

HOLIDAY EVENT MENU COLLECTION 2021

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes. **Add \$1.00 for individual packaging**

Antipasto Tray **N** **\$10.75 per serving**

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, marinated tomatoes, roasted red pepper aioli and taralli.

Charcuterie Tray **N** **\$10.75 per serving**

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, and pickled onions. Served with soft herb flatbreads.

Mezze Tray **N** **V** **\$10.75 per serving**

Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, pickles, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita.

N

\$10.75 per serving

Accompanied by boiled egg wedge, cucumber ribbons, grape tomato, red onions, cream cheese, lemon and flatbreads.

Artisanal Cheese Platter **N** **V** **\$9.75 per serving**

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with multigrain biscuits and fig jelly.
Gluten-free crackers available for an additional \$0.80 per guest

Domestic Cheese Tray **N** **V** **\$5.25 per serving**

Garnished with grape clusters, strawberries and crackers.
Gluten-free crackers available for an additional \$0.80 per guest

Tuscan Vegetable Tray **G** **N** **V** **L** **\$6.50 per serving**

Seasonal assortment of grilled and herb roasted vegetables with honey balsamic drizzle and in house marinated olives with roasted garlic and citrus.

Tortilla Pinwheel Tea Sandwiches **N** **\$18.95 per dozen**

Venetian Tramezzini Sandwiches **N** **\$17.90 per dozen**

Traditional thin Italian style tea sandwiches layered with our fresh fillings on whole grain and traditional white. Shapes include triangles, ribbons and tortilla pinwheels.

Duo of Tortilla Chips **G** **V** **N** **L** **\$5.25 per serving**

With pico di gallo and roasted garlic and kale guacamole

Crudités and Dip Display **G** **V** **N** **L** **\$4.10 per serving**

FESTIVE GRAZING PLATTERS

A collection of our curated holiday favourites in a convenient single serve grazing tray. The perfect festive meal for guests to savour!

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes

Petite Bouchee Grazing Platter

\$31.75 per serving

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins
Gluten-free substitution available for an additional \$2.05 per guest

To Include:

1. Charcuterie Tray **N**
2. Artisanal Cheese **N V**
3. 3 Cool Bite Hors d'oeuvres (Choose from Selection Below)
4. One Chocolate Chestnut Whipped Ganache in a Chocolate Shell **N V**

Charcuterie Tray

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, pickled onions. Served with soft herb flatbreads.

Artisanal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with multigrain biscuits, and fig jelly.

Choose 3 Hors d'oeuvres from page 4.

La Piazza Grazing Platter

\$25.50 per serving

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins
Gluten-free substitution available for an additional \$2.00 per guest

To Include:

1. Antipasto Tray **N**
2. 4 Cool Bite Hors d'oeuvres (Choose From Selection Below)
3. 1 Italian Peach Cookie **V**

Antipasto Tray

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, oven-dried garlic marinated tomatoes, roasted red pepper aioli and taralli.

Choose 4 Hors d'oeuvres from page 4.

FESTIVE GRAZING PLATTERS

High Tea Grazing Platter

\$16.50 per serving

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins
Gluten-free substitution available for an additional \$0.15 per guest

To Include:

1. 4 Venetian Tramezzini Sandwiches **N**
2. Crudite and Red Pepper Hummus Dip **G V N L**
3. 1-Macaron **V**
4. 1-Mini Fruit Skewer **G V N L**

Venetian Tramezzini Sandwiches

Traditional thin Italian style tea sandwiches triangles layered with our fresh fillings prepared daily on whole grain and traditional white.

Add on Domestic Cheese Display. Add \$5.25

Garnished with grape clusters, strawberries and crackers.
Gluten-free crackers available for an additional \$0.80 per guest

Cool Bites Grazing Platte

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins

4 pcs: \$11.80 per serving

6 pcs: \$17.70 per serving

8 pcs: \$23.60 per serving

Add on Domestic Cheese Display. Add \$5.25

Garnished with grape clusters, strawberries and crackers.
Gluten-free crackers available for an additional \$0.80 per guest

COOL BITES SELECTION

Brie and Apple Flatbread **N V**

Rosemary flatbread topped with creamy triple crème brie and crumbled blue cheese, oven dried apple chip and truffle oil scented caramelized onion.

Chili Chicken Flatbread **N**

Double baked herb flatbread with miso chili braised chicken, pickled onions, mustard greens and chili coated sesame sprinkle.

Cucumber Cup **G V N L**

Italian black nerone rice, roasted red and yellow peppers, red onions, toasted fennel seeds gremolata.

Potato Hotcake **N**

Shredded Yukon gold potatoes, smoked Norwegian salmon ribbons, mustard and wasabi caviar.

Prosciutto and Fig **G N**

Brulee'd Black Figs with Valencay Goat Cheese and Parma Ham.

Chicken Madras **G N**

Sumac rubbed chicken spears with a chili mango relish.

Malay Beef Skewers **N L**

Lemongrass, ginger marinated and mango glazed. Served with tamarind chutney.

