

HOLIDAY COMPLETE MENU 2019

Chef Selected Artisan Breads

Accompanied with Hummus

CHOICE OF 1 STARTER

Mushroom Soup **V**

Baby Kale, Radicchio & Quinoa Salad **V G**

With Roasted Cherry Tomatoes and Goat Cheese (optional)
Served with White Balsamic Vinaigrette

Roasted Squash and Mixed Green Salad **V G**

With Green Onions, Dried Cherries
Served with Maple Dressing

CHOICE OF 1 MAIN

Seasonal Herb Roasted Turkey (7oz portion) **D G**

with Gravy, Stuffing and Cranberry Sauce

Red Wine Braised Brisket (7oz portion) **D G**

With Fresh Herb and Roasted Carrot Garnish

Blueberry Balsamic Glazed Rosemary Chicken Supreme **D G**

With Caramelized Cipollini Onions

Oven Roasted Cranberry Maple Glazed Salmon (6oz portion) **D G**

PREMIUM OPTION (Additional \$5.00pp)

Bacon Wrapped Beef Tenderloin (6oz portion) **G**

With Rosemary and Thyme Garlic Butter and Cipollini Onions

VEGETARIAN OPTION (Vegan Available)

Farro and Kale Stuffed Acorn Squash **V**

(gluten free and vegan available upon request)
With Cranberry and Goat Cheese (optional)

CHOICE OF 2 SIDES

Sweet Potato and Yukon Gold Mashed Potato **V G**

(Optional Regular Yukon Gold Mashed)

Roasted Beets with Citrus and Spiced Peppitas **V G**

Sautéed Greens Beans with Lemon and Garlic **V G**

Roasted Brussels Sprouts with Caramelized Onions **V G**

DESSERT (Not Included in Complete Menu Price)

Gingerbread Tiramisu can be added for 5.95pp

PREMIUM DESSERT OPTION

Sweet Board

Regular Platter - \$99.00 (3pcs per type)

Large Platter - \$199.00 (6pcs per type)

Pumpkin Brownie, Gingerbread Cookie, Red Velvet Cookie, Chocolate Dipped Biscotti, Sour Cherry Square, Mini Cupcakes, Gingerbread Tiramisu in Jar

\$29.95 / Person

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V Vegetarian **D** Dairy Free **V** Vegan **G** Gluten-Free