



# HOLIDAY MENU

FOR MORE INFORMATION  
[EVENTS@PIPERSHEATH.COM](mailto:EVENTS@PIPERSHEATH.COM)



# CONTENTS

- 3 Holiday Pre Fixe Lunch
- 4 Holiday Buffet
- 5 Evening Party Stations
- 6 Evening Party Hors D'Oeuvres
- 7 Plated Dinners
- 9 Beverages and Cocktails

FOR MORE INFORMATION  
[EVENTS@PIPERSHEATH.COM](mailto:EVENTS@PIPERSHEATH.COM)

[WWW.PIPERSHEATH.COM](http://WWW.PIPERSHEATH.COM)



# HOLIDAY LUNCH

PRIX FIXE LUNCH MENU (AVAILABLE TILL 4PM)

Please pre-select one options from each of the following sections



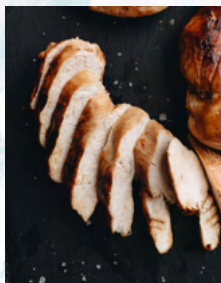
## APPETIZERS

### **Roasted Butternut Squash Bisque**

with Warm Spices and Brown Butter Croutons

### **Winter Greens with Sugared Pear**

with Brie Cheese Crostini, Candied Pecans and Clementine Vinaigrette



## MAINS PRE-SELECTED (CHOICE OF 2 ENTREES ADD \$2)

### **Tender Beef Short Ribs**

with Red Wine Sauce

### **Roasted Turkey Breast**

with Homemade Cranberry Sauce, Bread Stuffing, Pan Gravy

### **Herb Marinated Salmon**

with Maple Whisky Sauce

*All Mains are served with Chef's Selection of Seasonal Vegetables and Whipped Potatoes*