Pom Shrimp **G N L**

Gulf Tiger Shrimp glazed with Cinnamon stepped Pomegranate Syrup

Squash Tartlets **N V**

Savoury shells filled with Roasted Delicata Squash, Fontina Cheese and Caramelized Onions. Crowned with Quince Glaze.

Lamb Tarlette Gratinee **N**

A bite-sized crisp tart shell filled with Lamb mince, green peas and carrots in a rich gravy. Topped with creamy Mashed Potatoes.

V Vegetarian **D** Dairy Free **V** Vegan
G Gluten-Free **N** Nut-Free **L** Lactose-Free

HOLIDAY PARTY PROTEIN BOWL CREATIONS

A collection of our healthy and protein packed combinations in a single serve format. Fork friendly and conveniently packaged in an environmentally responsible tamper evident sealed trays.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes

\$16.95* per serving

Stuffed Chicken Quinoa Bowl **G N L**

Apricot and Fennel glazed stuffed Chicken with Dates, Apricots and Riced Cauliflower. Served over Harissa Chickpea Minted Quinoa.

Tandoori Chicken Patty Bowl **N L**

Served over wild and brown rice biryani.

Salsa Verde Salmon **G N L**

Classic herbs with roasted garlic over roasted Atlantic Salmon. Served with jewelled rice aglio olio agro dolce.

Thai Beef Noodle Bowl **N L**

Malay Beef Skewers, Shredded Thai Salad with Avocado Served over Minted Glass Noodles.

Miso Eggplant Bowl **V N L**

Hot & Sour grilled eggplant, edamame and bok choy. Served over miso soba & cucumber noodles

Rocky Mountain Acorn Squash **G N L**

Wedges of acorn squash maple pommery mustard and topped with maple chippits, Served over forbidden rice salad with edamame and roasted radish.

V Vegetarian **D** Dairy Free **V** Vegan
G Gluten-Free **N** Nut-Free **L** Lactose-Free

HOLIDAY PARTY HOT CREATIONS

A collection of our favourite festive food stations in a single serve format. Fork friendly and conveniently packaged in an environmentally responsible heat sealed tray. Piping hot and ready to enjoy!

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes

\$19.95* per serving

The Classic Turkey **N**

Chef's tender carved turkey breast layered over buttery mushroom stuffing, Brussel sprouts & chestnuts and Yukon garlic mash. Topped with the classic giblet gravy.

Modena Glazed Chicken **G N L**

Balsamic glazed Chicken Thighs with Sweet Potato and Pepitas and Brussel Sprouts with Roasted Grapes

Cajun Brisket Roast **G N**

Slow braised AAA brisket served with Pan Jus and Potato Puree with Black Tuscan Kale.

Charred Perch **G N**

Pan Roasted Deep Sea Perch with Roasted Red pepper Sauce, Chives and Orzotto alla Milanese and grilled peppers.

Holiday Samosa Ribbons **N V**

Potato Puree tempered with Chillies and Mustard Seeds. Rolled in Phyllo
Served with Honey Roasted Heirloom Carrots

SWEET HOLIDAY BITES

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins.

*An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes

Sweet Shot Parfaits

\$4.50 per piece

A mouth-watering selection of layered sweet shots served in our biodegradable plastic parfait cups. Accompanied by a demi spoon.

Flavours Include:

Ginger Snap **V**

Sponge layered with whipped almond cream and topped with a mini ginger snap cookie.

Sticky Toffee Pudding **V**

With figs, dates, walnuts, and spicy pepito seeds. Layered with roasted pumpkin mousse.

Candy Cane **N V**

Layers of cherry cranberry compote, vanilla sponge and egnog panna cotta.

Winter Mini Tarts

\$3.00 per piece

Individual mini tarts in crowd pleasing favourites...

Flavours Include:

Cranberry Pear Crumble **N V**

Chocolate Chestnut Whipped Ganache in a Chocolate Shell **N V**

With sunflower seed praline.

Maple Cheesecake Tarts **N V**

with a raspberry crown

Santa's Cookie Plate **V**

\$2.25 per piece

RRC's famous assortment of holiday cookies made from scratch and to include assorted shortbreads, peppermint pinwheels and holiday flooded sugar cookies.

Note: Individually packaged meals include a wrapped flooded cookie only

BEVERAGES TO ADD GOOD CHEER

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins.

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

Hot Chocolate

\$29.95 per thermal box

(12 Servings per Thermal Box)

Accompanied by mini marshmallows.

Includes disposable cups and stir sticks

Hot Apple Cider

\$23.95 per thermal box

(12 Servings per Thermal Box)

Includes disposable coffee cups

Hot Coffee & Tea

\$23.95 per thermal box

(12 Servings per Thermal Box)

Includes sugar, sweetener, tea bags, milk and cream, disposable coffee cups and stir sticks.

Holiday Punch with Cranberries and Berries

\$15.00 per litre

(Available in a bulk format only, Includes disposable cups. Serves 4-5)

Plain and Lemon Sparkling Water

\$3.30 each

Pop, Juice and Flat Mineral Water

\$1.80 each