



## Holiday 2025 Catering Menu

## The Centerpiece for only \$500

- ▶ Cider-Brined Herb-Roasted Turkey carved white and dark meat, served with thyme-sage jus
- ► Chef's Signature Sides
- ► Winter Greens Salad with a mix of tender greens with shaved fennel, candied pecans, dried cranberries, and citrus vinaigrette
- ► Roasted Garlic Whipped Potatoes Silky Yukon Gold potatoes infused with roasted garlic
- ► Charred Brussels Sprouts Pan-seared to a perfect crisp, brightened with lemon zest and a whisper of sea salt
- ► Honey-Glazed Heirloom Carrots Oven-roasted for natural sweetness, finished with fresh thyme
- ► Caramelized Onion & Sage Stuffing Rustic stuffing, sage, caramelized onions, baked to a golden crown
- ► House-Made Cranberry Sauce A refined balance of tart cranberries, orange essence, and winter spices
- ► Holiday Sweet Tray add on \$15/dozen

## Fees and Delivery

- \$500+ HST feeds 12-15 people
- · For any order of more than 15 people add \$35 per person + HST
- · Pickup available, delivery subject to availability for a fee
- · 72 hours minimum notice required

Gluten-free, vegetarian/vegan, and dairy-free options are available upon request. Packages can be customized or enhanced to better suit your needs, please inquire for more information.

TERMS & POLICIES: All prices listed are subject to HST (13%) and to change without notice. All packages require 72 hours notice and are subject to availability. Delivery can be arranged if available, rates start at \$50.