



GOURMET CATERING CO.

FINE FRESH ARTISANAL CUISINE

2023-2024 HOLIDAY MENU

CIRCULATED OR STATIONARY HORS D'OUVRES

FESTIVE SLIDERS - TURKEY, ROSEMARY AND BRIE WITH CRANBERRY AIOLI (VEGAN VERSION AVAILABLE) (V)

CHRISTMAS-TINI – ROASTED CHICKEN, POTATO PUREE, HONEY CARROTS, CHORIZO BREAD STUFFING AND GRAVY SERVED IN A MARTINI GLASS (VEGETARIAN VERSION AVAILABLE) (V)

MINI YORKSHIRE PUDDINGS STUFFED WITH RED WINE BRAISED SHORT RIBS AND TRUFFLE AIOLI DRIZZLE

SHRIMP COCKTAIL SHOOTERS (GF)

HERBY MUSHROOM AND CHATEAU DE BOURGNONE BRIOCHE TOASTS (V)

BACON WRAPPED DATES STUFFED WITH MANCHEGO CHEESE AND GUINDILLA PEPPER TOPPED WITH HOT HONEY GASTRIQUE (GF)

SUSHI VARIETY INCLUDING MAKI AND SUSHI

MUSHROOM, HALLOUMI AND OLIVE SKEWERS (V)

MINI BEEF WELLINGTONS WITH BEARNAISE AIOLI

FOIS GRAS TOASTS WITH GRILLED GRAPES AND HAZELNUTS

CRANBERRY PECAN GOAT CHEESE BALLS (V, GF)

BRIE, PROSCUITTO AND CRANBERRY CROSTINI

BEEF TARATAR ON WAFFLE CHIP WITH SHAVED EGG YOLK

CRISPY SHRIMP TACOS WITH CORN, AVOCADO, CHIMICHURRI

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MAINS

CAN BE SERVED AS SIT DOWN, BUFFET OR STATIONS

HOUSE MADE PASTA

LOBSTER RAVIOLI WITH WHITE WINE SAFFRON BUTTER SAUCE, TOPPED WITH FRESH CORN AND TARRAGON

WILD MUSHROOM RAVIOLI WITH TRUFFLE BROWN BUTTER AND SAGE (V)

ANGEL HAIR WITH MARINARA TOPPED WITH BASIL AND BURRATA

RIGATONI A LA VODKA

ROTINI WITH SAUSAGE, CRISPY KALE AND PESTO

SALAD

ARUGULA, HEIRLOOM BEETS, GOAT CHEESE CROQUETTE, AGED BALSAMIC DRESSING

LEAF LETTUCE, DELICATA SQUASH, GRILLED HALLOUMI, POMEGRANATE SEEDS, PITA CHIPS WITH CHAMPAGNE VINAIGRETE

ARUGULA, ROASTED PEARS, PROSCIUTTO AND GOAT CHEESE, BALSAMIC GLAZE

ROASTED VEGETABLES, SPRING MIX, LEMON HERB VINAIGRETTE

KALE CEASAR WITH BACON, PARMESEAN AND HERBY CROUTONS



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PROTEINS

BEEF TENDERLOIN ROAST WITH RED WINE PAN SAUCE

BRAISED RED WINE BEEF SHORT RIBS

PAN SEARED RIB EYE WITH CHIMICHURRI

HERB CRUSTED LAMB CHOPS WITH ROSEMARY MINT
SAUCE

MOROCCAN STYLE LAMB SHOULDER

CRISY CHICKEN THIGHS WITH CREAMY TARRAGON SAUCE

LEMON AND WHITE WINE CHICKEN PICCATA

ORGANIC SALMON FILLET WITH LEMON DILL SAUCE

SESAME CRUSTED AHI TUNA

SEAFOOD FEAST - MUSSELS, SHRIMP, SCALLOPS, CRAB

ROASTED VEGETABLE WELLINGTON WITH BEARNAISE
SAUCE (V)

KALE AND FETA STUFFED PORTOBELLO MUSHROOM
CAPS

VEGAN CORN AND BLACK BEAN DOUBLE BAKED SWEET
POTATOES



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STARCHES

LEEK AND POTATO GRATIN

TRUFFLE ROASTED BABY POTATOES

POMMES PUREE

HERBED GNOCCHI

WHITE WINE RISOTTO WITH TRUFFLES AND PARMESAN

CAULIFLOWER RICE

VEGETABLES

MAPLE GLAZED HEIRLOOM CARROTS

ASPARAGUS WITH ROMESCO SAUCE AND SHAVED
MANCHEGO CHEESE

SHALLOT BUTTER GREEN BEANS WITH TOASTED
ALMONDS

ROASTED WINTER VEGETABLE MEDLEY

CREAMED LEEKS AND SPINACH

CRISPY SHALLOTS



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DESSERTS (INDIVIDUAL OR LARGE SIZE AVAILABLE)

MAPLE CHOMEURS (QUEBEC MAPLE CAKE)

BISCOFF GINGERBREAD ROLL

SALTED CARAMEL CUPCAKES WITH REAL BUTTERCREAM

BISCOFF CUPCAKES WITH REAL BUTTERCREAM

WHIPPED AND DIPPED SHORTBREADS

SALTED CARAMEL AND PECAN BROWNIES

BASQUE BURNT CHEESECAKE

FLOURLESS CHOCOLATE CAKE

CORPORATE LOGO SUGAR COOKIES

VARIETY OF CHOCOLATE BARKS

BAR OPTIONS

WE PROVIDE FULL BAR SETUPS INCLUDING GLASS WARE, TABLE LINENS, ALCOHOL, MIXES AND GARNISH. PLEASE INQUIRE FOR YOUR CUSTOM BAR SET UP!

FLORALS

NO HOLIDAY EVENT IS COMPLETE WITHOUT SEASONAL FLORALS! PLEASE INQUIRE ABOUT OUR CUSTOM BOUQUETS!

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INTERACTIVE COOKING STATIONS

**BRING SOME EXTRA EXCITEMENT TO YOUR EVENT WITH
A LIVE COOKING STATION!**

GRILLED CHEESE AND SOUP STATION - VARIETY OF
GRILLED CHEESE FILLINGS, BREADS AND SOUPS WITH
GARNISHES

TACOS STATION - VARIETY OF MEAT AND VEGAN
FILLINGS, GLUTEN FREE AND FLOUR TORTILLAS, LARGE
SELECTION OF SIDES AND GARNISHES

SUSHI AND THAI STATION - VARIETY OF MAKI AND SUSHI,
THAI DISHES, DUMPLINGS, SIDES AND SAUCES

PAELLA AND TEQUILA - SELECTION OF PAELLA, SPANISH
TAPAS AND DIFFERENT TEQUILAS

SEAFOOD AND CHAMPAGNE - SELECTION OF FRESH
SEAFOOD AND CHAMPAGNES

BRUNCH - EVERYONES FAVOURITE MEAL! OMLETTE/EGG
BAR, VARIETY OF BREADS(TOAST), CHEESES AND MEATS,
FRENCH TOAST CASSEROLE, FRENCH PASTRIES, FRUITS,
AND MANY MORE BRUNCH STAPLES, ESPRESSO BAR,
JUICES AND WATERS

**PRICES WILL DEPEND ON YOUR EVENT, PLEASE INQUIRE FOR PRICE
QUOTE AND DETAILS. WE WORK WITH ALL BUDGETS AND EVENT
SIZES.**

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