

HOLIDAY ENTERTAINING



***Create your own cocktail party menu
Host an elaborate or simple buffet
Eat, drink and be merry
'Tis the season
Cheers***

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Holiday Entertaining Start Here



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Stationary hors d'oeuvres



Cheeses and Pates

International cheese platter ~ Port wine and toasted nut cheese ball, surrounded by sharp Canadian cheddar, creamy Danish havarti, aged Dutch gouda, and mild Italian provolone, with toasted natural almonds, dried apricots, seedless grapes, and crackers **\$5.25 pp**

Deluxe French cheese platter ~ mimolette, bleu de bresse, epoisse, selles-sur-Cher and port salut, simply presented with seedless grapes and water crackers **\$7.75 pp**

Artisan cheese platter ~ a selection of three hand crafted cheeses simply presented with seedless grapes and water crackers ~ selections depend on current availability **\$8.25 pp**

Layered chèvre torte ~ with pesto & sundried tomato,
topped with crisp onion 'hay', flatbreads **\$5.25 pp**

Our house port and thyme pâté ~ an addictive, smooth, buttery chicken liver pâté,
redolent of sweet port and apples, served in a cranberry bread wreath,
surrounded by sliced cranberry focaccia **\$5.25 pp**

Smoked salmon pâté, blended with chives, lemon & cream cheese,
bagel crisps & tart caper berries **\$5.25 pp**

Cranberry almond cheese dip ~ a decadent warm cheese casserole,
served with crackers **\$4.50 pp**

Queso fundido ~ addictive warm Mexican cheese fondue,
with blue corn chips & veggies for dipping **\$5.25 pp**

Savoury brie ~ a whole brie wheel, baked in pastry with roasted garlic,
fresh rosemary, and roasted red pepper **\$5.25 pp**

Chef attended Saganki station ~ Greek Kefalotyri cheese, flambéed to order with ouzo,
doused with lemon and offered with warm pita, creamy hommus & olives **\$7.25**

Santorini warm country feta, chef attended station ~ feta rolled in light flaky pastry, lightly
fried and drizzled with Greek honey, black sesame, and finished with a candied fig **\$8.50**

Stationary hors d'oeuvres



Breads and Such

Holiday Stromboli ~ a hand made braided loaf stuffed with asiago, roasted peppers, roasted garlic, fresh arugula, feta, black forest ham, green olives and pepperoni, fresh baked and sliced

\$4.75 pp

Kaleidoscope of mini wraps
smoked salmon
jerk chicke
pacific rim grilled beef
balsamic veggies
channa & potato

\$6 pp (based on 3 pieces each)

Boule and dip Your choice of spinach and artichoke dip, roasted red pepper & feta dip, or aged Gouda dip served in a pumpernickel bowl, surround with fresh sliced pumpernickel and baguette

\$3 pp

Addictive bar nuts ~ toasted almonds, pistachios, hazelnuts and pecans tossed with a special blend of fresh rosemary, spices, with a Cajun edge

1 litre **\$28**

Stationary hors d'oeuvres



Seafood

Vegetable and seafood maki sushi rolls, with pickled ginger
and a soya-wasabi dip with toasted sesame seeds,
and wooden chopsticks

\$6 pp

Big Kahuna ~ jumbo shrimp, crab claws and creamy seafood dip
with classic cocktail sauce,
fresh lemon wedges, crackers

\$12 pp

Smoked salmon platter ~ Sliced smoked salmon,
with minced red onion, capers, dilled cream cheese and fresh lemon
served with a basket of our house made red river pumpernickel loaf

\$7.50 pp

Classic shrimp cocktail ~ lemon poached jumbo shrimp,
with fresh lemon wedges, hot and smoky salsa roja,
creamy brandy and traditional cocktail dipping sauces

\$9 pp

Creamy, spicy warm crab dip, served with crackers

\$6 pp

Chef attended shrimp Saganaki station ~ jumbo shrimp sautéed in olive oil with garlic,
flambéed with ouzo then doused with lemon, & fresh tomato,
served in a small bowl and topped with crumbled feta
with fresh baguette for scooping up the sauce

