



APPETIZERS

ala carte price \$25 ea

WILD MUSHROOM TARLETS

with shallot-thyme cream

ROASTED BEET & GOAT CHEESE CROSTINI

with white balsamic drizzle

SAVORY PUMPKIN HUMMUS

with seed crackers and herb oil

CARAMELIZED ONION & GRUYÈRE PUFFS

Golden fries drizzled with truffle oil and gr

MINI PARSNIP LATKES

with dill yogurt & lentil “caviar”

SMOKED CARROT “LOX” BITES

on cucumber rounds with lemon-dill
yogurt

BREAD & BUTTER

ROSEMARY SWEET POTATO ROLLS

tender, fluffy slightly sweet rolls

FARMHOUSE LOAF

artisan-style sourdough

MAPLE-THYME BUTTER

ORANGE-HONEY BUTTER

DRINKS

ala carte price \$12/ per gallon

MULLED HIBISCUS WINE

(or spiced hibiscus tea mocktail)

ROSEMARY HOT COCOA

with cacao nibs & oat milk

APPLE CIDER MOCKTAIL

with ginger-cinnamon foam

SIDE DISHES

ala carte price \$25 ea

CHARRED BRUSSELS SPROUTS

with pomegranate molasses & toasted pecans

ROASTED PURPLE CAULIFLOWER GRATIN

avocado, and tahini dressing

RAPINI & BANDIT ONION SAUTÉ

with chili flakes & lemon

ROASTED ROOTS

(carrot, parsnip, rutabaga & turnip) with
sage-garlic oil

MAIN COURSES

HERB-CRUSTED MUSHROOM WELLINGTON

with red wine reduction

HERB ROASTED TURKEY

with lemon-thyme pan reduction

LAMB SHOULDER (+45)

with rosemary jus & caramelized shallots

WHOLE SEARED SALMON (+50)

with tarragon cream & kale

DESSERTS

ala carte price \$15 ea

SPICED APPLE GALETTE

with honey sugar crust

DARK CHOCOLATE SWEET POTATO TART

Iced espresso with a touch of caramel and
cream

MAPLE PUMPKIN CHEESECAKE

Hand-squeezed lemonade with a hint of
mint

CRANBERRY-PEAR BREAD PUDDING

with vanilla glaze

PRICING

HOLIDAY MEALS \$250

includes: (1) bread & butter pairing, (2) appetizer options, (3) side dish options,
(1) main course option, (1) dessert option, (1) drink option. **feeds 8-10**

CANAPE PACKAGE - \$200

includes: (4) canape options - three of each canape per person

ADD-ONS

DECOR & SETUP - \$100

let us handle everything

PLAYLIST - \$25

seasonal playlists for your event