

# 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)

## Crispy Deviled Egg

Panko Quail Egg, Sriracha, Chive (NF/V)

## Surf and Turf

Lobster Cake, Shaved Striploin, Chimichurri Mayo

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## Charcuterie Board

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

## Seasonal Crudité

Garden Fresh Vegetables, Dips

## Red Pepper Cheese Cracker

## Roasted Butternut Squash Hummus

Pita wedges

## Holiday Treats

Selection of Holiday Cookies, Minced Meat Tarts,  
Fruit Cake, Cranberry Almond Tarts, Peppermint Truffles,  
Turtle Nut Clusters

or

## Nut Free Holiday Treats

Lemon Crinkle Cookies, Minced Meat Tarts,  
Chocolate Coconut Shortbread, Peppermint Truffles,  
Egg Nog Cheesecake Bites

**Based on 20 people.**

**\$37.75 per person +HST.**

