

2025

Christmas

CATERING
MENU



HORS D'OEUVRES

\$3.75 each

Mini Classic Tourtiere with Orange Cranberry Sauce (warm)

Mini Yorkshire Pudding stuffed with Braised Beef and Spiced Apple Butter (warm)

Country Terrine with Fig Jam and Sunflower Seed Streusel (GF) (cool)

Fogo Island Cod Cakes with Lemon Aioli and Candied Kumquat (warm) (GF)

Fogo Island Canadian Matane Shrimp Cocktail on Compressed Cucumber (GF) (cool)

\$3.25 each

Spiced Goat Cheese on House-made Focaccia with Poached Pear and Pomegranate Salsa (V) (cool)

Mini Vegan Tourtiere with Bourbon Cranberry Sauce (Vegan) (warm)

Thyme + Rosemary Gougères stuffed with Smoked Gouda Mousse and Caramelized Onion Jam (V) (cool)

Roasted Cauliflower Bite on Mini Naan with Sweet Potato Hummus and Sumac Apple Cider Glaze (VEGAN)

Coronation Chicken Mousse on Chive & Buttermilk Biscuit and Spiced Apricot Puree



HOLIDAY FOOD STATIONS

Pink Peppercorn Crusted Tuna (GF)
with Brussel Sprouts & Kale Slaw | Cranberry Aioli & Fried Red Onions
\$16 per guest

Duck Confit Mac n' Cheese
Stuffing Croutons | Spiced Apricot Puree
\$16 per guest

Roasted Turkey Mashtini (GF)
Smoked Cheddar and Apple Potato Mash | Herbed Gravy | Pickled Sumac
Cranberries
\$16 per guest

Winter Wonderland Pasta Station (V)
Ricotta Tortellini | Alfredo Sauce | Sundried Tomato Pesto | Parmesan 'snow'
\$15 per guest

Braised Beef Short Rib (GF)
Horseradish Mash Potato | Maple Whiskey Peppercorn Sauce | Crispy Parsnips
\$17 per guest



PLATTERS

Local Charcuterie & Artisan Cheese \$115

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables

& a Selection of our Breads & Crackers

Serves 10-15

Local Artisan Cheese \$110

An Award-Winning Selection of Local, Hand-Crafted Canadian Cheeses, House Made Preserves,

Local Honey, Dried Fruits, Crackers & French Baguette (V)

Serves 10-15

House Smoked Salmon \$95

House Smoked Salmon with Cranberry Aioli, Honey Lemon Cucumber Relish, Crème Fraiche, Fresh Lemons, Baguette and Gluten free Crackers

Serves 10-15

Holiday Baked Brie \$65

with Bourbon Cranberry Sauce, Candied Nuts, Baguette & Gluten Free Crackers (warm) (N, V)

Serves 15-20

Holiday Vegan Mezze Platter \$115

Beetroot Hummus, Baba Ganoush, Muhammara Dip (contains walnuts), Mini Naan, Herbed Cashew Cheese Ball, Fresh & Pickled Vegetables, House Pita Chips (N, VEGAN)



STARTERS

Butternut Squash Soup with Spiced Sunflower Seeds (V, GF)

Lime and Chili Crema | Rosemary Oil

\$9 per guest

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Roasted Beet Salad with Maple Balsamic Vinaigrette (GF, V)

Chive and Preserved Lemon Labneh | Spiced Sunflower Seeds | Chioggia Beets & Frisee Lettuce

\$12 per guest

Leafy Green Salad (GF, VEGAN)

Belgium Endive | Cucumber Ribbons | Pomegranate Seeds | Pomegranate Vinaigrette | Blood Orange

Crispy Red Onions

\$12 per guest

MAINS

Braised Beef Short Rib with Cranberry + Shallot Jus (GF)

Yukon Gold and Cheddar Mash | Glazed Carrots

\$34 per guest

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Roasted Fogo Island Cod with Winter Herb Veloute (GF)

Ancient Grain & Mushroom Pilaf | Fondant Butternut Squash

\$32 per guest

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Cranberry and Goat Cheese Stuffed Chicken Supreme with Chive and Tarragon Veloute (GF)

