



T U L I P S
& M A P L E
T H E A R T O F C A T E R I N G

2018 HOLIDAY MENU

CANAPES

Yorkshire Pudding

with roast beef, blond frisée, horseradish sauce and rosemary demi glace

Savory Goat's Cheesecake

with a rhubarb raisin chutney

Candied Bacon Crusted Goat Cheese Ball

with chives on a pretzel sticks

STATIONARY DISPLAY

Deviled Eggs

beet stained and chives with caramelized curried onion and smoked bacon, fried caper and dill

Baked Camembert

with house chutney, roasted garlic and rosemary maple and toasted walnut

Festive Meat and Cheese Board

assorted artisanal local cheeses, mixed nuts, chutneys, dried fruits, house made and locally sourced cured meats, pâtés, and terrines all served with crostini's, and fresh artisan bread

THE MAIN EVENT

STARTERS

Roasted Butternut Squash and Quinoa Salad

best served on a buffet, with dried cranberries, parsley, roasted pumpkin seeds, feta cheese and dried apricots

Baked Pear

gorgonzola, lemon thyme and honey, bed of greens

Pumpkin Spiced Bisque

with toasted pepitas and scallion oil

Potato Leek Soup

with smoked bacon lardon



MAINS & SIDES

Prosciutto Wrapped Pork Loin
roasted garlic pan jus

Braised Beef Cheek
with orange and ginger glaze

Pan Seared Chicken
with sage, pecans and brown butter sauce

Glazed Duck Breast
with orange and ginger glaze

Salt Roasted Beet Wellington (V)
a play on the beef wellington; beets with wilted garlic kale,
goat cheese and mushrooms, wrapped in puff pastry

Baby Potatoes
with brussels sprouts, heirloom carrots and dried cranberries

Parsnips and Squash Mix
honey parsnips-with crispy sage, butternut
squash with garlic, shallots and herb

DESSERTS

Bailey's Chocolate Mousse
with burnt peppermint meringue

Sticky Toffee Pudding
with spiced rum whip and warm toffee sauce

Orange and Pistachio Tart
orange curd, pistachio mousse, white chocolate
ganache, candied pistachio in a tart shell

*Want a selection of desserts?
Ask us about this years Holiday Petits Fours.*