\$9.95 pp

Stationary hors d'oeuvres



Snacking Trays

Italian antipasto~ Marinated ricotta salta (fresh cheese),
asiago, pepperoncini hot peppers, Genoa salami,
prosciutto, pepperoni and grape tomatoes with crusty breads
\$6 pp

Mediterranean Meze ~ Hommus, kopanisti (roasted red pepper & feta)
white bean rosemary dip and tapanade
with grilled pita bread wedges
\$3.50 pp

Flavour burst Meze
~ Smoked tomato, aged Gouda and spicy crab dips with flatbreads
\$4.25 pp

Latino Meze ~ blue corn chips & homemade spicy flour tortilla crisps
With spicy salsa roja, mild pico de gallo,
black bean dip and crème fraîche
\$3.50 pp

Spanish Tapas ~ sherried garlic mushrooms, roasted poblemo
and sweet peppers, manchego cheese, grilled & sliced sausages,
wine baked olives and garlicky aioli with a basket of crusty bread
\$8.25 pp

Stationary hors d'oeuvres



Meat Stations

Beef carvery, chef attended
Whole beef tenderloin, rosemary-pepper grilled to medium rare,
sliced and served with homemade spicy horseradish,
tomato béarnaise dip, Dijon aioli, hot mustard, crispy onions
and small rolls for making sandwiches
\$12.50 pp

Smoked ham carvery, chef attended
Old fashioned bone-in smoked ham,
decorated with golden pineapple and sour cherries,
then glazed with dijon & maple syrup,
carved to order into sweet potato scones,
with mustards and chutneys
\$7.25 pp

Stationary sweets and treats



Fresh fruit platter

~ cantaloupe, watermelon & chunks of golden pineapple,
strawberries, juicy red and green grapes

\$2.25 pp

Fruit kebobs

~ strawberry, pineapple & cantaloupe
with chocolate and maple mascarpone dips

\$3.75 pp

Mini festive finger desserts, including cookies, tartlettes and squares

\$4.50 pp

Whole caramelized brie wheel

~ topped with toasted pecans and almonds,
then masked in a crispy caramel crust, served with seedless grapes & crackers

Small wheel serves 15 - 30 **\$45**

Large wheel serves 30 - 60 **\$120**

Brie en croûte with brown sugar and toasted nuts,
served with seedless grapes & crackers **\$5.25 pp**

Choice of milk or dark chocolate fondue

with an array of traditional and eclectic dippers
~ berries, pineapple, melon, clementines, banana, dried apricots,
brownie bites, biscotti, pirouette cookies, salted pretzels,
marshmallows, peanut butter balls...

\$8.50 pp

A few holiday desserts



White Chocolate Cranberry Cheesecake ~ with cranberry maple syrup drizzle

Fig Tart with Mascarpone Cream

Tiramisu~ with chocolate, praline and raspberry sauces

Gingered Pear Chiffon Tart

Croquembouche ~ an elaborate pyramid of custard filled pastries,
with chocolate and raspberry sauces

Muskoka Mudslide Cake ~ a rich dark pudding cake

Caribbean Rum Cake

Caramelized Orange Trifle with Madeira

Yule logs filled with Amaretto Cream or Grand Marnier Cream

"Full On" Chocolate Cake ~ with white, milk and dark chocolate

Cranberry Tart with Rum Cream and Chocolate

Cranberry Eggnog Tart

Create your own cocktail menu



*A few of our hand crafted hors d'oeuvres
Although these are some favourites, asterisk denotes particularly popular items*

Vegetarian

- Chinese shitake mushroom dumplings in a dim sum spoon with ponzu sauce*
- Mini potato latkes topped with crème fraiche and chives*
- Asparagus spears in parmesan dusted pastry*
- Asiago & dried tomato crispy polenta disks, with aioli & cherry tomato crisps*
- Cherry tomatoes stuffed with whipped chèvre and toasted natural almond
- Feather light pastry cones filled with warm cognac mushrooms and brie
- Wild mushrooms braised with Madeira wine, in crispy filo bundles
- Green apple crisps with aged gouda pate
- Mini wine pastry tartlettes, with mapled apple, pecan and cheddar

