



CATERING BEYOND EXPECTATION



Holiday & Special Occasions

Festive A la Carte

All serving minimum 10

- Classic roast turkey breast (sliced), herbs and dried fruit stuffing, pan jus gravy, and Pepperberry cranberry sauce **(\$19.95 pp)**
- Roasted beef tenderloin medallions with Tarragon & Red Wine Jus **(\$22.95 pp)**
- Grilled beef tenderloin medallion in three peppercorn cream sauce **(\$20.95 pp)**
- Grilled Salmon fillet with fruit salsa **(\$16.95 pp)**
- Roasted lamb leg with honey & rosemary rub **(\$22.95 pp)**
- Old fashioned holiday glazed ham **(\$15.95 pp)**
- Prime Rib Roast: Tender, slow roasted fall-off-the-bone, prime Rib Boneless Ribeye roast marinated in our red wine & port sauce **(\$21.95 pp)**
- Beef Brisket Slow roasted with BBQ spices for maximum flavor **(\$15.95 pp)**

For full selections of sides, salads, and desserts, please see our regular menu.

* Please place your orders no later than 3 PM to ensure availability.

* Special Order Gluten-Free & Vegan options are available & maybe subject to additional charges.

Festive Holiday Buffets

Holiday Buffet # 1

1 Starter + 1 Main Course + 2 sides + Bread & Butter + 1 Dessert

\$30.95 pp (min 12)

Holiday Buffet # 2

1 Starter + 1 Main Course + 3 sides + Bread & Butter + 1 Dessert

\$35.95 pp (min 12)

Holiday Buffet # 3

2 Starters + 2 Main Courses + 3 sides + Bread & Butter + 2 Desserts

\$59.95 pp (min 12)

All buffet packages include bread and butter and/or assorted dinner rolls with whipped butter.

Selection of Starters:

- Selected imported & domestic cheeses accompanied by crackers, grapes & dried fruit served with assorted crackers, and flatbreads.
- Fresh baked sourdough breads with avocado hummus dip
- Bocconcini, cherry tomato and fresh basil skewers
- Vegetable spring rolls with dipping sauce
- Chicken spring rolls with dipping sauce
- Baked root beet cup filled with roasted diced butternut squash, red pepper and fresh rosemary
- Vegetable samosas with sweet chili dipping sauce
- Assorted meat samosas with sweet chili dipping sauce
- Roast beef with black bean on blinis with Asiago and fresh rosemary
- Leek and mushroom tart
- Cranberry and brie tart

Selection of Main Courses:

- Classic roast turkey breast (sliced), herbs and dried fruit stuffing, pan jus gravy, and Pepperberry cranberry sauce
- Roasted beef tenderloin medallions with Tarragon & Red Wine Jus
- Grilled beef tenderloin medallion in three peppercorn cream sauce
- Grilled Salmon fillet with fruit salsa
- Roasted lamb leg with honey & rosemary rub
- Old fashioned holiday glazed ham
- Prime Rib Roast: Tender, slow roasted fall-off-the-bone, prime Rib Boneless Rib Eye roast marinated in our red wine & port sauce
- Beef Brisket Slow roasted with BBQ spices for maximum flavor

Selection of Sides:

- Carrots, cauliflower, and broccoli florets
- Roasted winter root vegetable (potatoes, parsnip, yam, etc...)
- Green beans with julienne sweet peppers
- Candied yam wedges
- Vegetable medley with olive oil and fresh herbs
- Grilled vegetables include red and green peppers, zucchini, Cremini mushrooms
- Kale Salad with apple cider dressing
- Couscous and green beans salad
- Rosemary roasted potatoes
- Garlic mashed potatoes
- Butternut squash soup (can be with cream or without)
- Creamy Leek, and potato soup
- For more options please pick any side from our Sides Menu, or any salad from our Salad Menu or any soup from our Soup Menu

Selection of Desserts:

- Mini pastries and festive cookies
- Traditional pumpkin pie with cinnamon flavored whipped cream
- Cranberry butter tarts
- Candy cane brownies, mini pastries & tarts
- Tiramisu shots
- Assorted festive cookies and biscotti
- Fresh baked Apple strudel with crème anglaise
- Seasonal fruits platter
- Cheesecake slices
- Pumpkin pie mini tarts
- Double chocolate tarts

Holiday Receptions

Please refer to our regular menu or let us know if you want us to customize your hors d'oeuvres menu to suit your function.

* Special Order Gluten-Free options are available & maybe subject to additional charges.

St. Patrick's Day Menu

Corned Beef Meal

Savory corned beef brisket with traditional trimmings of potatoes, carrots and cabbage slowly simmered in a Worcestershire sauce and dry mustard sauce.

\$20.00 per person (min 6)

Gourmet Bangers & Mash

Grilled Plum Sausages served on a pile of mash potatoes and lovely spoonful of gravy.

\$15.95 per person (min 6)

Beef Stew

A hearty slowly simmered traditional beef stew.

