

Holiday Catering Appetizers Menu



Cranberry Brie Bites

Warm puff pastry cups filled with melted brie, tart spiced cranberry sauce, and a hint of rosemary.

Smoked Salmon Crostini

Toasted baguette slices with whipped cream cheese, capers, red onion, and fresh dill.

Artisan Grazing Boats

A curated handheld display of premium cured meats, artisanal cheeses, candied nuts, dried fruits, olives, and gourmet crackers

Butternut Squash Soup Shooters (V, GF)

Velvety, spiced butternut squash soup served warm in elegant shooter glasses, garnished with toasted pumpkin seeds.

Stuffed Mushrooms (V option)

Stuffed with cream cheese, mozzarella, parmesan cheese, and herbs, bread crumbs.

Crudités Vegetable (V, GF).

Assortment of seasonal items or our choice with hummus and ranch.

Caprese Skewers with Balsamic Glaze

Fresh cherry tomatoes, mozzarella pearls, and basil leaves on skewers, drizzled with a rich balsamic reduction.

Pomegranate & Pistachio Crostini

Tender massaged kale, sliced winter pears, candied pecans, and dried cranberries tossed in a champagne vinaigrette.

Antipasto Skewers

Mozzarella, green olive, black olive, salami per dzn tortellini, grape tomato, artichoke

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MAIN COURSES

Holiday Carving Station

Herb-roasted Turkey with savoury giblet gravy

or

Slow-roasted *Prime Rib au jus with horseradish cream. (Market Pricing)

***Red Wine Braised Beef Short Ribs (GF)**

Melt-in-your-mouth beef short ribs slow-simmered in a rich Cabernet Sauvignon reduction with aromatic root vegetables.

Brown-Sugar Crusted Pork Tenderloin (GF)

Tender pork roasted with a caramelized brown sugar, garlic, and fresh rosemary crust.

Apricot Glazed Holiday Ham

Spiral-cut baked ham with a sweet and tangy apricot-dijon glaze, garnished with caramelized pineapple.

SALADS

Winter Harvest Salad

Crisp mixed greens, roasted butternut squash, pomegranate seeds, goat cheese, and a maple-balsamic vinaigrette.

Festive Citrus Kale Salad

Tender massaged kale, sliced winter pears, candied pecans, and dried cranberries tossed in a champagne vinaigrette.

Classic Caesar Salad

Crisp romaine hearts, shaved parmesan, house-made sourdough croutons, and creamy garlic Caesar dressing.

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SIDES

Loaded Brown-Butter Yukon Gold Potatoes (GF)

Creamy whipped Yukon gold potatoes folded with nutty brown butter, Bacon, Garlic seasoning and fresh chives.

Roasted Sprouts & Squash (GF)

Crisp Brussels sprouts tossed with sweet butternut squash cubes, dried cranberries, and candied pecans.

Maple Glazed Carrots

Tender roasted heirloom carrots glazed with maple syrup, fresh ginger, and chopped parsley.

Creamy White Cheddar Mac & Cheese

Macaroni pasta baked in a rich, velvety sharp white cheddar and gouda cheese sauce, topped with herbed panko.

Traditional Herb Stuffing

Classic bread stuffing baked with celery, onions, fresh sage, thyme, and rich vegetable broth.