



Holiday Menu

Main dishes

Serves 4

Stilton-crusted chicken breasts with balsamic fig butter
\$40

Stuffed cornish hens
Market price

Roasted flank steak with parmesan pine nut stuffing
With roasted potatoes
\$45

Chicken marsala with pasta
\$38

Rack of lamb encrusted with pistachios
\$55

Pan seared salmon with Dijon/mayo and leeks on a bed of rice
\$42

Beef Bourguignon with roasted potatoes and veggies
\$45

Chicken with pecans and honey
\$45

Chicken Wellington with mushrooms and spinach
\$48

Beef Wellington with roasted veggies
\$50

Thyme roasted Portobello, ricotta and cauliflower lasagna
\$35

Side dishes

Beet, apple with blue cheese and roasted walnuts on a bed of greens
\$20

Cheddar or chive biscuits
\$1.50ea

Wild rice and barley red cabbage rolls with cheddar sauce
\$7ea

Bacon mushroom bread stuffing
\$16

Mushroom herb brown rice & barley stuffing
\$16

Stuffed acorn squash
\$8ea

Roasted potatoes and/or veggies
\$14

Appetizers

Fried ravioli with homemade tomato sauce
\$1.50ea

Crab, mushroom and asiago dip
\$15

Roasted red pepper dip with side crostinis
\$12

Herbed mushroom paté
\$12

Mulled spice chicken on cinnamon skewer
\$2.50ea

Figs, prosciutto and pistachios
\$4 ea

Cranberry glazed cocktail meatballs
\$1.75ea

Fresh corn cakes with avocado tartare sauce
\$22/doz

Bacon cheddar cheese squares
\$24/doz

Goat cheese stuffed mushroom caps
\$1.50ea

Smoked salmon spread/brioche toasts
\$18

Zucchini Ricotta Fritters
\$18/doz

Stuffed Baked clams
\$2.75 ea

Thai seafood cakes
\$22

Chicken liver paté
\$15

Pizzettes with fontina and wild mushrooms
\$15/doz

Shrimp Sambucca
\$3/ea

Cranberry cremini mushroom goat cheese triangles
\$1.75ea

Desserts

Lemon coconut squares

\$14/doz

Chocolate dipped strawberries or fruit of choice

\$17/doz

Fruit crisp (fruit of choice)

\$16

Cranberry apple crumble squares

\$18

Gooey maple butter tarts

\$1.75ea

Chocolate Espresso Yule Log

\$26

Must specify if any food allergies. All food prepared fresh & with organic food when available. Special requests or considerations always accepted. We aim to please your palate!

Catering available upon request. We accept special requests or suggestions.

Please call Kathi or Marissa @ 613-739-9952 or 613-720-7681 to place your order.

THANK YOU FOR YOUR BUSINESS