



HOLIDAY CATERING MENU

MENU PACKAGE 2019

SINCE 2011

WITH PASSION





BE A GUEST AT YOUR HOLIDAY DINNER LET US DO THE COOKING FOR YOU!!

5 COURSE DINNER SPECIAL

Choose 1 Starter, 1 Soup, 1 Salad, 1 Entree, 1 Side and 1 Dessert

\$54.95 PP /12 Person minimum

A la carte orders accepted as well

(10 Person Min. Order Per Selection)

DELIVERY AND TAXES ADDITIONAL

STARTERS

CHOPPED LIVER

Served w. egg white and yolk crumble
6.95pp

MOROCCAN GEFILTE FISH

Sautéed in a roasted tomato, red pepper,
onion and cilantro ragu
7.95pp

TRADITIONAL GEFILTE FISH

Served with heirloom carrot and apricot
slaw and yellow beet horseradish
7.95pp

FOREST MUSHROOM CREPES

Sautéed selected mushrooms in a white
wine Jus wrapped in a Celestine crepe.
7.95pp

CROWN CHALLAH

Fresh Baked (Reg or Raisin)
Serves 10-12 ppl
15.00 ea.

SOUPS

BUBBY'S CHICKEN SOUP

Shredded chicken, carrot, celery, and
onion in a house made chicken broth

MATZAH BALLS

19.95 per dozen

YAM & CARAMELIZED ONION POTAGE

CREAM OF WILD MUSHROOM SOUP

PARSNIP & CARROT VELOUTE

1 Ltr per 2-3 guests
All soups 12.95 per Ltr

SALADS

SPINACH & PEAR SALAD

Fresh spinach, caramelized pears, pomegranate
seedsw. a lavender honey & lemon vinaigrette
6.95pp

CABBAGE FENNEL & CITRUS SALAD

Cabbage, grilled fennel, heirloom radish and
orange segments tossed in a white balsamic
vinaigrette
5.95pp

MIXED GREENS SALAD

Cherry tomatoes, cucumbers, red onions, carrot
ribbons and watermelon radish. W.abalsamic
vinaigrette
5.95pp

QUINOA SALAD

Diced peppers, cucumber, red onion, radish, dried
fruit and arugula tossed with a pomegranate
molasses dressing
6.95pp

KALE & CAPERBERRY SALAD

Tossed w. toasted hazelnuts
6.95pp

Orders must be submitted by **Tuesday
September 24th at 4pm** in order to
guarantee your booking.

Orders to be delivered by **September 29th
3:00 pm.**

Rental or staff bookings must be placed no
later than **September 16th by 4 pm.**

Delivery and HST additional



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SIDES

CARAMELIZED BRUSSEL SPROUTS

Tossed w. pine nuts and golden raisins
6.95pp

NEW RED & WHITE POTATOES

Seasoned w. thyme infused sea salt
5.95pp

LEMON ZEST ASPARAGUS SPEARS

W. lemon infused EVO and seared lemon
7.95pp

GREEN BEAN MEDLEY

Tossed in sweet butter w. a trio of peppers
6.95pp

CHEF MEDLEY

Market vegetables dusted with herbs and
EVO 6.95pp

POTATO & LEEK KUGEL

Sweet Noodle kugel also available
5.95pp

CARAMELIZED PEARL COUSCOUS

couscous w. grilled eggplant and
zucchini 5.95pp

ENTREES

MANISCHEWITZ BRAISED RIBS

Tender 5 hr braised, fall-off-the-bone beef
ribs 24.95pp
(Not available in 5 course meal package)

SWEET MEATBALLS

Tender and delicious and smothered in our
sweet and tangy tomato sauce
9.95pp

PACIFIC RIM SALMON

Hoisin ginger glazed seared wild salmon
14.95pp

ROASTED TURKEY

Tender and juicy white and dark meat
roasted to perfection and hand carved.
Served w. a classic pan jus
14.95pp

ENTREES CONT'D

CHICKEN SCHNITZEL

Thinly pounded and pan fried chicken breast
in our own mix of seasoned breadcrumbs.
11.95pp

BRAISED BEEF BRISKET

With a classic jus, or, apomegranate almond
sauce
19.95pp (1 lbs Sliced)

GRILLED HALIBUT

With smoked tomato butter
29.95pp
(Not available in 5 course meal package)

CHICKEN SUPREME

Stuffed w. apricots and prunes w. red wine
jus 14.95pp

GRILLED VEGETABLE TOWER

Layers of mixed peppers, eggplant, zucchini,
sweet potato, grilled fennel and onions w. a
chunky tomato ragu
10.95pp

DESSERT

FRESH SLICED FRUIT PLATTER

4.95pp

LEMON CURD AND BERRIES

In Mason Jars w. Meringue Blossoms
6.95pp

CHOCOLATE MOUSSE BOMB

8.50pp

HONEY CAKE

11.50

CARAMEL CRUNCH CAKE

8" 35/ 10" 45.00

CHOCOLATE TRIO CAKE

8" 35 / 10" 45.00

RASPBERRY MOUSSE CAKE

8" 32/ 10" 42.00