

Order your Holiday menu. Now!!

Holiday Box Menu

\$11.50 per person – No Salad
\$12.95 per person – With Salad

Main:

Rosemary and Garlic Roasted Turkey

GF LF NF

Vegetarian Option: Quinoa & Butternut Squash

With Spinach and Lentil in a Beet Tomato Sauce GF LF NF VG

Sides:

Roasted Garlic Sweet & Yukon Mashed Potatoes GF LF V

Lemon Peas with Maple and chilli glazed Carrots GF LF NF VG

Trimmings:

Traditional Stuffing with Rosemary NF V

Turkey Gravy (Vegetarian & Gluten Free Gravy available upon request) NF V

Disposable Cutlery Kit*

Bronze Holiday Menu

\$ 15.75 per person

Salads:

Spinach and Pomegranate Salad
With Toasted Sunflower Seeds, Pecans and Dries Cranberries Dressed with Maple Balsamic Vinaigrette GF LF VG

Kale Caesar Salad
With Parmesan Crisp, Croutons and Lemon Caesar Dressing NF V

Main:

Rosemary and Garlic Roasted Turkey

GF LF NF

Vegetarian Option: Quinoa & Butternut Squash

With Spinach and Lentil in a Beet Tomato Sauce GF LF NF VG

Sides:

Roasted Garlic Sweet & Yukon Mashed Potatoes GF NF V

Lemon Peas with Maple and chilli glazed Carrots GF LF NF VG

Trimmings:

Traditional Stuffing with Rosemary NF V

Turkey Gravy (Vegetarian & Gluten Free Gravy available upon request) NF V

Orange Cinnamon Cranberry Sauce GF LF NF V

Cluster Buns NF V

Silver Holiday Menu

\$18.95 per person

Salads:

Spinach and Pomegranate Salad
With Toasted Sunflower Seeds, Pecans and Dries Cranberries Dressed with Maple Balsamic Vinaigrette GF LF VG

Kale Caesar Salad
With Parmesan Crisp, Croutons and Lemon Caesar Dressing NF V

Main:

Rosemary and Garlic Roasted Turkey

GF LF NF

Vegetarian Option: Quinoa & Butternut Squash
With Spinach and Lentil in a Beet Tomato Sauce GF LF NF VG

Sides:

Roasted Garlic Sweet & Yukon Mashed Potatoes GF NF V

Lemon Peas with Maple and chilli glazed Carrots GF LF NF VG

Trimmings:

Traditional Stuffing with Rosemary NF V

Turkey Gravy (Vegetarian & Gluten Free Gravy available upon request) NF V

Orange Cinnamon Cranberry Sauce GF LF NF V

Cluster Buns NF V

Holiday Desserts:

Eggnog Mousse, Date Squares, Mini cupcakes, Red Velvet Whoopie Pies, Eggnog Creme Brulee, Chocolate Brownies V

Gold Holiday Menu

\$25.95 per person

Hors D'ouvres:

Fig and Goat cheese Tart NF V

Grilled Shiitake Mushroom Crostini
With Cream Cheese NF V

Salads:

Spinach and Pomegranate Salad
With Toasted Sunflower Seeds, Pecans & Dries Cranberries Dressed with Maple Balsamic Vinaigrette GF LF VG

Kale Caesar Salad
With Parmesan Crisp, Croutons and Lemon Caesar Dressing NF V

Main:

Rosemary and Garlic Roasted Turkey GF LF NF

Sirloin Steak GF LF NF

With Red wine and Mushroom Sauce

Vegetarian Option: Quinoa & Butternut Squash
With Spinach and Lentil in a Beet Tomato Sauce GF LF NF VG

Sides:

Roasted Garlic Sweet & Yukon Mashed Potatoes GF NF V

Lemon Peas with Maple and chilli glazed Carrots GF LF NF VG

Trimmings:

Traditional Stuffing with Rosemary NF V

Turkey Gravy (Vegetarian & Gluten Free Gravy available upon request) NF V

Orange Cinnamon Cranberry Sauce GF LF NF V

Cluster Buns NF V

Holiday Desserts:

Eggnog Mousse, Date Squares, Mini cupcakes, Red Velvet Whoopie Pies, Eggnog Creme Brulee, Chocolate Brownies V