



Holiday Menu



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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)

Loaded Sweet Potato Soup with Lardons, Cheddar, Sour Cream and Chives

Crisp Greens with Chardonnay Poached Bartlett Pear, Bleu Benedictin Cheese, Pomegranate, Spiced Cashews, Local Grainy Mustard Vinaigrette

MAINS

PRE-SELECTED (CHOICE OF 2 ENTREES ADD \$3)



Ballantine of Rock Game Hen with Apple-Sausage Stuffing, Natural Jus and Port-Cranberry Reduction

Maple-Soy Marinated Steelhead with Citrus-Herb Compound Butter

BBQ Pork Tenderloin with Smokey Jus, Chicharron Crumb

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



DESSERTS

PRE-SELECTED (CHOICE OF ONE)

Spiced Carrot Chocolate Lava Cake with Cream Cheese Icing

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 Butter

Field Green Salad with Red Wine Poached Pears,
Beets and Radishes with Citrus-Maple Vinaigrette

Classic Caesar Salad with Roasted Garlic
Dressing, Pecorino and Foccacia Croutons

Carved Turkey Breast with Roasted Mushrooms
and Classic Gravy and Cranberry-Port Reduction

Baked Gnocchi with Roasted Squash, Spinach
and Smoked Cheddar Cream Sauce

Roasted Lemon-Rosemary Baby Potatoes
with Gremolata

Seasonal Sautéed Vegetables

Seasonal Cookies and Shortbreads

Fresh Cut Fruit and Berry Platter

BUFFET OPTION TWO - \$62

Freshly Baked Breads with Butter

House Cut Endives with Fresh Citrus,
Pomegranate and Fennel with Lemon Vinaigrette

Classic Caesar Salad with Roasted Garlic Dressing,
Pecorino and Foccacia Croutons

Carved Turkey Breast with Roasted Mushrooms
and Classic Gravy and Cranberry-Port Reduction

Whole Roasted Steelhead with Soy-Maple Glaze
and Grilled Pineapple Relish

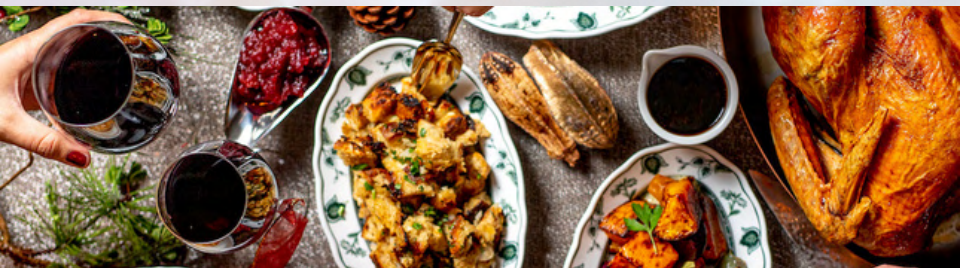
Baked Mac and Cheese with Roasted Garlic Crumb

Roasted Root Vegetables with Gremolata

Seared Brussels Sprouts with Double Smoked
Lardons and Asiago Cheese

Seasonal Cookies and Shortbreads

Fresh Cut Fruit and Berry Platter



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 (add \$2)



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)

Classic Caesar with Fried Virginia Ham, Foccacia Croutons and Shaved Pecorino

Roasted Butternut Squash and Pear Soup with Chive Crème Fraîche

Loaded Sweet Potato Soup with Lardons, Cheddar, Sour Cream and Chives

Roasted Beet Caprese with Local Fior di Latte, Pistachio Pesto, Frisee and Smoked Flaky Salt (Add \$3)

Mains

PRE-SELECTED (CHOICE OF 2 ENTREES ADD \$250)

Roasted Turkey Roulade | \$65
with Apple-Sage Stuffing, Cranberry-Port Reduction and Classic Jus

Slow Roasted Prime Rib Au Jus | \$75
Yorkshire Pudding and House Prepared Horseradish

Maple Glazed Steelhead Trout Fillet | \$65
with Lemon Beurre Blanc

Pan Seared Ricotta Gnocchi | \$55
with Roasted Mushrooms, Herbs, Pecorino and White Wine-Garlic Sauce

Starch Selection PRE-SELECTED (CHOOSE ONE)

Roasted Fingerling Potatoes with Lemon and Rosemary

Chive Whipped Yukon Gold Potatoes with Roasted Garlic

Vegetable Selection PRE-SELECTED (CHOOSE ONE)

French Beans with Roasted Shallots and EVOO

Brussel Sprouts with Parmegiano Reggiano

Maple Glazed Heirloom Baby Carrots with Gremolata

Dessert Selection PRE-SELECTED (CHOOSE ONE)

Banana Chocolate Molten Lava Cake

Apple-Almond Tartlette

Salted Caramel Cheesecake

All Desserts Served with Fruit Coulis 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 \$3 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.