

## ***HOLIDAY ENTERTAINING***

***We deliver or you pick up  
(no staff required)***

***Cold platters***

***Simple heat & serve menus***



***Create your own cocktail party menu***

***Host an elaborate or simple buffet***

***Eat, drink and be merry***

***'Tis the season***

***Cheers***

## ***Holiday Entertaining Starts Here***



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## ***Cold Appetizer Platters*** *10 person minimum*



### ***Cheeses and Pâtés***

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, and seedless grapes, served with a basket of crackers

**\$5.25 per person**

Deluxe French cheese platter ~ mimolette, bleu de bresse, epoisse, selles-sur-Cher and port salut, simply presented with seedless grapes and a basket of plain water crackers

**\$7.75 per person**

Artisan cheese platter ~ a selection of three hand crafted cheeses simply presented with seedless grapes and a basket of plain water crackers  
~ selections depends on current availability

**\$8.25 per person**

Layered chèvre torte ~ with pesto & sundried tomato, topped with crisp onion 'hay', served with a basket of crackers

**\$5.25 per person**

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 per person**

Smoked salmon pâté, blended with chives, lemon and cream cheese, served with crispy bagel crisps & tart caper berries

**\$5.25 per person**

## ***Cold Appetizer Platters*** *10 person minimum*



### ***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 per person**

#### Kaleidoscope of mini wraps

smoked salmon

jerk chicken

pacific rim grilled beef

balsamic veggies

channa & potato

**\$6 per person (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 per person**

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

**1 litre \$28**

## ***Cold Appetizer Platters*** *10 person minimum*



### ***Seafood***

Vegetable and seafood maki sushi rolls,  
with pickled ginger and a soya-wasabi dip with toasted sesame seeds,  
wooden chopsticks  
**\$6 per person**

Big Kahuna ~ 40 jumbo shrimp, 30 crab claws and 500 ml of creamy seafood dip  
with classic cocktail sauce, fresh lemon wedges, and a basket of crackers  
**\$12 per person**

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 per person**

## ***Cold Appetizer Platters***

*10 person minimum*



### ***Snacking Trays***

Italian antipasto~ Marinated ricotta salta (fresh cheese), asiago, pepperoncini hot peppers, Genoa salami, proscuitto, pepperoni and grape tomatoes with a basket of crusty bread

**\$6 per person**

Mediterranean Meze ~ Hommus, kopanisti (roasted red pepper & feta) white bean rosemary dip and tapanade with a basket of grilled pita bread wedges

**\$3.50 per person**

Flavour burst Meze

~ Smoked tomato, aged gouda and spicy crab dips with a basket of crackers

**\$4.25 per person**

Latino Meze ~ a basket of blue corn chips & homemade spicy flour tortilla crisps  
With spicy salsa roja, mild pico de gallo, black bean dip and crème fraîche

**\$3.50 per person**

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

**\$8.25 per person**

***Cold Appetizer Platters***  
*10 person minimum*



***Meat Trays***

Whole beef tenderloin, rosemary-pepper grilled to medium rare,  
sliced and served with homemade spicy horseradish,  
tomato béarnaise dip, Dijon aioli,  
and a basket of small rolls for making sandwiches  
**\$12.50 per person**

Deli tray ~ sliced black forest ham, salami, smoked turkey,  
roast beef, havarti, cheddar, provolone,  
grape tomatoes, dill pickles, mustards, and a basket of rolls  
**\$6 per person**

Old fashioned bone-in smoked ham,  
decorated with golden pineapple and sour cherries,  
then glazed with dijon & maple syrup,  
presented 1/2 pre-sliced, and 1/2 whole,  
with mustards and a basket of sweet potato scones  
**\$7.25 per person**

***Cold Dessert Platters***  
*10 person minimum*



Fresh fruit platter  
~ cantaloupe, watermelon & golden pineapple, strawberries, red and green grapes  
**\$2.25 per person**

Fruit kebobs  
~ strawberry, pineapple & cantaloupe  
with chocolate and maple mascarpone dips  
**\$3.75 per person**

Mini festive finger desserts, including cookies, tartlettes and squares  
**\$4.50 per person**

Whole caramelized brie wheel  
~ topped with toasted pecans and almonds,  
then covered in a crispy caramel crust,  
served with seedless grapes and a basket of crackers  
Small wheel serves 15 - 30 **\$45**  
Large wheel serves 30 - 60 **\$120**

## ***Warm Appetizers (heat before serving)***



Cranberry almond cheese dip ~ a decadent warm dip served with a basket of crackers

Queso fundido

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

Creamy, spicy crab dip, served with a basket of crackers

1 litre of any of the above, with accompaniments, serves 15 - 20 **\$49**

Savoury brie en croûte

~ baked in pastry with roasted garlic, fresh rosemary, and roasted red pepper

Small wheel serves 15 - 30 **\$65**

Large wheel serves 30 - 60 **\$145**

## ***Warm Desserts (heat before serving)***

Brie en croûte

~ whole brie wheel baked in pastry with brown sugar and toasted nuts,  
served with seedless grapes & basket of crackers

Small wheel serves 15 - 30 **\$65**

Large wheel serves 30 - 60 **\$145**

Choice of milk or dark chocolate fondue  
with an array of traditional and eclectic dippers

1 litre, serves 15 - 20 **\$49**

## ***Holiday Buffet Suggestions*** *Shipped in foil pans, ready to heat and serve*



### ***Autumn Feast***    \$28 minimum 15

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

### ***Vegetarian Pasta Party***    \$33 minimum 25

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

***Holiday Buffet Suggestions***  
*Shipped in foil pans, ready to heat and serve*



***Winter in Paris*** \$42 minimum 20

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

***Atlantic Surf and Pacific Turf*** \$48 minimum 20

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, prosciutto, toasted hazelnuts, pomegranate vinaigrette

Apple cinnamon bread pudding with apple brandy sauce

Festive finger desserts

## ***Holiday Buffet Suggestions*** *Shipped in foil pans, ready to heat and serve*



### ***Like Mom Used to Make (... almost)*** \$52 *minimum 25*

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

### ***Asian Persuasion*** \$59 *minimum 25*

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