Seafood

- Asiago stuffed lemon shrimp, wrapped with basil & crisp prosciutto*
- Chinese steamed shrimp and lobster dumplings with ginger sauce*
- Crab cakes with mango cream dipping sauce*
- Brie and snow crab tartlettes*
- Smoked salmon mousse in mini dilled crêpes
- Lobster with lemon tarragon cream in crispy pastry triangles
- Pecan shrimp lollipops with Thai sweet chili dip
- Crisp curried shrimp with coriander raita
- Wasabi crusted blue rare ahi tuna, served in chopsticks with soy dip

Meat

- Bombay chicken with mango dipping sauce*
- Tender roasted prime rib on mini Yorkshire puddings with horseradish*
- Mini molten cheeseburgers on tiny brioche buns with Dijon aioli*
- Caribbean jerk style chicken springrolls with passion fruit dip*
- Mediterranean chicken with roasted garlic asiago cream
- Macadamia crusted chicken with orange lime dipping sauce
- Individual lamb lollipops with a rich, warm bordelaise dipping sauce
- Petite fillet mignon with béarnaise dipping sauce
- Nam bam beef with teriyaki glaze, stuffed with grilled green onion

All hors d'oeuvres are \$3 per piece

Food stations



A small sampling of food stations available,
in addition to those listed under Stationary hors d'oeuvres
We are happy to customize food stations to reflect your favourite foods and cuisines

Seafood Martini Bar

Pistachio crusted fingers of grouper with mango lime salsa & beet frites
Chilled lobster cocktail drizzled with mignonette, topped with lemon sabayon
Sweet chili seared sea scallops on crispy rice noodles with curry oil & ponzu drizzle

Havana Nights

Cuban sandwiches grilled to order:
sliced ham, white cheddar, Swiss cheese, mustard, mayonnaise and pickle
on a soft roll baked between two grills, served with mango nappa slaw

Kansas City BBQ

Pulled pork sandwiches with Kansas BBQ sauce
Spicy sweet corn fritters and marinated coleslaw

Wild Rice Station

Wild rice pilaf, baked with shallots and herbs, topped with slivers of roasted herbed chicken breast in
Dijon tarragon cream OR Fricassee of wild mushrooms
Caramelized roasted root vegetables ~ French baguette with butter

Mambo Mambo

A sophisticated look at South American cuisine - lime grilled shredded chicken & braised black beans,
scooped into warm, soft flour tortillas with an array of eclectic toppings ~ smoky & spicy salsa roja,
salsa verde, crumbled fresh cheese, coriander... Offered with jicama & tangerine salad and warm
queso fundido (addictive Mexican cheese fondue) with crisp veggie sticks and corn chips

Crêperie

Oversized crepes stuffed with guests choice of fillings: broccoli, mushrooms, sautéed leek, peppers,
cheddar, gruyere, spinach, ham, bacon then sautéed with butter to heat and crisp

'Poutine' bar

Decadent potato crisps, drizzled with merlot sauce, topped with fresh cheese curds
With self serve bacon bits, sour cream, scallions

Pre set cocktail reception menus



You may mix and match with hors d'oeuvres from other menus or page 7

Menu 1 \$15

Asiago stuffed lemon shrimp, wrapped with fresh basil and proscuitto
Bombay chicken fritters, with mango chutney
Asparagus fingers in a crispy parmesan crust
North African beef tenderloin satay, with fresh lime, shallots, garlic and a hint of cumin
Mini corn cups filled with roasted sweet corn, roasted garlic and pico de gallo salsa

Menu 2 (vegetarian) \$18

Crispy potato latkes with crème fraîche and snipped chives
Mini corn and roasted pepper empanaditas with smokey chipolte tomato coulis
Panko crusted Japanese eggplant disks with aioli and oven dried cherry tomato crisps
Wine pastry tartlettes filled with melting leeks and brie fondue
Thai green mango salad rolls with a piquant lemony dipping sauce
Feather light pastry cones filled with broccoli and truffled cheddar sauce

Menu 3 \$21

Stationary hors d'oeuvres

Homemade flatbreads with Gouda dip, kopanisti, and fennel tapanade
Port and thyme pate displayed in a festive cranberry bread wreath

