en Ville

Holiday MENU 2025

416 533 8800
corporate@enville.com

Hors D'oeuvres Menu

$34 per 6 pcs, $42 per 8 pcs
Minimum 20 portions

Cold Hors D'oeuvres

Smoked Ontario rainbow trout, buttermilk biscuit, lettuce, crème fraîche

Grilled Gorgonzola & roast pear flatbread, arugula pesto, white balsamic

Mediterranean style shrimp skewer, saffron aioli

Harissa chicken, spiced hummus, dried apricot, zhug, pita crisp

Hot Hors D'oeuvres

Crispy 'turkey dinner' tortellino roast turkey, mashed potato, herbed stuffing, cranberry dip

Applewood smoked chicken lollipop allspice & black pepper aioli

Buttermilk fried chicken slider, soft potato roll, dill pickle, creamy slaw, house chicken sauce

Mini falafel with pickled red onions, parsley tahini lemon dressing and house-made hummus

Turkey Buffet

Minimum 10 portions at $46 per person

Classic roast local turkey with roasted apple &
sage dressing, rich turkey gravy,
brandied orange cranberry sauce

Buttery mashed Yukon gold potatoes
with sea salt & herbs

Maple roast Ontario root vegetables

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

Winter greens, baby spinach, roasted sweet potato,
mushrooms, pepitas, apple cider
& Dijon vinaigrette

Apple cinnamon cranberry crumble tartelettes
OR
Spiced pumpkin tartelette with cinnamon whipped cream

Artisanal rolls with sweet butter

Optional add-ons

$12 per liter - 4 to 5 portions

Maple roast butternut squash soup (GF, VG)
OR
Woodland Ontario Mushroom Soup (GF, VG)

Classic Christmas Buffet

Minimum 10 portions at $46 per person

Slow roasted Kozlik's mustard crusted
Alberta striploin of beef,
horseradish, rich pan gravy

Pan roast Canadian salmon,
lemon caper herb butter sauce

Honey roast Ontario heirloom carrots

Rosemary roast potatoes

Oven roast brussels sprouts

Winter greens salad, roast pear, Ontario chèvre,
toasted pepitas, maple vinaigrette

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

Artisanal rolls, flatbread & sweet butter

White chocolate cranberry cheesecake

Optional add-ons

$12 per liter - 4 to 5 portions

Maple roast butternut squash soup (GF, VG)
OR
Woodland Ontario Mushroom Soup (GF, VG)

Holiday platters

Festive cheese board

$14.50 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 flatbread

Holiday charcuterie board

$26 per portion

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

Grilled black tiger shrimp

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

Served with traditional seafood sauce and en Ville's signature jade sauce

Christmas shortbread cookies

3 pcs per guest at $7.25

Traditional Scottish shortbread, whipped shortbread with chocolate drizzle, and Christmas spiced shortbread

Christmas mini desserts platter

3 pcs per guest at $9

Apple and cranberry crumble tart, pumpkin tartelette, spiced whipped cream, and eggnog Christmas cheesecake

Additional notes

en Ville Event Design & 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: $40 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 required by the client.

Hors d'oeuvres and most hot menus require a chef(s) onsite for finish and heat.

Changes to the guest count alter the price per guest for any or all prices.

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

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