

Holiday Catering Menu

Holiday Dinner

OPTION 1

\$25 per person with a 20 guest minimum order.

Entree

Roasted turkey, with sage and red currant miso mushroom rosemary gravy, served with cranberry apple strawberry compote, made in-house

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/LF)

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

Roasted garlic mashed potato with butter cream

Salads

Shaved brussel sprout salad with red cabbage, kale, cranberries, green apple, toasted pumpkin seeds and citrus dijon vinaigrette (VG/NG/LF/Vegan)

Festive caesar salad topped with candied bacon

OPTION 2

\$36 per person with a 20 guest minimum order.

Entrees - Choose two.

Roasted turkey, with sage and red currant miso mushroom rosemary gravy, served with cranberry apple strawberry compote, made in-house

Smoked ham with bourbon apricot chutney

Alberta beef, slow-roasted with miso 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/LF)

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

Yukon gold mashed potatoes with roasted garlic, chives and cream (Vegan/NG)

Salads

Shaved brussel sprout salad, with red cabbage, kale, cranberries, green apple, toasted pumpkin seeds & citrus dijon vinaigrette (Vegan/NG)

Slow roasted beet salad with citrus dijon vinaigrette (Vegan/NG)

Dessert

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

Snow Day Lunch

\$17 per person with a 10 guest minimum order.

OPTION 1

Choose one from each category.

Soup

Tomato Basil (VG)

Hearty Vegetable (VF/NG/LF)

Sandwich

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

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

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

OPTION 2

Choose one.

Turkey Pot Pie - Individual flaky pie crust, filled with roasted turkey, diced potatoes and vegetables

Turkey or Chicken Quesadillas - Green and red peppers, onion, beans, corn and mozzarella cheese, served with salsa and sour cream

Mid-day dessert

Choose one.

Warm Ginger and Pumpkin bread pudding

Holiday cookies

Tempting Extras

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

Risotto rice ball cooked in vegetable stock served with lemon basil sauce

Short Rib Sliders (NF) | \$38 per dozen

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

Prosciutto Dates (NG/NN) | \$34 per dozen

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

Roasted Pear with Gorgonzola (NG/ V/NN) | \$32 per dozen

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

Cauliflower Onion Pakora (Vegan/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 Carmelized Onion

Festive Bruschetta | \$22 per dozen

Toasted baguette topped with goat cheese, MacEwan pesto and cherry tomatoes drizzled with balsamic vinaigrette