

Holiday Menu



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Holiday Lunch

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 (choice of two entrees add \$2)**

(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 Dressing, Turkey Jus

or

Grilled Steelhead Trout with Granny Smith Apple Mostarda and Beurre Blanc

Dessert

***Pre-selected (choose one)**

Apple Crumble Tart, Berry Compote

or

Sticky Toffee Pudding, Caramelized Pecans and Dark Rum Butter

\$45

**Pre-selections 7 days in advance of event*

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 Butternut Squash with Brown Sugar and Gremolata
Fresh Cut Winter Melons

\$39

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
Caesar Salad with Garlic Croutons, Lardons and Reggiano
Sub any one salad for soup; add \$2.
Butternut Squash and Pear, Potato and Leek, Celery Root and Apple

Carved Roasted Turkey Breast with White Wine Gravy
Whole Roasted Steelhead Trout with Maple Syrup and Tarragon/Citrus Salad
Vegetables with Sweet Herbs and Lemon
Roasted Garlic Mashed Potato
Seared Brussels Sprouts, Bacon and Asiago Cheese

Assorted Pastries and Cookies
Fresh Cut Fruit and Berries

\$45

Evening Parties

Build your perfect company Christmas party.

Pre-Dinner Reception Stations

(Minimum Guest Counts May Apply)

Fresh Market Garden \$12

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 \$17

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, Hot Sauces, Fresh Horseradish

Loaded Potato Bar \$12

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 Buttermilk Onions, Garlic Chips, House BBQ Sauce, Ketchups, Balsamic Red Onion Jam, Caramelized Onions, Smoked Cheddar

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

Hors D'oeuvres

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

\$14 per person

Cold Selections

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

Sweet Potato Latke with Grilled Vegetable Relish and Feta Cheese

Grilled Beef Flank Satay with Hoisin and Cashew

Poached Black Tiger Shrimp, Cocktail Sauce

Smoked Salmon on Mini Latke, Chive Sour Cream and Caviar **add \$1 per guest.**

Hot Selections

Mini Yorkshire Pudding with Roast Beef, Horseradish and Chives

Cocktail Spring Rolls with Sweet Chili Jam

Mac and Cheese Croquette, House BBQ Sauce

Smoked Asian Frenched Chicken Wing, Buttermilk Ranch

Crab Dip Croquettes, Grilled Scallion Aioli **add \$1 per guest.**

Plated Dinner

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

Appetizers

***Pre-selected (choose one)**

Romaine Wedge Caesar with Maple Glazed Crispy Virginia Ham, Oven-Cured Tomato,
Garlic Croutons, Dill Caesar Dressing

or

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

or

Purple and Green Kale with Smoked Cheddar, Pomegranite, Hazelnuts and Cider Dressing

or

Loaded Baked Potato Soup with House Smoked Bacon and Old Cheddar

or

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

Entrées

***Pre-selected (choice of 2 entrees add \$2)**

Prosciutto Wrapped Chicken Supreme Stuffed with Roasted Apples,
Sourdough and Andouille Sausage, White Wine Sauce \$51

or

Thick Cut Grilled 8oz Beef Striploin with Sauce Bordelaise \$57

or

6oz Bacon Wrapped Beef Tenderloin with Brandy Peppercorn Sauce \$66

or

Hazelnut Crusted Salmon with Granny Smith Apple Mostarda, Beurre Blanc \$51

or

Smoked Duck Breast with Sour Cherry Jam and Foie Gras Sauce \$65

**Pre-selections 7 days in advance of event*

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

Starch Selection

****Pre-selected (choose one)***

Roasted Lemon and Herb Fingerling Potato

or

Yukon Gold and Cauliflower Mash with Roasted Garlic

Veg Selection

****Pre-selected (choose one)***

French Beans with Roasted Shallots and Brown Butter

or

Broccolini with Lemon Zest and Roasted Garlic

or

Maple Glazed Heirloom Baby Carrots

Desserts

****Pre-selected (choose one)***

Warm Apple Crumble Tart with Berry Coulis

or

New York Style Cheesecake with Red Wine Stewed Strawberries

or

Hazelnut Molten Lava Cake with Raspberry and White Chocolate
Ganache

or

Chocolate Mousse with Mascerated Berries

**Pre-selections 7 days in advance of event*

After-Dinner Tables & Platters

Sweet Table \$14 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 \$7.50 per person

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

Add Cookies for \$2.00 per person

Drink Selections

Mimosas	\$7.25/ea
Domestic/Imported Beer	\$8.85/ea
Mixed Drink	\$8.40/ea
Alcoholic Punch	\$7.25/person
Non-Alcoholic Punch	\$3.00/person
Unlimited Non-Alcoholic Package	\$5.00/person

Open Bar Packages and Specialty Drinks available upon request.

All prices subject to HST and gratuity.

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