

## CORPORATE HOLIDAY MENU 2019

### Chef Selected Artisan Breads

Accompanied with Hummus

### SALAD - CHOICE OF 1

#### 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

### MAIN - CHOICE OF 1

#### Seasonal Herb Roasted Turkey (5oz portion) **D G**

with Gravy, Stuffing and Cranberry Sauce

#### Oven Roasted Cranberry Maple Glazed Salmon (4oz portion) **D G**

### VEGETARIAN OPTION

#### Farro and Kale Stuffed Acorn Squash **V** (gluten free and vegan available upon request)

With Cranberry and Goat Cheese (optional)

### SIDES - CHOICE OF 2

#### 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

#### Sour Cherry Square

**\$27.95** / PERSON

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

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