

Holiday Catering Menu

HOLIDAY DINNER

Both options come with coffee, tea, water, and a dessert

OPTION 1

\$25 PER PERSON | 20 GUEST MIN. ORDER

Entree

Roasted turkey, with sage & mushroom rosemary gravy. Served with cranberry compote, made in-house.

Sides

Sage and roasted apple stuffing with herb butter, caramelized onion, roasted BC apples and dried cranberries.

Roasted root vegetable medley, with glazed balsamic vinegar & herb oil (V/NG/LF).

Roasted garlic mashed potatoes with butter cream (NG/VG).

Salads

(Served with buns and butter)

Broccoli salad with red cabbage, kale, cranberries & green apple, toasted pumpkin seeds & citrus Dijon vinaigrette (NG/LF/V).

Festive Caesar salad topped with bacon.

OPTION 2

\$36 PER PERSON | 20 GUEST MIN. ORDER

Entree (Choose 2)

Roasted turkey, with sage mushroom rosemary gravy, served with cranberry compote, made in-house.

Smoked ham with bourbon apricot chutney

Sliced Alberta beef, slow roasted with mushroom rosemary gravy

Sides

Sage and roasted apple stuffing, with herb butter, caramelized onion, roasted BC apples and dried cranberries.

Roasted sweet potatoes tossed with herbs and olive oil (VG/NG)

Roasted root vegetable medley, with glazed balsamic vinegar and herb oil (VG/NG/LF)

Salads

(Served with buns and butter)

Broccoli salad, with red cabbage, kale, cranberries, green apple, toasted pumpkin seeds and citrus Dijon vinaigrette (V/NG)

Slow roasted beet salad with citrus Dijon vinaigrette (V/NG)

Dessert

Assorted Chef's choice. Leave it to our chef to select the perfect holiday dessert to bring your meal together.

LEGEND

NG = No Gluten VG = Vegetarian V = Vegan
LF = Lactose Free NF = Nut Free

LUNCH TIME WARM UP

\$17 PER PERSON 10 GUEST MIN. ORDER

OPTION 1

CHOOSE 1 FROM EACH CATEGORY

Soup

Tomato Basil (VG, NG)

Hearty Vegetable (V/NG/LF)

Sandwich

Roasted turkey, brie, cranberry sauce and sage butter on focaccia bread (1 per person)

Roasted ham with apple cranberry chutney on whole wheat bread (1 per person)

Maple butternut squash with fire-roasted vegetables, on ciabatta bread (VG) (1 per person)

OPTION 2

CHOOSE 1

Turkey Pot Pie

Individual flaky pie crust, filled with roasted turkey, diced potatoes and vegetables

Grilled Polenta

Grilled Polenta with rustic tomato sauce (V, GF)



Afternoon Delights

CHOOSE 1

Warm Ginger and Pumpkin bread pudding (VG)

Holiday Cookies

More to Indulge in...

Lemon Basil Arancini Balls (VG) \$34 per dozen

Risotto rice ball cooked in vegetable stock served with house-made pesto sauce.

Short rib sliders (NF) \$38 per dozen

Short rib slow-cooked overnight in red wine demi glaze served on a brioche bun topped with horseradish aioli

Prosciutto Dates (NG/NF) \$34 per dozen

Slow-baked dates stuffed with feta cheese and wrapped with prosciutto ham

Roasted pear with Feta (VG) \$32 per dozen

Slow-roasted pear with feta cheese, served with thyme infused honey glaze

Cauliflower Onion Pakora (VG/NG) \$32 per dozen

Cauliflower and onion battered in chickpea flour, served with mint coriander sauce

Mini Quiche (VG) \$24 per dozen

Turkey Cranberry, or Ham and Almond, or Sweet Potato and Caramelized Onion

Festive Bruschetta (VG) \$22 per dozen

Toasted baguette topped with feta cheese, house-made pesto and cherry tomatoes drizzled with balsamic vinaigrette

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