

The Night Before Christmas

\$75.99 Per Person*
(Minimum 75 People)

Assortment of Hot Hors D'oeuvres During Guest Arrival

Assortment of Fresh Baked European Rolls & Butter

Appetizer Selection
(Select Two)

Spinach & Cheese Medallions

White & Green Pasta Medallions Tossed In Roasted Garlic White Wine Reduction

Lasagna Bolognaise

Six Layers Of Fresh Pasta Topped With Bolognaise Sauce & Fresh Mozzarella Cheese Baked To Perfection

Eggplant Lasagna

Six Layers Of Fresh Pasta With Sautéed Eggplant, Tomato Basil Sauce & Fresh Mozzarella Cheese Baked To Perfection

Baby Spinach Salad

With Julienne Of Bartlett Pears, Dried Cranberries & Asiago Cheese Tossed In Zesty Lemon Pepper Dressing

Napolitano Salad

Layered Tomato & Bocconcini Served On Boston Lettuce, Fresh Basil Leaf Drizzled With Balsamic Reduction

Rainbow Beet Salad

Tossed In Olive Oil Served With Arugula & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette

Entree Selection
(Select One)

Slow Roasted Tenderloin of Beef & Fresh Corn-fed Chicken Supreme
Served With Horseradish-Scented Au Jus

Milk-Fed Veal Medallion & 1 Jumbo Butterfly Shrimp
Served With Roasted Garlic & Peppercorn Sauce

Fresh Corn-fed Chicken Supreme & Atlantic Fillet of Salmon
Served With White Wine Herb Cream Sauce

All Entrees Are Served With Roasted Root Vegetables & Pommes Duchesse

Desserts
(Select One)

Trio of Panna Cotta

Lemon, Raspberry & Mint Panna Cotta Garnished with Fruit Coulis & Seasonal Berries

Rainbow Meringue

Strawberry, Vanilla & Chocolate Meringue Stacked in Layers with Seasonal Berries & Crème Anglaise, Garnished with Mint Leaf

Holiday Trio of Desserts

Mini Strawberry Cheese Cake, Mini Crème Brûlée & Double Fudge Chocolate Brownie Garnished with Holiday Gooseberry

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

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