



Festive Plated Menu

served | \$115 per person

TO START

Passed Canapés

chef's selection of three seasonal canapés

choice of one

Winter Greens

dried cranberries | sunflower seeds | shaved brussels sprouts | juniper orange dressing

Lentil & Smoked Bacon Soup

cellar vegetables | parsley oil

Rigatoni Bolognese

red wine short rib ragu | gremolata

choice of one

Roasted Half Cornish Hen

apple chorizo stuffing | roasted fingerling potatoes | caramelized apple | gravy

Osso Buco

braised lamb shank | tomato rosemary ragu | creamy pecorino polenta | lemon rapini

8oz Carved Beef Striploin

roasted root vegetables | pomme purée | horseradish jus

choice of one

Espresso Martini Pavlova

espresso coulis | baked meringue | dark chocolate

Mini Pumpkin Pie Cheesecake

mascarpone | short crust | maple chantilly

Apple Caramel Galette

maple bourbon caramel | crème de chantilly



SMALL PLATE



ENTRÉE

DESSERT



*Based on 25 guest minimum. All prices subject to 13% HST, 18% service fee, and delivery fee. Dietary accommodations available.