

Holiday Menu



 Piper's Heath
Golf Club

Holiday Lunch

The following menus are offered during the week for smaller groups in a restaurant setting.

Prix fixe lunch menu. Please pre-select options from each of the following sections:

Appetizers

Pre-selected (choose one)

Roasted Butternut Squash, Sweet Potato and Pear Soup with Chive Crème Fraiche

or

Baby Kale, Roasted Pears, Ricotta Salata, Fresh Orange, Chive Vinaigrette

or

Fresh Cut Greens, Pomegranate, Fennel, Citrus, Hazelnut, Cider Dressing

Mains

Pre-selected (choose two)

(served with chef's selection of seasonal vegetables and potato)

Honey and Thyme Marinated Chicken Supreme with White Wine Sauce

or

Thick Cut Grilled 8oz Beef Sirloin with Peppercorn Jus

or

Roasted Turkey Breast with Cranberry and Wild Mushroom Stuffing, Turkey Jus

or

Grilled Salmon with Maple Butter Sauce

Dessert

Pre-selected (choose one)

Apple Crumble Tart, Berry Compote

or

Sticky Toffee Pudding, Caramelized Pecans and Rum Butter

\$33



Lunch Buffet

Minimum of 40 guests

Assorted Rolls and Freshly Baked Breads with Sweet Butter

Fresh Cut Greens, Goat Cheese, Roasted Cashews, Pomegranate, Apple Cider Dressing

Roasted and Raw Heirloom Beet Caprese with Bocconcini, Pistachio, Citrus, Fennel, Mint Dressing

Caesar Salad with Garlic Bread Croutons and Pecorino

Sub any one salad for soup; add \$2. Butternut Squash, Sweet Potato and Pea Soup with Chive Crème Fraiche

Carved Roasted Turkey Breast with White Wine Jus

Grilled Atlantic Salmon with Maple Syrup and Tarragon

Roasted Root Vegetables with Sweet Herbs and Lemon

Roasted Garlic Mashed Potato

Seared Brussels Sprouts, Bacon and Asiago Cheese

Assorted Squares and Cookies

Fresh Cut Fruit and Berries

\$35



Evening Parties

Build your perfect company Christmas party.

Pre-Dinner Reception Stations

Fresh Market Garden \$9.95 per person

A selection of crudités, flatbreads, flavored tortilla triangles, bread sticks served with a selection of dips and spreads. Selection of dips and spreads include the following: warm spinach and goat cheese, roasted red pepper dip, hummus, herbed yogurt and feta, fire-roasted tomato salsa, roasted corn and avocado guacamole.

Italy Meets Spain \$14.95 per person

A unique twist on the classic Antipasto and Tapas Table; This table combines the best of both countries. Sliced prosciutto, capicola and aged salami's, marinated melon balls, grilled vegetables, aged parmesan and assorted cheeses, marinated olives, spiced nuts, grilled wild mushrooms, marinated artichokes, grilled spicy sausage and grilled calamari. Served with assorted aioli's, aged balsamic, olive oil, assorted chutneys and relishes and rustic style breads and flatbreads

Potato Martini Bar \$7.95 per person

Chefs tossing and shaking up potato martini's in front of your guests. This table includes; roasted shallot and garlic mash, fingerling chips, roasted red potato wedges, sweet potato wafers, west coast frites. Accompanied with caramelized onions, red onion balsamic jam, flavored ketchups, roasted garlic aioli foam, bacon dust, crispy onions and roasted garlic chips.

Southern France Market \$9.95 per person

A selection of pate's, terrines, tapenades, pickled vegetables and assorted cheese. Served with a selection of mustards and warm breads and flatbreads

Fresh Shucked Oyster Bar \$10.95 per person

Have your guests enjoy oysters off the half shell, shucked in person by a trained oyster shucker. Oysters are served with choice of cocktail sauce, shallot vinaigrette, horseradish, and Tabasco sauce.

Mediterranean Bar \$9.95 per person

Selection of assorted olives, roasted peppers, lamb sausage, grilled calamari, tomato bocconcini salad, tzatziki, baba ganoush, hummus, grilled pita's and flatbreads.



Hors D'oeuvres

(four pieces per person, choose up to four options) \$11.95 per person

Cold Selection

Roasted Cauliflower and Yam Tartlettes

Sweet Potato Latke with Grilled Vegetable Relish and Feta Cheese

Country Pate, Toasted Sourdough, House Pickles

Smoked Salmon on Mini Latke, Chive Sour Cream and Caviar

Grilled Beef Flank Satay, Hoisin and Cashew

Poached Black Tiger Shrimp, Cocktail Sauce

Hot Selections

Mini Grilled Cheese and Tomato Soup Shooter

Mini Yorkshire Pudding with Roast Beef, Horseradish and Chives

Braised Lamb Meatballs, Tomato Sauce, Basil

Cocktail Spring Rolls with Sweet Chili Jam

Mini Falafel, Tomato Jam, Cilantro and Tahini

Mac and Cheese Croquette, House BBQ Sauce



Plated Dinner

All meals include one app, two entrees, and one dessert. All pre-selected.

