



Contents

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

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Holiday Lunch

PRIX FIXE LUNCH MENU (AVAILABLE TILL 3PM)

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



APPETIZERS

PRE-SELECTED (CHOICE OF 1 APPETIZER)

**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**



Roasted Tenderloin of Pork Wellington

**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)

Niagara Fall Fruit Crumble with Whip Cream

**Sticky Toffee Pudding with Rum Butter
Sauce and Fresh Berries**

\$56 PER PERSON

All prices are subject
to HST and Admin Fee

Holiday Buffet

MINIMUM OF 60 GUESTS FOR ANY BUFFET

BUFFET OPTION ONE - \$54

Freshly Baked Breads with Sweet Butter

Organic Kale with Sugared Pear, Goat Cheese ,
Candied Pecans and Maple Vinaigrette

Butter Lettuce with Tender Squash, Pecans and
Creamy Yogurt Dressing

Carved Roasted Turkey Breast with Pan Gravy
and Housemade Cranberry Sauce

Baked Fuselli with Roasted Mushrooms,
Truffle Parmesan Sauce

Roasted Red Skin and Sweet Potatoes with Fresh
Herbs

Roasted Brussel Sprouts with a Maple Glaze

Freshly Baked Ginger and Shortbread Cookies

Fresh Cut Fruit and Berries

BUFFET OPTION TWO - \$62

Freshly Baked Breads with Sweet Butter

Organic Kale with Sugared Pear, Goat Cheese ,
Candied Pecans and Maple Vinaigrette

Caesar Salad with Garlic Croutons, Lardons and
Parmigiano Reggiano

Herb Roasted Beef Striploin

Carved Roasted Turkey Breast with Pan Gravy and
Housemade Cranberry Sauce

Baked Fillet of Arctic Char with Lemon
and Herb Butter

Roasted Red Skin and Sweet Potatoes with Fresh
Herbs

Roasted Brussel Sprouts with a Maple Glaze

Freshly Baked Ginger and Shortbread Cookies

Fresh Cut Fruit and Berries



EVENING Parties

Build your Perfect Holiday Party

Pre-Dinner Reception Stations

MINIMUM GUEST COUNTS MAY APPLY

Italy Meets Spain | \$23

Artisanal Charcuterie, Crispy Calamari, Chorizo Sausage, Marinated Fior di Latte, Parmesan, Grilled Vegetables, Marinated Olives, House Pickles, Freshly Baked Breads and Spreads

Oyster Bar | \$MP

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 | \$17

A Variety of Canadian and International Cheeses served with Breads and Crostini, Fresh and Dried Fruits, Roasted Nuts, Jams and Condiments, Baked Brie and Cranberry Chutney and a selection of Crudites

EVENING Parties

Build your Perfect Holiday Party

HORS D'OEUVRES | \$18 PER PERSON

FOUR PIECES PER PERSON, CHOOSE UP TO FOUR OPTIONS

Cold Selections

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

Mini Tart with Caramelized Onions 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 Spiced Tamari Aioli

Mac and Cheese Croquette with Sweet Chili Sauce

Frenched Chicken Wing with Buttermilk Ranch and a Tangy Glaze

Crab Dip Croquettes with Grilled Scallion Aioli
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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)

Caesar Salad with Maple Glazed Crispy Virginia Ham, Garlic Croutons and Creamy Caesar Dressing

Winter Kale Salad with Tender Squash, Pecans and Creamy Yogurt Dressing

Yukon Gold Potato Soup with Truffle Creme Fraiche

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

Slow Roasted Prime Ribs of Ontario Beef | \$68
with Rosemary Pan Jus and Yorkshire Pudding

Pumpkin Seed Crusted Salmon Fillet | \$57
with Honey Whisky Beurre Blanc Sauce

Wild Mushroom Gnocchi | \$40
Truffle Mushroom, Potato Gnocchi with Seasoned Bread
Crumb Topping au Gratin

Starch Selection PRE-SELECTED (CHOOSE ONE)

Roasted Lemon and Herb Fingerling Potatoes

Creamy Whipped Mashed 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

Dessert Selection PRE-SELECTED (CHOOSE ONE)

Niagara Fall Fruit Crumple
with Whipped Cream

Hazelnut Molten Lava Cake
with Raspberry and White Chocolate Ganache

Sticky Toffee Pudding
with Rum Butter Sauce and Fresh Berries

After Dinner 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

Specialty Drink Stations

(pricing for one hour)

Martini Bar | \$600

Holiday Mimosa Bar | \$500

Eggnog Bar | \$500

Espresso Bar | \$500

Host and Open Bar Packages available upon request.