Butlered hors d'oeuvres

Brandied mushrooms and brie in feather light wonton cones
Garlic lemon shrimp with pernod cream dip
Spicy Caribbean jerk chicken spring roll with passionfruit dipping sauce
Crispy asiago infused polenta disks, with aioli and oven dried cherry tomato crisps
Tiny molten cheeseburgers baked on baby sesame crusted brioche

Pre set cocktail reception menus



You may mix and match with hors d'oeuvres from other menus or page 7

Menu 4 \$24

Stationary hors d'oeuvres

Queso fundido ~ an addictive Mexican cheese fondue,
with blue corn chips and fresh veggies for dipping

Butlered hors d'oeuvres

Mini lobster rolls ~ on bite sized éclairs, with scallion and a hint of tarragon
Mini Yorkshire puddings, with rare beef tenderloin, horseradish aioli and crispy onions
Spinach ricotta on crispy crostini
Mombassa chicken skewers
Mushroom and smoked gouda bread pudding
Savoury smoked Milford Bay trout cheesecake

Menu 5 \$29

Stationary hors d'oeuvres

Rustic Spanish Tapas ~ sherried garlic mushrooms, roasted poblano and sweet peppers,
Manchego cheese, grilled & sliced sausages,
wine baked olives and garlicky aioli with crusty breads

Butlered hors d'oeuvres

Chipotle spiced lobster rugelach, a bite sized cream cheese dough crescent
Mini b'steeya, a mixture of Moroccan chicken and almond encased in crisp phyllo
Twice-baked mini potatoes stuffed with English double Gloucester cheese and chives
Open-faced beef tenderloin sandwiches with sautéed onions, mushrooms & Cambazola
Sweet potato pancakes crowned with spiced apples, pecans and crème fraîche
Curried chicken crêpe
Thai salad green mango salad rolls with glass noodles

Pre set 'dinner by the bite' cocktail menus



You may mix and match with hors d'oeuvres from other menus or page 7

Menu 6 \$44

Butlered hors d'oeuvres

Seared lamb loin on rosemary scones, seasonal berry compote
Lemon shrimp wrapped in prosciutto
Asiago polenta disks topped with aioli and oven dried cherry tomato crisps
Steamed sesame bok choy and shitake dumplings with ponzu
Bombay chicken with mango chutney
Mini fish and chips ~ goujons of sole with sweet potato frites, in Chinese take out boxes

Chef attended food station

Beef tenderloin, carved to order and served on mini onion buns

Roasted garlic mashed potato bar
~ An array of self serve toppings for the beef & potatoes, including horseradish, béarnaise, mustards, pesto, crispy onions, sautéed mushrooms, red wine sauce, mini meatballs, cheeses, scallions...

Sweets and treats

Choice of milk or dark chocolate fondue
with an array of traditional and eclectic dippers
~ berries, pineapple, melon, clementines, banana, dried apricots,
brownie bites, biscotti, pirouette cookies, salted pretzels,
marshmallows, peanut butter balls...

Pre set 'dinner by the bite' cocktail menus



You may mix and match with hors d'oeuvres from other menus or page 7

Menu 7 \$42

Butlered hors d'oeuvres

Golden sautéed truffled porcini risotto cakes with enoki
Wasabi crusted salmon skewers
Mini Yorkshire puddings topped with rare tenderloin, horseradish aioli and onion crisps
Mapled apple, cheddar and pecan tartlettes

Passed mini plates

Lobster cocktail with shredded lettuce and lemon sabayon, in a champagne saucer
Chinese chicken salad with crispy veg, sesame chicken & crunchy noodles
Single rosemary-dijon Australian lamb chops, rich braised white beans, merlot reduction
Sherry glasses with fresh vegetables and a light lemony herb yogurt dip

Passed sweets

Individual molten chocolate cakes, presented with a tiny scoop of French vanilla ice cream
Fresh berry martinis topped with a warm Marsala sabayon

Holiday buffet menus



Autumn Feast \$28

Breaded breast of chicken, stuffed with brie, apples and cranberries
Vegan grilled portabella, cognac infused mushroom, green lentil & brown rice stuffing
Whipped sweet potatoes blended with Yukon golds
Homemade honey-orange cranberry sauce
A mosaic of seasonal vegetables, with chives
Autumn salad greens with shallot dressing
Fresh breads with butter
White chocolate cranberry cheesecake with cranberry maple syrup drizzle
Muskoka Roastery coffee with a selection of teas

