



# *Kingbridge Holiday Menu*

## *Cocktail Reception Packages*

### **DECK THE HALLS**

Chef's Choice of Passed Canapés to include Meat, Seafood and Vegan Hors D'Oeuvres

### **TIS THE SEASON**

Assorted Marinated Pickles and Olives, Hummus and Flatbreads Station  
Chef's Choice of Passed Canapés to include Meat, Seafood and Vegan Hors D'Oeuvres

### **MINGLE ALL THE WAY**

Food Stations and Passed Canapés (one hour)  
Stationed Vegetarian Antipasto Platters that includes:  
Grilled Peppers, Mushrooms, Zucchini and Eggplant, Tomato Fresh Mozzarella, Basil Oil, Marinated Olives, House Made Assorted Pickles, Prosciutto and Melon, Artisan Bread and Crackers





# *Holiday Plated Dinner*

*All Entrée Selections Include:  
Your choice of one Soup or Salad, Entrée and Dessert  
Assortment of Artisan Breads, Freshly Brewed Coffee and Tea*

## *Soup*

*(Choice of One)*

Roasted Parsnip with Crème Fraiche  
Butternut Squash with Parsley Oil  
Forest Mushroom Potato with Pickled Mushrooms and Crispy Potato

## *Salad*

*(Choice of One)*

Spinach Salad, Candied Pecans, Drunken Berries with Cranberry Dressing  
KB Caesar Salad, Baby Gem, Kale, Prosciutto, Parm Crip with Garlic Dressing  
Red Wine Poached Pear, Fine Lettuce, Sweet Onions, Spiced Walnuts with Whipped Blue Cheese

## *Entrée*

*(Choice of One)*

### **CORNISH HEN**

Served with Beets Three Ways, Jerusalem Artichoke Puree, Garlic Greens and Cherry Sauce

### **ALBERTA BEEF TENDERLOIN**

Served with Beets Three Ways, Jerusalem Artichoke Puree, Garlic Greens and Bone Marrow Jus

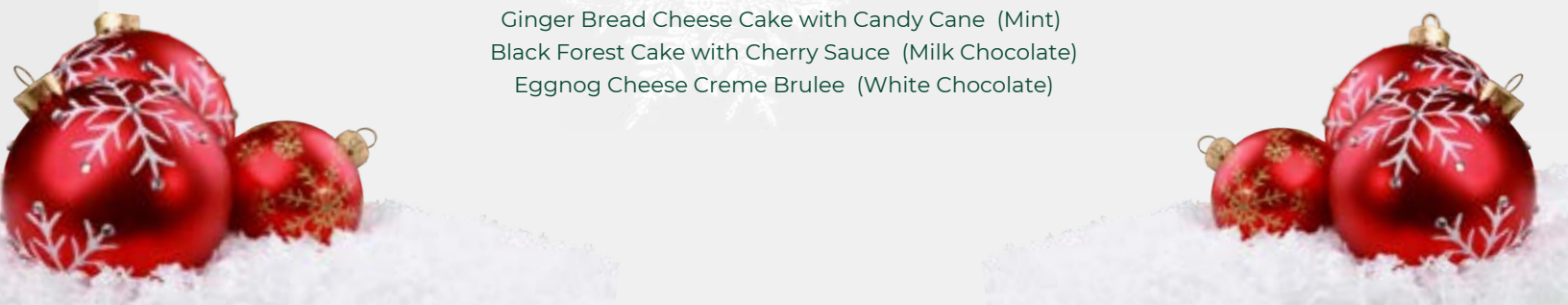
### **BLACK COD**

Served with Tokyo Turnip, Bok Choy, Miso Fume, Cranberry Gastric and Tuxedo Rice

## *Dessert*

*(Choice of One)*

Ginger Bread Cheese Cake with Candy Cane (Mint)  
Black Forest Cake with Cherry Sauce (Milk Chocolate)  
Eggnog Cheese Creme Brulee (White Chocolate)





# *Festive Dinner Buffet*

## *Soup*

Butternut Squash and Roasted Apple

## *Salad*

### **KALE AND SPINACH**

Pears, Blue Cheese, Radish, Candied Pecans with Red Wine Vinaigrette

### **ROASTED FENNEL SALAD**

Roasted Fennel, Endive, Frisse, Arugula with KB Dressing

### **BEETS SALAD**

Pickled Onion, Pomegranate, Arugula, Fried Goat Cheese with White Balsamic Vinaigrette

## *Mains & Accompaniments*

### **ONTARIO TURKEY BREAST AND LEG**

with Miso Gravy

### **ROASTED BEEF STRIPLOIN**

with Horseradish Mustard and Red Wine Jus

### **CAULIFLOWER**

with Garlic Greens and Vegan Cheese Sauce

### **ROASTED VEGETABLE MEDLEY**

with Maple and Herbs

### **HERB ROASTED FINGERLING POTATOES**

Lemon Gastric

## *Dessert*

Chef's Selection of Cakes and Pastries, Imported and Local Cheeses, Sliced Fruits  
Freshly Brewed Coffee, Selection of Teas



# *Holiday Cheer*

## *Additions to Your Reception or Late Night Sweets*

### *Poutine*

Freshly Cut Potato Fries, Quebec Cheese Curds, Herbs & Gravy

### *Sliders*

Beef and Cheese with Pickles, Lettuce, Tomato and Cheddar  
Beer Battered Fish with Coleslaw, Pickles and Tartar Sauce  
Beet Falafel with Hummus, Avocado and Pickled Onion

### *Late Night Sweet Table*

#### **ASSORTED CAKES**

Assorted Cakes, French Pastries, Cookies, Coffee and Tea

#### **FRESH SLICED FRUITS AND BERRIES**

#### **SANTA'S COOKIES & CIDER**

Home baked selection of Holiday Cookies and warm Spiced Apple Cider