Apps

Baby Kale Caesar Salad, Oven Cured Tomato, Shaved Pecorino, Roasted Garlic Dressing

or

Mixed Endives with Heirloom Beets, Radishes, Feta, Orange Segments, Roasted Pistachios, Jerez Vinaigrette

or

Arugula and Mizuna Leaf with Old Smoked Cheddar, Poached Pears,

Pomegranate Seeds, Hazelnut Oil Dressing

or

Roasted Sweet Potato Bisque with Garlic Chips

or

Porcini Mushroom Puree with Roasted Chestnuts

Entrées

Prosciutto Wrapped Chicken Supreme stuffed with Roasted Apples and Chevre,

White Wine Sauce **\$45**

or

Thick Cut Grilled 8oz Beef Striploin with Red Wine Sauce **\$52**

or

6oz Bacon Wrapped Beef Tenderloin with Brandy Peppercorn Sauce **\$60**

or

Pistachio Crusted Salmon with Lemon and Honey Beurre Blanc **\$46**

or

Seared Duck Breast with Cherry Jam and Port Jus **\$60**



All entrée selections are served with a choice of starch, and veg:

Starch Selection

Roasted Lemon and Herb Fingerling Potato

or

Roasted Garlic and Buttermilk Mashed Potato

Veg Selection

French Beans with Roasted Almonds and Butter

or

Broccolini with Lemon Zest and Roasted Garlic

or

Maple Glazed Heirloom Baby Carrots

Desserts

Warm Apple Crumble Tart with Berry Coulis

or

New York Style Cheesecake with Stewed Strawberries and Red Wine

or

Hazelnut Molten Lava Cake with Tia Maria Ganache

or

Chocolate Mousse and Raspberry Liqueur Mascerated Berries



Buffet Dinner #1

Assorted Rolls and Freshly Baked Breads with Sweet Butter

Fresh Cut Greens, Goat Cheese, Roasted Cashews, Pomegranate, Apple Cider Dressing

Roasted and Raw Heirloom Beet Caprese with Bocconcini, Pistachio, Citrus, Fennel, Mint Dressing

Caesar Salad with Garlic Bread Croutons and Pecorino

Sub any one salad for soup; add \$2. Butternut Squash, Sweet Potato and Pea Soup with Chive Crème Fraiche

Roasted and Carved Turkey Breast Roulade with Wild Mushroom and Cranberry Stuffing

Cider Glazed Smoked Pork Loin, Roasted Apple Compote

Mashed Potato with Roasted Garlic and Buttermilk

Maple Roasted Root Vegetables with Sweet Herbs and Lemon

Green Beans with Honey and Almonds

Assorted Pastries, Shortbreads and Cookies

Fresh Cut Fruit with Nutella Dip

\$39



Buffet Dinner #2

Assorted Rolls and Freshly Baked Breads with Sweet Butter

Fresh Cut Greens, Goat Cheese, Roasted Cashews, Pomegranate, Apple Cider Dressing

Roasted and Raw Heirloom Beet Caprese with Bocconcini, Pistachio, Citrus, Fennel, Mint Dressing

Fingerling Potato Salad with Grilled Bacon, Gherkins, Creamy Buttermilk Dressing

Cavatelli Pasta with Grilled Portabella Mushrooms, Spinach, Lemon, and Truffle Oil

Roasted and Carved Turkey Breast Roulade with Wild Mushroom and Cranberry Stuffing

Roasted Beef Striploin with Red Wine Sauce and Rosemary

Maple Roasted Root Vegetables with Sweet Herbs and Lemon

Broccolini with Garlic Butter

Assorted Pastries and Shortbreads

Butter Tarts with Sultana Raisins and Pecans

Fresh Cut Fruit with Nutella Dip

\$45



After-Dinner Tables & Platters

Sweet Table \$11.95 per person (minimum of 60 people)

The perfect end to a festive evening; our sweet table consist of assorted cakes, selection of mini pastries, cookies fresh seasonal berries.

Fresh-Cut Tropical Fruit Platter and Assorted Cookies \$7.95 per person

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries, Grapes

VON Doughnuts \$6.95

Assorted Flavours and Sizes

Midnight Buffets & Platters

Piper's Poutine Bar \$9.95 per person

A selection of our frites, sweet potato fries and roasted fingerling wedges accompanied by a variety of cheeses and gravy.

Gourmet Grilled Cheese Station \$6.95 per person

Triple cream brie caramelized onions on multi grain bread grilled by our chefs and served with assorted ketchups and relishes.

Gourmet Pizza Station \$9.50 per person

A selection of thin crust pizza's served on hot stones. Selection may include: pepperoni, tuscan, gourmet cheese and meat lovers.



Drink Selections

Mimosa's \$6.95/ea

Domestic Beer \$7.00/ea

Imported Beer \$7.50/ea

Mixed Drink \$6.00/ea

House Wine Red/White \$7.35/glass \$30/bottle

Non-Alcoholic Drink Package \$5/person

Non-Alcoholic Punch \$3/person

Alcoholic Punch \$5/person

Unlimited Fountain Drinks (18 years of age and under) \$5/person

Open Bar Packages and Specialty Drinks available upon request

All prices subject to HST and gratuity.

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