

Holiday Catering Menu

TURKEY DINNER

Moist and flavourful free-range turkey served with vegetables and trimmings
STUFFING cornbread, cranberry, celery, onion, thyme, sage
GARLIC MASHED POTATOES
ROASTED ROOT VEGETABLES
GREEN BEANS toasted pine nuts
*Gravy and cranberry sauce included

\$31.95/person
12-14 lbs serves 10-12 ppl
15-20 lbs serves 16-18 ppl
Whole or Carved
*Fully carved ADD \$10 to total invoice

BEEF BRISKET DINNER

Beef Brisket braised with carrots, sweet potatoes, onions and Jus (7 oz/person)
GARLIC MASHED POTATOES
ROASTED ROOT VEGETABLES
GREEN BEANS toasted pine nuts
Served with horseradish

\$29.95/person

ANGUS BEEF TENDERLOIN DINNER

Whole tenderloin grilled medium rare, rosemary and pepper-crusted, braised shallot jus, horseradish aioli
ROASTED POTATO WEDGES
GREEN BEANS toasted pine nuts
GRILLED BUTTERCUP SQUASH

\$37.95/person minimum 10

ADD-ONS

SOUPS

Carrot/Ginger , Roasted Squash & Apple \$ 11/litre jar

SIDES

ITALIAN ROASTED CAULIFLOWER

Capers, parsley, black olives, lemon zest grated parmesan
Half Pan (8-10) \$60 Full Pan (18-20) \$110

BROCCOLI MEDLEY

Cauliflower, carrots, green beans, red onion, sea salt, olive oil

Half Pan (8-10) \$ 60 • Full Pan (18-20) \$110

ROASTED POTATO WEDGES

Rosemary, garlic

Half Pan (8-10) \$ 42 • Full Pan (18-20) \$75

POTATO LATKES

Mini \$ 9.95

Regular \$ 1.95 each

SALADS

ROASTED BEET

Golden and striped beets, baby greens, shaved fennel, goat cheese, spiced nuts, orange segments, balsamic dressing

Small (8-10) \$ 65 Large (18-20) \$99

CAVOLO RICCIO

Kale, shaved sprouts, roasted buttercup squash, spiced nuts, Dijon vinaigrette, shaved ricotta salata

Small (8-10) \$ 72 Large (18-20) \$120

ARUGULA AND RED WINE POACHED PEARS (V | GF)

Toasted pine nuts, goat cheese

Small (8-10) \$ 72 Large (18-20) \$120

ITALIAN SPECIALTIES

ZUPPA DI PESCE

Traditional fish stew with lobster tails, shrimp, scallops, South Spring island mussels, Savory clams, white fish tomato fish broth. Served with grilled bread \$40/person minimum 8

GRIGLIATA DI PESCE

A mixed fish grill of scallops, shrimp, Mahi Mahi, calamari and salmon with lemon herb oil. Serve hot.

\$ 475 serves 8

LOBSTER & SEAFOOD PLATTER

Poached lobster, jumbo bay scallops, grilled tiger shrimp and poached tiger shrimp served cold with cocktail sauce and brandy sauce.

\$ 450 serves 10-12