

Holiday Cocktail Reception

Passed Hors d'oeuvre.
Based on 6 pieces per person.

Stuffing Arancini

Arborio Rice, Sage, Onion,
Bread Crumb, Sugared Rosemary, Cranberry Compote

Butternut Squash Truffle Tart

Savoury Shell, Brown Butter Solids (NF)

Turkey Dinner Spring Roll

Turkey Gravy (NF)

Double Dipped Broccoli

Smoked Tofu, Pistachio, Cashews (VE/GF)

Beef Roulade

Asparagus, Scallion (GF)

Smoked Scallop

Green Apple, Bacon Vinaigrette, Red Shiso Salt,
Baby Cilantro, Crispy Taro Cake

Individual Charcuteries

Artisanal Cured Meats, House-Made Seasonal Chutney,
Grainy Mustard, Sliced Baguette

Individual Crudité

Garden Fresh Vegetables, Dips

Selection of Verrines

Tiramisu Verrine, Passion Fruit Verrine,
Tahini Chocolate Budino

Based on 5 guests.
\$40.00 per person +HST.