



Celebrate Christmas

with a festive menu crafted with love





Celebrate Christmas

'Tis the season of clinking crystal glasses and cheerful laughter in the air! Let our little elves bring you joy, peace and a celebration of festive treats.

From fun ready to serve Plattered or Boxed receptions for your office party or Holiday gathering, we offer you a holiday menu selection that will have you looking like the Holiday Hero!

Just like family, we understand that one size doesn't fit all and therefore we tailor not only our menus but also our service style!

So, all you have to do is focus on soaking in all the holiday magic and help us make you look like a star.

Festive Boards

Festive Cheese Board

Cranberry Chèvre Cheese Ball with Walnut Crust, Double Crème Brie, Danish Blue Cheese, Aged Cheddar, Oka, Fig Jam, Dried and Fresh Fruit, Nuts and Berries, Crackers and Artisanal Flatbreads
\$12.50 Per Portion

Charcuterie Board

Sliced Prosciutto, Cured Salami, Bresaola, Westphalian Ham, Calabrese, Pickled Vegetables, Green and Black Olives, Cranberry Chutney, Grainy Mustard, Ace Bakery Baguette and Crisps
\$20 Per Portion

Antipasti Board

Grilled Hot & Sweet Italian Sausage, Salami, Prosciutto, Basil Marinated Boccocini, Sliced Provolone, Marinated Vegetables, Olives, Artichokes, Aioli, Flatbreads, Parmesan Puff Pastry Sticks
\$16 Per Portion

Holiday Seafood Board

*Salmon Sushi Burger, Wasabi Mayo
Chilli & Spice Grilled Shrimp Skewer
Lime & Allspice Aoli Fire-Roasted Salmon Lollipop, Chili Maple Glaze,
Pecan Crumble Smoked Salmon on House Crostini, Dilled Cream Cheese,
Capers Crab and Grilled Corn Salad, Cucumber Cup*
5 Pcs at \$24 Per Portion

Classic Christmas Shortbread Cookies Board

*Traditional Scottish Shortbread
Whipped Shortbread with Chocolate Drizzle
Christmas Spiced Shortbread*
3 Pcs at \$6.50 Per Portion



**Individually Boxed Options Available*

Traditional Holiday Supper

Classic Roast Local Turkey

*With Roasted Apple & Sage Stuffing,
Rich Turkey Gravy, Brandy & Orange Cranberry Sauce*

Roasted Ontario Potatoes

With Olive Oil & Sea Salt

Maple Roast Butternut Squash & Local Turnip Mash

With Allspice

Red & Golden Beet Salad

*With Candied Citrus Peel, Toasted Walnuts,
Ontario Chèvre Orange & Herb Dressing*

Winter Special Salad

*With Winter Greens, Baby Kale, Roasted Sweet Potato,
Red & Green Grapes, Pepitas, Maple Apple Cider
& Ginger Vinaigrette*

Artisanal Rolls

With Sweet Butter

Eggnog Cheesecake

with Cranberry Compote

*Individually Boxed Options Available

\$41 per portion





Classic Christmas Feast

Herb Crusted Roast Prime Rib of Beef

*Pan Jus, Horseradish
Housemade Yorkshire
Pudding*

\$59 per portion

Traditional Beef Wellington

*Tenderloin of Beef, Encased
in Puff Pastry
Mushroom Duxelles, Paté
Marchand de Vin Sauce
(Minimum 2 Portions Please)*

\$71 per portion

Vegetarian Wellington

*Mushroom, Root
Vegetable & Local Chèvre
Red wine sauce with
Herbs*

\$49 per portion

Oven Roast Fingerling Potatoes, Truffle Salt

Roast Brussels Sprouts with White Wine

Winter Greens Salad

*Roast Pear with Olive Oil, Tender Leaves, Baby Kale
Dried Cranberries, Crumbled Gorgonzola
Smoked Local Honey Vinaigrette*

Artisanal Rolls

With Sweet Butter

Individual Chocolate Bouche de Noel

*Individually Boxed Options Available

Festive Corporate Lunch

Traditional Slow Roasted Turkey

*Classic Sage & Onion Dressing, Rich Turkey Gravy
Housemade Brandied Cranberry Sauce with Orange*

Or

Pumpkin & Caramelised Onion Risotto

Finished with Parmigiano Reggiano

Ontario Yukon Gold & Sweet Potato Mash

Finished with Sour Cream & Chives

Honey Roast Heirloom Carrots

Crisp Greens Salad

*With Kale, Crispy Chickpea 'Croutons'
Roasted Sweet Pepper, Parmesan Dijon Vinaigrette*

Assorted Christmas Shortbread Biscuits

*Individually Boxed Options Available

\$28.50 per portion

