SAVOUR THE SEASON

Food For Thought CATERING

HOLIDAY MENU

All main courses include a choice of starch, vegetables, salad, and dessert.
You can choose two main courses for an additional of $9.00 per person.
(added to the price of the more expensive main course you choose).
Halal Turkey: $2.50 more per person.

Main Course

SLICED TURKEY G — $31.98

Oven-roasted and carved to perfection, served with traditional stuffing, cranberry sauce, rich turkey gravy, fresh rolls, butter, and flatbreads. (4 oz)

BEEF BRISKET — $34.98

Low-and-slow braised brisket, glazed with our housemade BBQ sauce and a light jus. Thinly sliced for a melt-in-your-mouth experience. (6 oz)

CHICKEN STUFFED WITH GOAT CHEESE & CRANBERRIES — $34.98

Juicy chicken breast filled with creamy goat cheese and tart cranberries, coated with a golden panko crust. Served with hollandaise sauce on the side. (6 oz)

CANDIED ATLANTIC SALMON G — $34.98

Atlantic salmon filet glazed with a glossy mixture of maple, brown sugar, citrus, and a hint of soy and ginger. Sweet, savory, and elegantly balanced. (6 oz)

NEW YORK STRIPLOIN — $34.98

Seared and grilled striploin, aged and trimmed to perfection, finished with herb butter and garlic. Served with a rich wild mushroom demi-glace. (8 oz).

SHORT RIBS — $44.98

Braised in a red wine barbundy sauce.

RACK OF LAMB — $49.98

Herb-crusted, pan-seared rack of lamb finished with a rosemary demi-glace. Served with horseradish mashed potatoes and seasonal vegetables. (8 oz, 4 bones)

G Gluten Free

Food For Thought CATERING

HOLIDAY MENU

Vegetarian Main Course

RAVIOLI (V) — $24.98

Pasta pockets filled with a three-cheese blend, served in a fresh tomato, basil, and extra-virgin olive oil sauce. A comforting yet elegant vegetarian classic.

STRUDEL (V) — $23.98

Golden pastry encasing a mix of grilled vegetables and melted cheese, baked in a classic tomato sauce with herbs. A comforting vegetarian centerpiece with a savory, aromatic finish.

PORTOBELLO STRACKER (V) (G) (V) — $26.98

Char-grilled portobello mushrooms layered with creamy goat cheese, buffalo mozzarella, tomatoes, and grilled vegetables, finished with a balsamic glaze.

(G) Gluten Free (V) Vegetarian (V) Vegan available on request.

Vegetables

Steamed Vegetables Medley V G V

Green Beans Almondine V G

Marinated Grilled Vegetables V G V

Asparagus & Cherry Tomatoes V G V

Starches

Sour Cream & Chive Mashed Potatoes G

Herb Roasted Potatoes G V

White & Wild Rice Pilaf G

Mini Red Baby Potatoes with Parmesan G V

Salads

MIXED GREENS V G V

Tomatoes, cucumbers, sweet peppers & roasted pumpkin seeds served with balsamic vinaigrette.

SPINACH V G V

Feta cheese, tomatoes, sweet peppers & candied pecans, served with a balsamic vinaigrette.

ARUGULA V

Goat cheese, sweet peppers & tomatoes served with a poppyseed dressing.

CLASSIC CAESAR V

Parmesan cheese, radicchio, and housemade croutons served with a creamy parmesan dressing.

Dessert

HOLIDAY DESSERT PLATTER is included.

GLUTEN FREE: ADD $4.50

UPGRADE IT FOR AN ADDITIONAL $5.98 PER PERSON TO:

4 INCH APPLE TARTS
With Dulce de leche.

Food For Thought CATERING

foodforthought.ca/
905-943-9346

G Gluten Free V Vegetarian V Vegan