



HOLIDAY FEATURE MENU

HORS D'OEUVRES

- Shortbread Tartlet filled with Hazelnut and Gorgonzola Mousse with Fig Jam
- Mini Waffle Cone filled with Tuna Tartar with Lemon, Olives and Fried Capers
- Phyllo Cup filled with Charred Red Pepper, Yellow Pepper and Seaweed Salad
- BBQ Duck over Scallion Pancake and Hoisan Sauce
- Pulled Pork Slider with Savoy Cabbage Slaw

MINI ENTRÉE

- Yukon Gold Mash topped with Braised Turkey, Gravy, Cranberry Relish and topped with Stuffing Crostini
- Yorkshire Pudding topped with Beef Tenderloin Sautéed in Brandy Peppercorn Sauce and Crispy Onion
- Maple Glazed Ham served over Pommery Mustard and Chive Scone with Cumberland Sauce
- Seared Flat Iron Steak served over Filled Potato Skin and topped with Corn, Avocado and Charred Pepper Salsa
- Savoury Cornmeal Cheddar Waffle topped with Smoked Pulled Pork and Savoy Cabbage Slaw
- Leek and Truffle Risotto Cake topped with Red Wine Balsamic Braised Veal, King Oyster Mushrooms and Sweet Peas – Garnished with Baby Arugula and Fennel Salad

SIDES

- Brussel Sprouts, Corn and Red Onion Hash
- Butternut Squash, White Bean and Sun Dried Cranberry Succotash
- Red & Golden Quinoa Pilaf with Confetti Vegetables
- Basmati & Himalayan Red Rice Pilaf
- Orzo & Beluga Lentil Pilaf

DESSERT

- Lemon Cheesecake wrapped in Phyllo served over Berry Compote
- Sticky Toffee Pudding with Toffee Sauce
- Chocolate Espresso Tart – Shortbread Tart filled with Chocolate Ganache and Currents

Minimum 10 people per item. Food price does not include HST + Delivery. Event Rentals, Event Staff, Bar & Beverage Service also available.

For more info please call Laurie Bernardi at **905.326.6189** or email **laurie.b@bypeterandpauls.com**