Vegetarian Pasta Party \$33

Roasted squash & ricotta manicotti with spinach & toasted pine nuts,
sage brown butter sauce
Pesto lasagne, layered with mozzarella & feta, savoury grilled veggies,
and a light, garlic cream sauce
Penne Matriciana, with a spicy mushroom & red wine laced tomato sauce
Chef's salad with julienne vegetables, balsamic vinaigrette
Tomato bruschetta served with crusty Italian bread
Tiramisu with chocolate, praline and raspberry sauces
Muskoka Roastery coffee with a selection of teas

Holiday buffet menus



Mediterranean Fare \$36

Lemon-rosemary grilled chicken breast stuffed with chèvre, served with a natural jus

Crispy vegetarian polenta disks flavoured with asiago cheese,
topped with fresh tomato basil salsa

Tubetti pasta with Tuscan white beans, mushrooms, roasted garlic and asparagus

A mosaic of seasonal vegetables, with chives

Spicy greens (arugula, watercress, etc.) with crispy vegetable julienne, balsamic vinaigrette

Fresh breads with butter

A selection of aged cheeses with seedless grapes, strawberries and crackers

Muskoka Roastery coffee with a selection of teas

A Country Dinner \$37

Roasted loin of pork, with apple cranberry stuffing, rich wine sauce

Chili seared fillet of Atlantic salmon, caper butter sauce

Rustic mini potatoes, baked till tender,
then flattened & re-baked till crispy with olive oil and rosemary

Slow roasted caramelized carrot batons with thyme

Autumn greens with roasted pear, gorgonzola and toasted walnuts, balsamic vinaigrette

Old-fashioned chocolate brownie with warm fudge sauce & vanilla icecream

Muskoka Roastery coffee with a selection of teas

Holiday buffet menus



Tabella Italiano \$39

Chicken Scarpariello - quarters smothered in roasted garlic, lemon scented rosemary sauce

Hand rolled fresh pasta manicotti, with confetti veggies and three-cheeses, topped with a red wine laced tomato sauce, swirls of yellow pepper puree and dollops of arugula pesto

Parmesan roasted carrots ~ Olive oil sautéed peppers, mushrooms & zucchini

Autumn salad greens with slivered vegetables and balsamic vinaigrette

Rosemary focaccia with butter & tapanade

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Fruit kebobs ~ strawberry, pineapple & cantaloupe skewers ,  
raspberry & mapled mascarpone dips

Cappuccino cheesecake with espresso chocolate sauce

Muskoka Roastery coffee with a selection of teas

### ***Winter in Paris*** \$42

Poulet sauté à la Marengo

~ created for Napoleon, this classic chicken casserole is baked with tomato, garlic and white wine, laced with a touch of brandy, and scattered with garlic sautéed button mushrooms ~

Fillet of tilapia, pan fried and served a la meunière, with capers, parsley and lemon

Rice pilaf ~ blended with petit pois a la Française

Tarbais ~ a decadent white bean dish braised with leeks, roasted garlic and cream

Haricot vert (delicate french beans) with shallots and bacon lardon

Salad Landaise topped with mini croutons, minced fresh & roasted veggies, shallot dressing

French baguette, with butter and fresh radishes

Mini Croquembouche

~ pyramids of custard filled pastries, with chocolate & raspberry sauces

Muskoka Roastery coffee with a selection of teas

## ***Holiday buffet menus***



### ***Simple and Sophisticated*** \$44

Roulade of grilled flank stuffed with veal and pistachio, with a wild mushroom wine sauce

Atlantic salmon fillet, with smoked salmon and leeks, baked in pastry  
~ lemon dill mousseline

Slow roasted red bliss potatoes

A mosaic of seasonal vegetables, with chives

Tomato and artichoke heart salad, with lemony vinaigrette

Autumn salad greens with shallot dressing, julienne vegetables

Fresh breads with butter

Fresh berries topped with a warm marsala sabayon, served with finger desserts

Muskoka Roastery coffee with a selection of teas

### ***Atlantic Surf and Pacific Turf*** \$48

Rosemary seared Atlantic salmon, with a lemony caper jus

Pepper crusted fillet of Alberta beef tenderloin, sliced and drizzled with a merlot wine sauce

