



*We are open to ideas, if you do not see something we are more than willing to discuss the options

Classic Canadian Christmas

Includes dinner rolls and herb butter

One Entrée five sides with desserts \$32.95
Two entrée six sides with desserts \$41.85
Three entrée seven sides with desserts \$50.70

Entrées

Roasted Turkey *mom's croissant stuffing, port cherry gravy and cranberry sauce*

Apple Cider Braised Ham *honey mustard*

Dijon Rosemary Encrusted Roast Beef *gravy, horseradish*

Sides

Mixed Greens *berry vinaigrette, sunflower seeds, goat cheese, vegetarian*

Spinach Salad *fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian*

Roasted Squash Salad *Arugula, pepitas, cranberries with a lemon herb vinaigrette - vegan*

Greek Salad *peppers, tomato, cucumber, red onion, olives and feta in greek salad dressing, vegetarian*

Slow Roasted Roots *carrots, celery, red onion, rutabaga and parsnip, fresh herbs and olive oil, vegan*

Garlic and Cumin Roasted Carrots *Yogurt, vegetarian*

Honey Balsamic Glazed Brussel Sprouts

Green Beans *simmered with onions and mushrooms in cream sauce (plant based alternative in broth)*

World Famous Scalloped Potatoes

Roasted Garlic Mashed Potatoes

Assorted Classic Holiday Desserts

Cajun Christmas

Served with Cheddar Jalapeno Cornbread and herb butter

One Entrée five sides with desserts \$32.95
Two entrée six sides with desserts \$41.85
Three entrée seven sides with desserts \$50.70

Entrées

Honey Sage Roasted Smoked Turkey *Roasted Garlic and wild mushroom cornbread stuffing, spiced pecan maple butter bourbon cranberry sauce and port gravy*

Seasoned Roast Pork Loin *Plum butter compote*

Braised Beef Short Ribs

Salmon Boudin with Shrimp Etouffee *salmon sausages in shrimp sauce made with onions, peppers and celery*

Cajun Glazed Ham *creole mustard*

Sides

Harvest Salad *greens, cinnamon brown sugar roasted yams, hemp seeds, dried cranberries and blueberries and smoked pear ginger vinaigrette*

Horseradish Green Bean Salad *mustard horseradish vinaigrette*

Brown Butter Roasted Brussel Sprouts and Cauliflower

Carrots Glace

Roasted Garlic and Butter Mashed Potatoes

Bourbon Glazed Sweet Potato

Jambalaya *rice, shrimp, sausage, chicken, vegetable smoked tomato sauce vegan alternative available*

Poblano Scalloped Potatoes

Desserts

Chocolate Pecan Pie

Doberge Cake *vanilla torte, mandarin orange pastry cream, chocolate buttercream*

Divinity *vegan cherry divinity fudge*

Red Wine Apple Honey Cake



Quebec Christmas

Served with baguettes and herb butter

One Entrée five sides with desserts \$32.95
Two entrée six sides with desserts \$41.85
Three entrée seven sides with desserts \$50.70

Entrées

Apple Plum Glazed Ham *Honey mustard*
Roast Turkey *classic croissant stuffing cranberries and red wine gravy*
Meatball Ragout
Boeuf Bourguignon

Sides

Pickled Beet Salad *cambazola, candied walnuts, dried blueberries, mandrin orange segments mixed greens*
Arugula and Brussel Sprout Salad *with cherry champagne vinaigrette*
Cabbage and Apple Slaw *cranberries, pecans, sweet onions, plum vinaigrette*
Tourtière *classic meat pie with house made ketchup*
Butter glazed carrots
Winter Greens Gratin
Garlic Breen Beans *vegan*
Maple syrup baked beans
Beet Bourguignon *vegan*
Herbed hashbrowns
Creamed garlic potatoes
Scalloped Potatoes

Dessert

Tarte au Sucre
Buche de Noel
Sucre a la Crème



Smokehouse Christmas

Served with cheddar jalapeno cornbread and herb butter

One Entrée five sides with desserts \$32.95
Two entrée six sides with desserts \$41.85
Three entrée seven sides with desserts \$50.70

Entrées

Smoked Turkey *bacon pepper stuffing, cranberry peach sauce and turkey gravy*

Smoked Whole Cauliflower *vegan*

Brisket *signature rub, slow cooked*

Back Ribs *signature rub, bbq sauce*

Pulled Pork *bbq sauce*

Smoked Chicken *signature rub*

Sides

BBQ Chick Pea Salad *corn, tomatoes, cucumbers, red onion, herbs, vegan*

Mustard Potato Salad *creamy dill pickle dressing*

Roasted Poblano Slaw *crisp cabbage, radish, carrots, red onions, lime vinaigrette vegan*

Cumin Roasted Carrots

Pulled Sweet Potato *bbq sauce*

Succotash *corn, bacon and vegetables sautéed with garlic and chilies.*

Baked beans

Cheesy Squash Casserole

Mixed Wilted Greens *smoked onions & spicy vinegar*

Roasted garlic potatoes

Scalloped Potatoes *with poblano peppers*

Dessert

Sweet Potato Pie

Hummingbird Cake

Mississippi Mud Cake

Banana Pudding Tarts



Moroccan Christmas

Served with house pita, hummus & harissa

One Entrée five sides with desserts \$32.95
Two entrée six sides with desserts \$41.85
Three entrée seven sides with desserts \$50.70