## DESSERTS PRE-SELECTED (CHOICE OF ONE)

### **Gingerbread Cake**

with Eggnog Ice Cream

### **Sticky Toffee Pudding**

with Rum Butter Sauce and Fresh Berries

**\$53 PER PERSON**

All prices are subject  
to HST and Gratuity



# HOLIDAY BUFFET

MINIMUM OF 40 GUESTS FOR ANY BUFFET

## BUFFET OPTION ONE - \$46

### Freshly Baked Breads

with Sweet Butter

### Hearty Greens Salad

with Goat Cheese, Beets, Pomegranate, Clementine Dressing

### Winter Kale Salad

with Tender Squash, Pecans and Creamy Yogurt Dressing

### Roasted Ballantine of Cornish Hen

with Classic Stuffing and Natural Jus

### Creamy Orecchiette

with Roasted Mushrooms, Truffle Parmesan Sauce

### Heaven and Earth Mashed Potatoes

a Blend of Yukon Gold Potatoes and Roasted Apples

### Roasted Brussel Sprouts

with a Maple Glaze

### Freshly Baked Ginger and Shortbread Cookies

## BUFFET OPTION TWO - \$54

### Freshly Baked Breads

with Sweet Butter

### Maple Roasted Sweet Potato Bisque

### Roasted and Raw Heirloom Beet Caprese

with Bocconcini and Clementine Dressing

### Caesar Salad

with Garlic Croutons, Lardons and Parmigiano Reggiano

### Carved Roasted Turkey Breast

with Pan Gravy and Housemade Cranberry Sauce

### Baked Filet of Arctic Char

with Lemon and Herb Butter

### Heaven and Earth Mashed Potatoes

a Blend of Yukon Gold Potatoes and Roasted Apples

### Roasted Brussel Sprouts

with a Maple Glaze

### Freshly Baked Ginger and Shortbread Cookies

### Assorted Pastries and Fresh Cut Fruit and Berries



# EVENING PARTIES

## **BUILD YOUR PERFECT HOLIDAY PARTY**

---

### **PRE-DINNER RECEPTION STATIONS**

**MINIMUM GUEST COUNTS MAY APPLY**

#### **Italy Meets Spain | \$19**

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

#### **Oyster Bar | \$14**

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

#### **Fancy Cheese Table | \$14**

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

# EVENING PARTIES

**BUILD YOUR PERFECT HOLIDAY PARTY**

**HORS D'OEUVRES | \$16 PER PERSON**

**FOUR PIECES PER PERSON, CHOOSE UP TO FOUR OPTIONS**

## COLD SELECTIONS

### **Salad Skewer**

Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber

### **Sweet Potato Latke**

with Cranberry Relish and Brie Cheese

### **Grilled Beef Flank Satay**

with Hoisin and Cashew

### **Poached Black Tiger Shrimp**

with Cocktail Sauce

### **Smoked Salmon**

served on Crostini with Dill Sour Cream and Capers



## HOT SELECTIONS

### **Mini Yorkshire Pudding with Roast Beef**

topped with Horseradish and Chives

### **Cocktail Spring Rolls**

with Sweet Chili Jam

### **Mac and Cheese Croquette**

with Housemade BBQ Sauce

### **Smoked Asian Frenched Chicken Wing**

with Buttermilk Ranch

### **Crab Dip Croquettes**

with Grilled Scallion Aioli (add \$1 per guest)





# EVENING PARTIES

## BUILD YOUR PERFECT HOLIDAY PARTY

### PLATED DINNER

**ALL MEALS INCLUDE ONE APPETIZER, ONE ENTREE  
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 and Dill Caesar Dressing

#### **Mixed Endives Salad**

with Heirloom Beets, Radishes, Feta, Citrus, Roasted Pistachios  
and Jerez Vinaigrette

#### **Purple and Green Kale**

with Smoked Cheddar, Pomegranate, Roasted Hazelnuts and  
Cider Dressing

#### **Potato and Leek Soup**

with Snipped Chives

#### **Roasted Butternut Squash Bisque**

with Warm Spices and Brown Butter Croutons

### MAINS PRE-SELECTED (CHOICE OF 2 ENTREES ADD \$2)

---

#### **Roasted Turkey Breast | \$56**

with Homemade Cranberry Sauce, Bread Stuffing,  
Pan Gravy

#### **6oz Bacon Wrapped Beef Tenderloin | \$68**

with Bandy Peppercorn Sauce

#### **Pecan Crusted Salmon Filet | \$55**

with Honey Whiskey Beurre Blanc Sauce

#### **Twice Baked Spaghetti Squash | \$34**

stuffed with Roasted Fall Vegetables and San Marzano  
Tomato Sauce

## STARCH SELECTION

### PRE-SELECTED (CHOOSE ONE)

**Roasted Lemon and Herb Fingerling Potatoes**

**Creamy Whipped Sweet Potatoes**

---

## VEGETABLE SELECTION

### PRE-SELECTED (CHOOSE ONE)

**French Beans with Roasted Shallots and Brown Butter**

**Brussel Sprouts with Roasted Garlic**

**Maple Glazed Heirloom Baby Carrots**

---

## DESSERTS

**Warm Apple Crumble Tart**

with Berry Coulis

**Hazelnut Molten Lava Cake**

with Raspberry and White Chocolate Ganache

**Gingerbread Cake**

with Eggnog Ice Cream

**Sticky Toffee Pudding**

with Rum Butter Sauce and Fresh Berries

---

## AFTER-DINNER TABLES & PLATTERS

**Sweet Table** | \$15 per person (minimum 60 people)

Our sweet table consists of assorted cakes, selection of mini pastries, cookies and fresh seasonal berries

**Fresh Cut Fruit Platter** | \$9 per person

A variety of Fall Fruit freshly cut and displayed

**Add Holidays Cookies for \$2 per person**





# BEVERAGES & COCKTAILS

## Punch Stations

**Alcoholic Punch** | \$8.25 per person

**Non-Alcoholic Punch** | \$4.00 per person

**Unlimited Non-Alcoholic Punch** | \$6.00 per person

## Speciality Drink Stations

(pricing for one hour)

**Martini Bar** | \$550

**Holiday Mimosa Bar** | \$400

**Eggnog Bar** | \$400

**Espresso Bar** | \$300

Host and Open Bar Packages available upon request.