Scalloped potatoes

Slow roasted caramelized winter vegetables

Harvest greens, proscuitto, toasted hazelnuts, pomegranate vinaigrette

Apple cinnamon bread pudding with apple brandy sauce

Festive finger desserts

Muskoka Roastery coffee

A selection of fine teas

## ***Holiday buffet menus***



### ***Like Mom Used to Make (... almost) \$52***

Slow roasted turkey breast with classic sage and onion stuffing,  
sherry infused gravy & cranberry sauce

Carved roast beef with Yorkshire pudding muffins, red wine sauce,  
fresh horseradish and béarnaise

Roasted garlic whipped potatoes

Caramelized roasted veggies ~ carrots, squash, rutabaga, parsnips, elephant garlic

A mosaic of steamed emerald veggies with fresh chives

Autumn salad greens with Asian pear, crumbled chèvre & toasted pecans, balsamic dressing

Fresh rolls with whipped butter

Muskoka chocolate mudslide cake ~ Caramelized orange trifle with Madeira

Muskoka Roastery coffee with a selection of teas

### ***Asian Persuasion \$59***

Asian five spice crusted beef tenderloin served with a Thai basil & lime béarnaise

Sexy Duck ~ braised duck legs and breasts with a mandarin & sweet chilli demi glace

Spicy jumbo shrimp stirfry, with sweet red and yellow peppers, and crisp snow peas

Thick and chewy Chinese noodles, with shitake mushrooms, sprouts and sesame

Steamed basmati rice with chopped tender Chinese greens

Refreshing edamame and celery slaw with fresh mint and honey

Marinated orange segments with a light Chantilly cream

Miniature double chocolate brownie squares

Handmade fortune cookies, inserted with your own customized message

Muskoka Roastery coffee with a selection of teas

## *Plated holiday dinners*



### **Menu 1 \$64**

Amuse Bouche ~ Blue rare ahi tuna with wasabi pea crust ~ soya dip

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Truffled cauliflower soup with Gorgonzola crouton

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Lime and basil sorbet

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Rosemary infused Australian lamb, merlot jus

With a dollop of braised white beans

And a chive tied sheath of asparagus

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Seedling salad greens with heirloom tomatoes & feta

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Luscious lemon mousse with wild blueberry bottom

Muskoka Roastery coffee with a selection of teas

Menu 2 \$68

Amuse bouche ~ shooter of chilled sweet corn chowder,
with parmesan tuile and truffled popcorn

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Chilled shrimp and lobster salad with a creamy chive dressing,  
on a nest of piquant jicama and Asian pear slaw

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Wild mushroom consommé,
topped with an elongated gorgonzola puff pastry crouton

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Medallions of beef tenderloin with a port infused red wine sauce  
Served with a dollop of roasted garlic mashed rutabaga and potato

Haricot vert ~ Baby carrots

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Lemongrass sorbet

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Baked figs with a spicy anise jus, chevre icecream, oatmeal tuiles

## *Plated Holiday Dinners*



### *Menu 3 \$72*

Amuse bouche ~ tiny lamb – chevre burger with dijon aioli

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Shrimp and lobster in a tomato fennel broth with edamame, mini potato, saffron cream swirl

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Medallions of veal with porcini mushroom cream

Ribboned carrot and roasted beet mince

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Seedling salad greens with aged cheeses & baguette

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Fresh berries topped with a warm Marsala sabayon

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Soma chocolate truffles

Menu 4 \$75

Seared fillet of halibut with a duet of sauces

Classic lobster American sauce ~ Beurre blanc

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Proscuitto consommé with arugula and melon

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Medallions of Australian lamb loin, lemon, shallot, mushroom sauce

Served on a raft of asparagus & potato latke

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Tangerine - ouzo granita

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Individual molten chocolate pudding cakes

Topped with a tiny scoop of french vanilla icecream and a single raspberry

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Soft artisan cheeses with rosemary crackers