

FESTIVE

Menu 2024



MENU 1

Classic Roasted Turkey

Stuffing on the Side
With Gravy & Cranberry Sauce

MENU 2

French Beef Tourtiere

Ground Beef with Savoury Seasoning
Wrapped in Flaky Pie Crust

MENU 3

Grilled Salmon

with Tomato & Black Olive
Chutney

MENU 4

Cranberry Glazed Halal Chicken Breast

With Gravy

All Entrees are priced at \$26.95 per person and are served with:

Yukon Mashed Potatoes, Seasonal Vegetables,
Garden Salad, Dinner Roll & Dessert

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MENU 5

Vegan Lentil Quinoa Loaf

Savory Lentil and Quinoa Loaf
with Tangy Glaze

MENU 6

Paneer Tikka Masala

Grilled Paneer in South Asian Gravy

MENU 7

Sweet Potato Wellington

Blend of Peas, Lentils & Sweet
Potato wrapped in Flaky Pastry

MENU 8

Fire Roasted Peppers

Stuffed with Basmati Rice, Grilled
Vegetables, Topped with San Marzano Sauce

All Entrees are priced at \$26.95 per person and are served with:

Yukon Mashed Potatoes, Seasonal Vegetables,
Garden Salad, Dinner Roll & Dessert

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We are offering choice of soup with the hot entrees for additional
\$5.00

Roasted Sweet Potato & Caramelized Onion Soup

Butternut Squash Soup

Roasted Red Pepper & Tomato Bisque

Group Feast Selections

Australian Pistachio Crusted Lamb	<i>8 Bones</i>	\$ 150
Whole Prime Rib	<i>Serves 18 - 24</i>	\$ 450
Whole Brisket	<i>Serves 10 - 12</i>	\$ 350
Grilled Vegetable Platter	<i>Serves 10 -12</i>	\$ 85
Maple Glazed Salmon 8-10 servings	<i>Serves 8 -10</i>	\$ 175
Whole Roasted Porchetta	<i>Serves 12 -15</i>	\$ 450
Whole Roasted Turkey	<i>Serves 10 -12</i>	\$ 100
Whole Roasted Organic Rotisserie Chicken	<i>Serves 4</i>	\$ 35