

A Christmas Carol

\$69.99++ per person*
(Minimum 75 People)

Assortment of Hot Hors D'oeuvres During Guest Arrival

Assortment of Freshly Baked European Rolls & Butter

Appetizer Selection
(Select Two)

Penne Ala Rose
Fresh Penne Pasta Tossed In Tomato Cream Sauce

Roasted Butternut Squash Soup
Seasonal Roasted Squash, Onions, Spices & Apples, Simmered To Perfection, Finished with Cream

Roasted Parsnip & Leek Soup
Roasted Leeks & Parsnips Seasoned With Ginger, Simmered To Perfection

Winter Wedge Salad
Assorted Wedge Greens, Red Grape Vine Tomatoes, Julienne of Carrots With Balsamic Vinaigrette

Traditional Caesar Salad
Fresh Romaine Hearts, Pancetta, Parmesan Shavings & Crouton Crostini Drizzled With Creamy Caesar Dressing

Entree Selection
(Select One)

Slow Roasted Tenderloin of Beef
Roasted Shallots & Merlot Reduction

Stuffed Fresh Corn Fed Boneless Breast of Chicken
Stuffed with Goat Cheese, Sun-Dried Tomato & Fresh Basil & Honey Mustard Cream Sauce

Slow Roasted Prime Rib of Beef
Roasted with Grainy Dijon Mustard Spices & Horseradish-Scented Au Jus

Fresh Atlantic Fillet of Salmon
Smothered with Olive Oil, Roasted Pepper Paste & White Wine

(All Entrees Are Served With Seasonal Roasted Root Vegetable & Roasted Potatoes)

Desserts
(Select One)

Holiday Delight Cheesecake
Eggnog Cheesecake With White Chocolate Ganache

Chef's Panna Cotta
Lemon Panna Cotta Garnished with Fruit Coulis & Fresh Berries

Martini Tiramisu
Lady Fingers, Mascarpone Cheese, Fresh Cream & Tia Maria Served In Martini Glass Dusted with Cacao
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

*Prices are subject to 15% Set up Fee & 13% HST. Catering Menus-Subject to change without notice