



HORS D'OEUVRES

\$26 per 6 pcs, \$33 per 8 pcs

COLD HORS D'OEUVRES

SMOKED ONTARIO RAINBOW TROUT BISCUIT

Buttermilk biscuit, lettuce, lemon crème fraîche

WINTER BLACK FIG TOAST

Chèvre mousse, Ontario honey, basil

GRILLED GORGONZOLA & ROASTED PEAR FLATBREAD

Arugula pesto, white balsamic dressing





TURKEY BUFFET

Min 10 at \$46 per person

Classic roast local turkey with roasted apple & sage stuffing with rich turkey gravy, Brandy & orange cranberry sauce

Roasted Ontario potatoes with olive oil & sea salt

Maple roast butternut squash

Red & golden beet salad, candied citrus peel, toasted walnuts, Ontario chèvre orange & herb dressing

Winter greens, baby kale, roasted sweet potato, red & green grapes, pepitas, maple apple cider & ginger vinaigrette

Artisanal rolls with sweet butter

Individual apple & cranberry crumble tartelettes with cinnamon spice

CLASSIC CHRISTMAS BUFFET

Min 10 at \$58 per person

Prime rib carvery - Kozlik's mustard crusted prime rib of beef carved at the station, horseradish, rich pan gravy

Pan roasted Canadian salmon

Honey roasted Ontario heirloom carrots

Rosemary roasted potatoes

Oven roasted brussels sprouts

Winter greens salad, roasted pear, Ontario chèvre, roasted pepitas, maple vinaigrette

Quinoa salad with roasted sweet potato, apple, chopped kale, dried cranberries, pumpkin seeds, citrus vinaigrette

* Artisanal rolls, flatbreads & sweet butter

Festive white chocolate cranberry cheesecake



FESTIVE CHEESE BOARD

\$13.50 per portion

Cranberry chèvre cheese ball with walnut crust, double crème brie, Danish blue cheese, aged cheddar, oka, fig jam, dried and fresh fruit, nuts and berries, crackers and artisanal flatbreads

***** CHARCUTERIE BOARD

\$24 per portion

Sliced prosciutto, cured salami, bresaola, capicola, chorizo, pickled vegetables, green and black olives, cranberry chutney, grainy mustard, crusty baguette and crisps

HOLIDAY SHRIMP!

5 pcs per guest at \$25, 8 pcs per guest at \$37.50

Grilled and steamed black tiger shrimp with traditional seafood sauce and en Ville's signature jade sauce

***** CLASSIC CHRISTMAS SHORTBREAD COOKIES

3 pcs per guest at \$7.25

Traditional Scottish shortbread Whipped shortbread with chocolate drizzle Christmas spiced shortbread

***** HOLIDAY DESSERT PLATTER

3 pcs per guest at \$8

Apple and cranberry crumble tart Pumpkin tartlet, spiced whipped cream Eggnog Christmas cheesecake





en Ville Event Design and Catering is committed to providing clients with excellence in everything we do. Our service staff and bartenders are professional, courteous, and Smart Serve © certified. All en Ville staff are experienced and knowledgeable about our high service level and commitment to quality.

Staff per hour rates: \$38 for each supervisor, wait staff, bartender or each chef. Please note there is a four hour minimum on all hourly staff. Estimated hours include set-up and clean-up unless an alternative arrangement is requested by the client.

The above estimated prices are based on the expected guest count. Changes to the guest count may alter the price per guest for any or all prices.

Our products may have been in contact with nuts/peanuts.



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