

Holiday Menu



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 Celery Root and Apple with Birch Syrup and Chive Oil

or

Endives, 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 Steelhead Trout with Maple-Lime Butter Sauce

Dessert

Pre-selected (choose one)

Apple Crumble Tart, Berry Compote

or

Sticky Toffee Pudding, Caramelized Pecans and Dark Rum Butter

\$35



Lunch Buffet #1

Minimum of 40 guests

Assorted Rolls and Freshly Baked Breads with Sweet Butter

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

Chickpea, Black Bean and Lentil Salad with Quinoi and Grilled Vegetables

Roasted Ballantine of Capon with Classic Stuffing and Natural Jus

Orichiette with Roasted Squash, Lemon, Ricotta and Peas

Roasted Acorn Squash with Brown Sugar and Gremolata

Fresh Cut Winter Melons

\$29

Lunch Buffet #2

Minimum of 40 guests

Assorted Rolls and Freshly Baked Breads with Sweet Butter

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

Krisp Kale Caesar Salad with Garlic Bread Croutons, Lardons and Reggiano

Broccoli, Smoked Cheddar and Brussels Sprout Salad with Roasted Hazelnuts and Creamy Dill Dressing

Sub any one salad for soup; add \$2.

Butternut Squash and Pear, or Kale and Sunchoke with Smoked Garlic and Andouille Sausage

Carved Roasted Turkey Breast with White Wine Gravy

Grilled Steelhead Trout with Maple Syrup and Tarragon/Citrus Salad

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

\$36



Evening Parties

Build your perfect company Christmas party.

Pre-Dinner Reception Stations

Fresh Market Garden \$10

A Selection of Crudités, Flatbreads, Grilled Pita, Grissini, 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 \$15

Assorted Niagara Charcuterie, Grilled Calamari, Merguez Sausage, Marinated Fior di Latte, Parmesan, Grilled and Marinated Portabella Mushrooms, Vegetables, Marinated Olives, House Pickles, Freshly Baked Breads, and Spreads

Oyster Bar \$13

Freshly Shucked East and West Coast Oysters by our Chef. Garnishes Include Fresh Citrus, Cucumber Mignonette, Classical Mignonette, Hot Sauces, Fresh Horseradish

Hot & Cold Seafood Station \$24

Oysters, House Smoked Maple Salmon Fillet, Jumbo Prawns, Mussels Provencal, Beer Clams, Baguette, Sauces and Garnishes

Loaded Potato Bar \$8

Buttermilk Yukon Gold Mashed Potato, BBQ Fingerling Potato Chips, Maple Glazed Pancetta Lardons, Cajun Red Potato Wedges, Sweet Potato Fries, Yukon Gold Fries. Garnishes include Chives, Crispy Tobacco Onions, Garlic Chips, House BBQ Sauce, Ketchups, Balsamic Red Onion Jam, Caramelized Onions, Smoked Cheddar

Comfort Food \$13

Mini Brie and Bacon Grilled Cheese with Tomato Soup, Pulled Pork Sliders, Mac and Cheese Croquettes, Mini Italian Meatballs with Pecorino

Fancy Cheese table \$12

A Variety of Canadian and International Cheeses Served with Breads and Crostini, Fresh and Dried Fruits, Roasted Nuts, Jams and Condiments.

Add a Paired Wine Sampling \$3

Steakhouse Experience \$17

Chilled Tiger Shrimp Cocktail, House Pickles, Escargots in Butter, Pate-de-Maison with Mustards, Warm Breads, Smoked Salmon with Classical Garnishes, Marinated Feta



Hors D'oeuvres

(four pieces per person, choose up to four options)

\$12 per person

Cold Selection

Salad Skewer – Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber

Sesame Beef Tartare Mini Taco, Kewpie Mayo, Wasabi Tobiko (gf)

Sweet Potato Latke with Grilled Vegetable Relish and Feta Cheese

Duck Rillettes, Toasted Brioche, 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

Cocktail Spring Rolls with Sweet Chili Jam

Mac and Cheese Croquette, House BBQ Sauce

Crab Dip Croquettes, Grilled Scallion Aioli

Smoked Asian Frenched Chicken Wing, Buttermilk Ranch

Mini Veal and Pork Meatballs 'Ikea' Style with Tomato Jam



Plated Dinner

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

Apps

(choose one)

Green and Purple 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 and Cider Dressing

or

Roasted Sunchoke Puree with Smoked Garlic and Sunchoke Chips

or

Puree of Celeriac with Roasted Apple, Birch Syrup and Chive Oil

Entrées

Prosciutto Wrapped Chicken Supreme

Stuffed with Roasted Apples, Sourdough and Andouille Sausage, White Wine Sauce **\$45**

or

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

or

6oz Bacon Wrapped Beef Tenderloin with Brandy Peppercorn Sauce **\$59**

or

Hazelnut Crusted Salmon with Granny Smith Apple Mostarda, Beurre Blanc **\$46**

or

Smoked Duck Breast with Sour Cherry Jam and Sherry Jus **\$59**



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

Starch Selection

Roasted Lemon and Herb Fingerling Potato

or

Yukon Gold and Cauliflower Mash with Roasted Garlic

Veg Selection

French Beans with Roasted Shallots and Brown 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

Green and Purple Kale Caesar Salad with Garlic Bread Croutons, Grilled Bacon and Asiago

Sub any one salad for soup; add \$2.

Butternut Squash and Roasted Pear or, Celery Root and Roasted Apple with Birch Syrup and Chive Oil

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

Cider Glazed Smoked Pork Loin with Bacon Jam and Asian Pear Mostarda

Mashed Potato with Roasted Garlic and Buttermilk

Maple Roasted Root Vegetables with Sweet Herbs and Lemon

Green Beans with Honey and Hazelnuts

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 \$12 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 \$8 per person

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

Fancy Mini Doughnuts \$8 per person

Assorted Flavours and Sizes

Midnight Buffets & Platters

Piper's Poutine Bar \$10 per person

A selection of our Frites, Sweet Potato Fries and Roasted Fingerling Wedges accompanied by a variety of Cheeses, Garnishes and Gravy

Gourmet Grilled Cheese Station \$7 per person

Triple Creme Brie and Caramelized Onions on Sourdough Bread, Served with assorted Ketchups and Dips.

Gourmet Pizza Station \$9.5 per person

A selection of Thin Crust Pizzas. Selection to include: Pepperoni, Tuscan Sausage and Rapini, 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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