Roasted Sweet Potato | Buttered Broccolini

\$28 per guest

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Herb & Sunflower Streusel Pork Loin with Bourbon Apple Cider Jus (GF)

Smashed Red Skin Colcannon | Roasted Delicata Squash

\$25 per guest

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Mushroom Wellington with Caramelized Onion Soubise Sauce (V)

Bourbon Cranberry Compote | Delicata Squash Chip

\$24 per guest

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Stuffed Portobello Mushroom Cap

Carrot Puree | Red Chimichurri | Roasted Squash | Delicata Squash Chip

(Vegan, GF, Garlic + Onion Free)

\$24 per guest



BUFFET MENU

salads

Spinach and Beet Salad with Goat Cheese, Spiced Pecans, Watermelon Radish + Maple Balsamic Vinaigrette (N, GF, V)
Roasted Sweet Potato Salad, Arugula, Toasted Quinoa, Dried Cranberries + Pomegranate Vinaigrette (VEGAN)
Christmas Ancient Grain Salad with Roasted Squash, Cucumber, Grape Tomato, Feta Cheese, Preserved Lemon + Herb Vinaigrette

mains

Braised Beef Short Rib with Cranberry + Shallot Jus (GF)
Roasted Fogo Island Cod with Winter Herb Veloute (GF)
Cranberry and Goat Cheese Stuffed Chicken Supreme with Chive and Tarragon Veloute
Herb & Sunflower Streusel Pork Loin with Bourbon Apple Jus (GF)
Mushroom Wellington with Caramelized Onion Soubise Sauce, Bourbon Cranberry Compote and Delicata Squash Chip (V)

sides

Yukon Gold & Cheddar Mash with Caramelized Apples
Ancient Grain and Mushroom Pilaf with Parsnips Chips
Smashed Red Skin Colcannon with Kale Pesto (NF)
Roasted Butternut Squash with Fresh Herbs and Spiced Sunflower Seeds
Roasted Cauliflower with Sunflower Seed Dukkah Spice
Glazed Carrots with Roasted Golden Beets + Chiogga Beets

\$54 per guest

*For quote purposes, we have based the cost per person on a beef main course,
2 salads & 2 sides

includes freshly baked baguette + herbed butter

We are happy to customize your buffet menu with additional sides and mains - just ask!



DESSERTS

plated

\$12 per person

Gingerbread Cakelet with Brown Butter Cream Cheese Frosting
Spiced Caramel Sauce and Ginger Cookie

Flourless Chocolate Brownie with Baileys Milk Chocolate Mousse (GF)
Mocha Caramel Sauce and Cocoa Nib Tuile

Amaretto Chocolate Tart with Gingerbread Crust (Vegan, GF, N)
Toasted Coconut, Chocolate Shavings and Frosted Cranberries

Cranberry Orange Mason Jar Cake with White Chocolate Mousse
Grand Marnier Cranberry Sauce and Candied Orange

buffet

Whole Cakes & Tarts

\$8 per person

English Toffee Cake
Gingerbread Cheesecake
Tuxedo Cake (GF)
Grand Marnier Cake
Hazelnut Mousse Cake (N)
Raspberry Truffle Tart (Vegan, GF)
Lemon Curd Tart
Cranberry Orange White Chocolate Velvet Tart

Tartlets

\$6

Lemon Curd
Raspberry Truffle (V, GF)
Key Lime
Cranberry Orange White Chocolate Velvet

platter

Mini Elegant Dessert Platter \$60-\$120
may include

Hand Rolled Chocolate Truffles (GF),
Homemade Marshmallows (GF),
Gingerbread Cakelets, Candy Cane
Chocolate Paradise Cakelets (GF),
Red Velvet Cheesecakes,
Macaroons (GF), Festive Shortbread,
Gingerbread Cookies

Small 25 pieces | Large 50 pieces,
Available in Regular, Gluten Free or
Vegan

Assorted Homemade Sweets & Squares

\$5 per person

Lemon Squares
Brownie Squares
Date Squares
Peanut Butter Squares (N)
Eggnog Cheesecake Squares
Nanaimo Squares (N)
Cranberry Apple Crumble Square (GF, Vegan)

a mix of Seasonal Favourites