winning cheeses from around the world. Variety of cured meats, pâtés, terrine de foie gras. Turkish apricots, madjool dates, fresh figs, grapes, berries. Sea salted giant cashews, candied pecans, smoked almonds, crostini, crackers, Blackbird baguette, speck-wrapped goat cheese, and Italian and Greek olives.

GOURMET MASHTINI BAR

Roasted garlic, French butter, and herb mashed potatoes. Toppings to include bourbon bacon jam, shredded aged white cheddar, chives, tomato bruschetta, crispy shallots, sour cream and gravy (beef, veggie or chicken).

SWEET POTATO POUTINE BAR

Perfect freshly fried sweet potato fries (bamboo cone).
Cheese curds or goat cheese crumble. Sautéed field mushrooms, banana peppers, bacon, scallions, maple glazed bacon, crispy shallots, spicy chipotle aioli, chopped fresh herbs, and turkey, chicken, beef or veggie gravy.



Create your own salad bar with a gorgeous array of ingredients: multiple lettuces, shoots and microgreens, pumpkin and sunflower seeds, dried cranberries, bacon bits, fresh berries, roasted baby beets and other vegetables, edamame beans and mixed fabulous olives.

House-made dressings.

CHURRO STATION/NESPRESSO BAR | \$15 per person

Classic Mexican cinnamon and sugar "donuts" with a choice of chocolate or dulce de leche dips.

Nespresso shot with Mexican brandy.

DESSERT TABLE

Pavlova bar, cheesecake bar and "Murder in Venice" gelato bar.