



\$17.00 / 6 pieces

HORS D'OEUVRES

\$21.00 / 8 pieces

COLD HORS D'OEUVRES

Smoked Lac Brome Duck Breast Housemade Crostino, Walnut Date Paste

Niagara Pinot Noir Poached Pear Parmesan Frico, Cranberry Herb Boursin, Micro Sprouts

Gravadlax "Ice Cream" Cone Lemon Créme Fraiche, Saved Red Onion, Capers, Fresh Dill

Olive Oil Poached Halibut Red Cabbage Silk, Almond Parsley Pesto

Loaded Mushroom
Truffled Ricotta, Lemon, Chive

Flanksteak Pinwheel Kale Walnut Pesto HOT HORS D'OEUVRES

Turkey Dinner Tortellino Roasted Ontario Turkey, Yukon Gold Mash, Onion Herb Stuffing, Brandied Cranberry Sauce

> Applewood Smoked Chicken Lollipop Allspice and Black Pepper Aioli

Swedish Glogg Braised Ontario Pork Belly Caramelized Cippolino Onion, Aged Balsamic, Ceramic Spoon

Bourbon Pulled Brisket Sweet Potato Waffle, Microgreens

> Bacon Wrapped Tiger Shrimp Basil and Garlic Filling

Spinach and Broccoli Soup Shooter Red Pepper Basil Pesto



\$32.75 pp COCKTAIL RECEPTION

4 HDs pp 3 Stations

COLD HORS D'OEUVRES

Loaded Mushroom

Truffled Ricotta, Lemon, Chive

Flanksteak Pinwheel

Kale Walnut Pesto

HOT HORS D'OEUVRES

Swedish Glogg Braised Ontario Pork Belly

Caramelized Cippolino Onion, Aged Balsamic, Ceramic Spoon

Applewood Smoked Chicken Lollipop

Allspice and Black Pepper Aioli

INTERACTIVE STATIONS

Layered Holiday Turkey Martini

Traditional Roasted Turkey Breast, Sage and Onion Stuffing, Rich Turkey Gravy, Spiced Cranberry Sauce, Roast Garlic Yukon Gold Mash

Ontario Trout Shortplate

Pan-Seared Ontario Trout, French Green Bean Salad, Grilled Portobello Mushroom, Chive Sour Cream Dressing

Gnocchi Fritti Bar

Pan-fried Gnocchi, Roasted Holland Marsh Root Vegetables, Brown Butter and Sage, Walnut Dust, Double Smoked Bacon, Creamy Brandied Ontario Woodland Mushroom Sauce

Festive Taco Duo Bar

Chipotle-infused Pulled Turkey Taco

Radish Matchsticks, Microgreens, Cranberry Apple Salsa, Cilantro Lime Créme, Corn Tortilla

Chili Lime Grilled Fish Taco

Red & Green Cabbage Slaw, Pico de Gallo, Avocado Mayo, Corn Tortilla





\$28.00 pp

TURKEY DINNERS

\$40.00 (B)/\$31.50 (T) TRADITIONAL DINNER

LOCAL ONTARIO TURKEY BUFFET

Butter and Herb Roasted Ontario Turkey

Wild Rice and Sage Stuffing, Spiced Orange Cranberry Sauce, Rich Turkey Gravy

Roasted Garlic Red Skin Mashed Potato

Local Butternut Squash and Caramelized Onion Lasagne

Green & Purple Kale Slaw

Red Wine Pomegranate Dressing, Crispy Roasted Chickpea Croutons

Ontario Heirloom Beet Salad

Wilted Spinach, Woolwich Goat Cheese, Orange Balsamic Dressing

Artisanal Rolls, Sweet Butter

DESSERT

Pumpkin Tartlet, Spiced Whipped Cream

Apple and Clove Crumble

Figgy Christmas Pudding

TRADITIONAL PLATED CHRISTMAS DINNER

Roasted Tomato Soup

Parsley Pesto, Cornbread Crostini

Grilled Ribeye Steak

Ontario Mushrooms, Red Wine Thyme Reduction

Roasted Local Turkey

Onion Herb Stuffing, Traditional Pan Gravy

Ontario Fingerling Potatoes with Rosemary and Sea Salt

Buttered Sweet Peas

Artisanal Rolls, Sweet Butter

DESSERT

Cranberry Eggnog Cheesecake

Caramel Drizzle, Red Berry sauce, Biscotti Crumble

\$35.25 pp

CHRISTMAS BUFFET

THE CHRISTMAS BUFFET

Booster Salad

Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons, Quinoa, Red Grapes, Lemon, Olive Oil

Quinoa Power Salad

Roasted Sweet Potato, Apple, Chopped Kale, Dried Cranberries, Pumpkin Seeds, Citrus Vinaigrette

Prime Rib Carvery

Roasted Garlic and Herb Prime Rib of Ontario Beef, carved at the station

Brown Sugar and Walnut Crusted Atlantic Salmon Acorn Squash Silk

Pan-fried Spaetzle
Butter and Chives

Roasted Brussels Sprouts

Double Smoked Bacon, Sweet White Wine Sauce

Artisanal Rolls, Sweet Butter

Salted Chocolate Ganache Cake Cocoa Nibs, Chantilly Cream

Fresh Fruit and Berries – Add SXX



HOLIDAY PLATTERS

Festive Cheese Board

Cranberry Chévre Cheese Ball with Walnut Crust, Double Creme Brie, Danish Blue Cheese, Aged Cheddar, Oka, Fig Jam, Dried and Fresh Fruit, Nuts and Berries, Crackers, Artisanal Flatbreads

\$9.95 // Per Person

Charcuterie Board

Sliced Prosciutto, Cured Salami, Bresaola, Westphalian Ham, Calabrese, Pickled Vegetables, Green and Black Olives, Cranberry Chutney, Grainy Mustard, Ace Bakery Baguette and Crisps

\$13.00 // Per Person

Holiday Seafood Display

Salmon Sushi Burger, Wasabi Mayo Citrus Grilled Jumbo Shrimp, Jade Sauce Fire-Roasted Salmon Lollipop, Chili Maple Glaze, Pecan Crumble Smoked Salmon on Pumpernickel, Dilly Cream Cheese Crab and Grilled Corn Salad, Cucumber Cup

\$13.75 // 5 Pieces per Person

Shortbread Platter

Traditional Scottish Shortbread Millionaire's Shortbread, Caramel, Dark Chocolate Christmas Spiced Shortbread Maraschino Cherry Shortbread Cookie

\$4.25 // 3 Pieces

Christmas Dessert Platter

Figgy Christmas Pudding
Pumpkin Tartlet, Spiced Whipped Cream
Apple and Clove Crumble
Caramelized Pear Upside Down Gingerbread Cake

\$4.25 // 2 Pieces



HOLIDAY ENTERTAINING

From ready hors d'oeuvres receptions for your afternoon office party and hot buffet lunches to a cocktail reception with food stations, we offer you this holiday menu selection.

For events with sensible budgets and practical outlooks to lavish affairs in welcome of the new year, our team can help you with rentals, décor, floral arrangements, entertainment and even a venue if you're shopping for one!

Then, when all of the planning is done, you can sit back, relax and let us work our holiday magic, making you look like a star.

Let en Ville help you with your holiday entertaining.

Contact an Event Specialist today!
416-533-8800 // enquiries@enville.com
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