Entrées

Ras-el-Hanout Spiced Turkey *saffron olive raison stuffing and onion jam*
Kofta Meatballs *ground lamb and beef meatballs in a cumin tomato sauce*
Moroccan Braised Beef *butternut squash, herbs, apricots*
Chicken Tagine with Olives
Roast Lamb *with ras-elHanout*

Sides

Tomato Salad *cucumbers, peppers, onions, lemon herb dressing, vegan*
Eggplant Salad (Zaalouk) *cooked eggplant and tomato, vegan*
Carrot & Chick Pea Salad *almonds, currants, mint, red onion, vegan*
Cold Beet Salad *lemon parsley vinaigrette, vegan*
Herbed Couscous *vegan*
Roast Potatoes *Garlic herb potatoes*
Spicy Rice *seasoned roasted vegetables and chermoula*
Sweet & Spicy Roasted Carrots *orange cumin and cinnamon*
Quinoa with Moroccan Winter Squash and Carrot Stew
Cauliflower Rosedid in Chermoula *roasted, vegan*
Chick Pea Tagine with Apricots *vegan*

Dessert

Apple & Mint Pastilla *caramelized apple, cinnamon, almonds in puff pastry*
Mahalabia Sweet Milk Pudding *cardamom, orange blossom*
Spiced Orange Slices
Moroccan Coconut Snowball Cookies
Meskouta Lemon Cake
Stuffed dates *almond paste or cream cheese base with either nuts or dried fruit*

COCKTAIL CHRISTMAS PARTY

- Full Service Appetizers** / 10 pieces per person / \$45.95 per guest *enough food to replace a light meal*
Mixer Appetizers / 5 pieces per person / \$26.95 per guest *enough to satiate hunger, not a full dinner replacement*
Antipasto platter & 5 appetizers / \$33.25 per guest *enough food to replace a light meal*
Antipasto platters & 3 appetizers \$25.65 per guest *perfect for a mixer*
Appetizer add on / 3 pieces per person / \$10.95 per *cocktail add on to start the festivities*

Hot and Comforting

- Empanadas** *mushroom or chicken with pico de gallo*
Stuffed mushrooms *chicken, herbs, cream cheese*
Vegan Stuffed mushrooms *roasted vegetables*
Devils on Horseback *blue cheese stuffed dates wrapped in bacon*
Turkey Meatball Skewers – *sweet glaze*
Cheesy Sweet Potato fritters *seasoned sour cream*
Korean Corn Cheese *torillas*
Vegan Pigs in a blanket *black pepper mustard pastry, honey and herb roasted carrots*
Braised Beef Cheek Croustillant *celery remoulade, salsa verde*
Vegan Tarts *creamed yams, pickled beets*
Mini chicken pot pies *carrots and peas in a velouté sauce*
Earl Grey Brined Duck Breast *sour cherry pepita crisp, whipped brie, candied bergamot*
Grilled Cheese Brisket Bites *Dill Pickles, bacon jam*

Cold and Cozy

- Duck Confit Crostini** *sour cherry pepita crisp, parsnip butter, cherry compote*
Cherry Plum Bruschetta *ricotta cheese, vegetarian*
Classic Bruschetta *heirloom tomato, and basil, vegan*
Honey Roasted Plum Crostini *prosciutto, basil, burrata cheese*
Roast Sweet Potato Discs *sundried tomato, smoked cashew "cream cheese" vegan*
Cherry Pecan Brie Bites *puff pastry shell*
Goat Cheese Croquettes *berbere spiced pistachios, dried cranberries, vegetarian*
Gougères *cheese puffs filled with your choice of: sundried tomato artichoke cream, duck confit & fig mousse or truffle mousse*
Savoury Smores *honey bruleed brie, shaved ham, rosemary parmesan crackers*
Moroccan Lamb Tart *pickled cherries*





Sweet Stuff

Assorted To Go Assorted Dessert Platters available by order *\$11.50 per person*

Special Orders

Christmas Macarons *candy cane, turtle, cranberry dark chocolate, eggnog, mandrin orange chocolate, gingersnap* *\$21.60 per dozen*

The Cookie Box *decorated sugar cookie box filled with sugar cookies, shortbread and gingersnaps* *\$20 per dozen*

Buche de Noelle *chocolate sponge with white chocolate mousse, candied cranberries coated in dark chocolate mousse*
\$16 per 10" by 3.5" x 2" log

Tarte au Sucre *classic French Canadian tart with maple syrup* *\$10 per 8" pie \$ 4.00 per individual pie*

Sucre a la Crème *maple fudge* *\$15 per dozen 2" pieces*

Candy Cane or Mandrin Orange Chocolate Fudge *\$15 per dozen 2" pieces*

Sweet Potato Pie *\$8 per 8" pie \$3.50 per pie*

Chocolate Pecan Pie *\$11 per pie \$4.25 per individual pie*

Hummingbird Cake *pineapple banana cake with toasted pecans and cream cheese frosting* *\$ 16 per 8" cake*

Mississippi Mud Cake *chocolate cake, homemade bourbon marshmallows, chocolate ganache* *\$12 per 8" cake*

Banana Pudding Tarts *chocolate graham crust, whipped cream* *\$8' pie "8. \$3.50 for Individual tarts*

Apple & Mint Pastilla *caramelized apple, cinnamon, almonds in puff pastry* *\$ 3.75 per piece*

Moroccan Coconut Snowball Cookies *\$ 6. Per dozen*

Meskouta Lemon Cake *Yogurt Lemon cake with glaze* *\$ 14 Per cake*

Vegan Cranberry Divinity *Cranberry studded Nougat* *\$ 6. Per dozen*