

## Cocktail Reception

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### PASSED CANAPÉS

#### Beef Tartare \$54/doz

Kettle chip, celeriac remoulade | GF, DF

#### Smoked Salmon \$54/doz

Cucumber, cream cheese, salmon roe, rye

#### Fried Pacific Crab Cake \$54/doz

Old Bay mayo, fermented hot sauce

#### Pork & Ricotta Meatballs \$45/doz

Pumpkin seed pesto

#### Hen of the Woods \$48/doz

Parsnip puree, mint salsa, puff pastry crisp | V

#### Deviled Eggs \$45/doz

Chives

#### Cornbread Stuffing croquettes \$54/doz

Gravy

#### Smoked salmon & zucchini mini quiche \$54/doz

#### Mini Yorkshire pudding \$54/doz

roast beef, horseradish cream

### BEVERAGES

#### Cocktails

Eggnog base

Apple cider

Mulled wine

Hot chocolate

Peppermint base

#### Wine

Red / White / Sparkling

#### Selection of Spirits

Still / Sparking Water

Soft Drinks / Juices

**Cheese & onion mini tart \$48/doz**

**Cocktail Reception. | Food Stations**

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**FOOD STATIONS**

**Ontario Cheeseboard - \$28pp**

Both imported as well as the best Canadian small producer cheeses (comprising a proper variety of soft, hard, blue and goat's milk cheeses) served with truffle honey, spiced cranberries, sesame crackers, lavash, and fresh baked breads

**Cured Meats and Terrines - \$28pp**

A selection of two patés and terrines as well as three artisanal cured meats served with fresh baked breads, housemade pickles, Kozlik's mustards

**Mediterranean Vegetable Platter (V) - \$21pp**

Grilled and marinated eggplant, artichokes, pickled and fresh vegetables, Persian feta, olives, figs, sun dried tomato, hummus, tahini, tzatziki, house made pita and crostini

**Carving Station**

Slow cooked prime ribeye \$30pp

Slow cooked prime striploin \$24pp

Whole turkey \$20pp

Leg of lamb \$22pp

Kozlik's grainy and dijon mustards, caramelized onion, gravy/jus, sesame seed milk buns

**Mashed Potato Bar \$22pp**

Mashed potatoes, mashed root vegetables, bacon, cheese, green onion, chili, gravy, mushrooms

**Soy Roast Duck \$26pp**

Mandarin Pancakes, cucumber, green onion, hoisin

**DESSERT STATIONS**

**Hot Chocolate Station**

**Smoeres Station**

**Sweets Table**

Bread pudding

Cranberry Blondie

Gingerbread

Christmas tree brownie, candy cane trunk

Linzer cookies

**PASSED LATE NIGHT**

**Hot turkey slider**

shaved breast, cranberry, gravy \$48/doz

**Fried Chicken sandwich**

buttermilk ranch, cabbage \$48/doz

**Prime Rib Slider**

lettuce, secret sauce, potato roll \$52/doz

**House made Corn Dogs**

hot mustard \$52/doz

**Classic poutine \$7pp**

**Turkey and stuffing poutine**

cranberry sauce, sage gravy \$8pp

## **Plated Dinner**

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### **3 Course – \$80/pp**

1 soup or salad

2 pre-selected mains + 1 veg main

1 dessert

### **4 Course – \$92/pp**

1 soup or salad

1 appetizer

2 pre-selected mains + 1 veg main

1 dessert

## **STARTERS**

### **SOUP**

#### **East Coast Clam Chowder**

potato, celery, oyster cracker

#### **Roasted Butternut Squash Soup**

Savory Granola, Ginger Crème Fraiche

### **SALAD**

#### **Endive and Apple**

Stilton, candied walnut, dried cherry, Belle-Vue-Kriek cherry beer vinaigrette (GF)(V)

### **Spiced poached Pear and Arugula**

Candied Walnut, Roquefort cheese, champagne vinaigrette (V)(GF)

### **APPETIZER**

#### **Carnaroli risotto (options below): (GF)**

Wild Ontario mushrooms, rosemary and thyme

Braised oxtail, stewed leeks, kabocha squash

#### **Lightly Cooked Scallops**

King oyster mushroom, lemon, garlic beurre blanc

#### **Beef Tartar**

Caper, pickled shallot, Kozlik's Triple Crunch, confit yolk, parmesan

#### **Roasted and crispy baby beets**

Chevalier goats' cheese, pistachio brittle, red sorrel (V)(GF)

### **MAINS**

#### **Roulade of Heritage Turkey**

brioche and sausage dressing, spiced cranberries, Brussels sprouts, sage gravy

#### **Steelhead Trout**

Du Puy lentils, pancetta, Thumbelina carrots, French green beans, caper-brown butter

#### **Roasted Prime Ribeye**

duck fat roasted potatoes, Yorkshire pudding, glazed root vegetables, thyme jus

#### **Hand-made Orecchiette**

porcini cream, arugula, forest mushrooms, hazelnuts, mint

### **Roasted Cauliflower Steak**

Roasted eggplant, baby zucchini, crumbled feta, shakshuka

### **DESSERT**

*Served with a selection of coffee & teas*

Sticky Toffee Pudding

roasted pear, crème anglaise

Apple and Rhubarb Crumble

spiced custard