\$21.95 per person (min 6)

Corned Beef Casserole

A classic corned beef and cabbage casserole baked to perfection

\$23.95 per person (min 6)

Fried Cabbage with Sausage

Smoked Sausages stirred with cabbage and spices.

\$15.95 per person (min 6)

Lamb Stew with Guinness

Seasoned lamb slowly simmered in Guinness stout

\$23.95 per person (min 6)

Irish Colcannon

Slowly Cooked layered vegetables with potatoes

\$16.50 per person (min 6)

Irish Lasagna

Baked Layers of noodles, Minced Beef, Ricotta cheese and mozzarella cheese.

\$15.95 per person (min 6) - MULTIPLES OF 6

Irish Roasted Salmon

Marinated Salmon Fillets grilled to perfection served with a broccoli and cauliflower salad.

\$21.95 per person (min 6)

Purple Cabbage & Pecan Salad

Deliciously mixed purple cabbage and pecans, topped with scallions served with a vinegar and soy sauce home made dressing.

\$6.95 per person (min 6)

Dublin Coddle

Slowly oven-baked sausages, bacon, onions and potatoes

\$15.95 per person (min 6)

Traditional Irish Shepherd's Pie

The Traditional Irish Shepherd's Pie is made with lean ground beef, carrots and mashed potatoes.

\$13.15 per person (min 6) - MULTIPLES OF 6

available with Lamb \$17.95 per person (min 6) - MULTIPLES OF 6

Boxty

Traditional flatten potato cakes.

\$6.95 per person (min 6)

Honey Glazed Corned Beef

Honey glazed corned beef baked to perfection served with poached carrots & cabbage.

\$22.95 per person (min 6)

Vegetarian Irish Stew

A mix of diced carrots, turnips, celery and red lentils simmered to a delicious taste.

\$15.95 per person (min 6)

- * Please place your orders no later than 3 PM to ensure availability.
- * Special Order Gluten-Free & Vegan options are available & maybe subject to additional charges.

Halloween Menu

Hors D' Oeuvres

Eye Ball Mini Baked Potatoes (by the dozen)

\$28.45 per dozen (min 2 dz)

R.I.P Chicken Lollipop (by the dozen)

\$36.00 per dozen (min 2 dz)

Mini Finger Spring Rolls (by the dozen)

\$28.85 per dozen (min 2 dz)

Spider Cheese (by the dozen): Mozzarella with Black Olive spider served with Balsamic Reduction Vinegar

\$48.00 per dozen (min 2 dz)

All Beef Mini Meat Eyeballs (by the dozen) - Served with bloody red Thai sauce.

\$28.85 per dozen (min 2 dz)

Mummy finger Pizza: pizza fingers served with spicy bloody tomato dipping sauce.

\$ 18.00 per person (min 10)

Gluten-Free Fingers

Assorted varieties, your choices of Chicken, Shrimp or Vegetarian (by the dozen)

\$32.45 per dozen (min 2 dz per type)

Spooky open face turkey sliders (by the dozen)

\$48.00 per dozen (min 2 dz)

Soup

Halloween Pumpkin Soup

\$6.50 per person (min 8)

Pastas

Ground Beef Jack-O-Lantern Pasta

\$20.35 per person (min 10)

Seafood Jack-O-Lantern Pasta

\$21.35 per person (min 10)

Eye Ball Chicken Pasta

\$19.50 per person (min 10)

Eye Ball Vegetarian Pasta

\$ 18.35 per person (min 10)

Green pasta with eyeballs

\$16.95 per person (min 10)

Cold Menu

Jack-O-Lantern Tea Sandwiches served with Potato Chips

\$10.85 per person (min 6)

Olive Spider Potato Salad

\$7.65 per person (min 10)

Boccocini Eyeballs Salad

\$6.50 per person (min 10)

Platters

Cauldron (serves up to 25)

Re-fried beans & tomatillos served with tortilla chips

\$58.95

Healthy Vegetable Dip (serves up to 35)

Fresh vegetables served with guacamole and humus in a jack o lantern

\$75.00

Desserts

R.I.P. Chocolate Pudding with muddy brownie

\$5.95 per person (min 10)

Mini Pumpkin Tarts (by the dozen)

\$25.00 per dozen (min 2 dz)

Pumpkin Cupcake

with Cream cheese icing OR spiced buttercream, topped with a tinted white chocolate pumpkin

\$3.95 per person (min 6 per type)

Not so Sinister Cupcakes

These cuties are available in a dark chocolate or vanilla cake, with vanilla buttercream

\$3.95 per person (min 6 per type)

Assorted Halloween Gourmet Cookies (per dozen)

\$40 per dozen (min 2 dz)

Creepy Eyeball Cake

Gross but so delicious! This eerie cake has dark chocolate or rich vanilla cake, with vanilla buttercream

S (serves 4-5): \$23.90 M (serves 6-8): \$33 L (serves 12-18): \$45