



Menu d'aujourd'hui
Bon Appetit!

Festive Menus for the Holiday Season

Plated Dinner

(based on 25 or more guests)

Artisan bread & butter

Warm pan seared chevre cheese
presented on mixed sprouting lettuces
kalamansi balsamic vinaigrette & black currants

Braised yarrow valley pork loin stuffed with quince & sausage
*served with a port wine demi glace, asparagus fries &
rosemary fingerling potatoes*

Three chocolate parfait brushed with butterscotch caramel sauce
served in a caramel cage

\$43 per person

Amuse Bouche

(bite-sized foods – minimum 36 pieces of each selection)

Cold

Candied pecan, brie cheese & blueberry crostinis (TA)

Beet Dice (TA)
*golden beet stained with red beet juice, filled with chevre cheese & drizzled
with a honey thyme syrup*

Winter mint cured gravelax (TA)
served on pao de casa crouton

Hot

Provençale Lavender Lamb (TA)
with a sea salt & fresh rosemary rub

Firecracker Prawns (TA)
with coriander nutmeg dip

Sweet spiced pecan chicken skewers (TA)
with a cranberry crema

Petite pork Tourtiere (TA)
served with ketchup vert

Red wine Braised Beef
served in peppercorn polenta cups

Two bite “turkey dinner” Yorkshire bites
cranberry crema drizzle

Sweet

White chocolate croissant pudding demi tasse
drizzled with a black currant syrup

Christmas spice Crème Brule Spoons

Assorted Christmas sweets & cookies (TA)
shortbread, ginger snaps, snowballs, sugar cookies, eggnog cheesecake bites...

Starting at \$2.75 per piece (TA)= available for take away

Buffet Dinner

(based on 25 or more guests)

Artisan bread & butter

Spinach, snow flake feta, pomegranate, seeds
served with a mandarin cider dressing

Coriander roasted acorn squash & quinoa salad
infused with a plum vinaigrette

Slow and low roasted turkey filled with a fig croissant stuffing
served with gravy and cranberry sauce

Winter root vegetable pave

Creamy mascarpone whipped potatoes

Apple rhubarb tarte tatin served with crème Chantilly

\$39 per person

Platters

(Small serves 10-12 Medium serves 20-25 Large serves 40-45)

Roasted Turkey Platter

*Sliced turkey with fig croissant stuffing, cranberry aioli
and artisan breads*

S: \$65 M: \$130 L: \$220

Assorted Cheese Platter

*served with assorted cheeses, fig & red berry compote, nuts,
fresh fruit, French baguette & rosemary flatbread*

S: \$60 M: \$125 L: \$195

Tourtiere

French Canadian meat pie with ketchup vert

\$ 75 per pie – 8 large pieces

Charcuterie Platter

*genoa salami, spicy capicola, pate de Gervais, gherkins cornichons, assorted
olives, grainy mustards, served with ficelle baguette & rosemary flatbread*

S: \$65 M: \$130 L: \$220

Mediterranean Dips

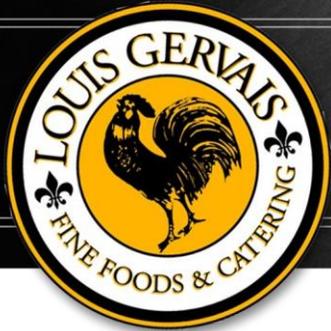
*roasted garlic hummus, tzatziki & roma tomato bruschetta served with
naan & flatbreads*

M: \$95 L: \$170

Assorted Christmas sweets & cookies

*shortbread, ginger snaps, snowballs, sugar cookies,
eggnog cheesecake bites ...*

\$ 3.25 per person



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Bon Appetit!*