



HOLIDAY MENU

**denotes items that are GF*

**minimum order of 2 people*

Please choose from the following proteins:

Butter-basted roasted whole turkey, savoury & rosemary rub*

Cointreau-scented cranberry sauce*, rich turkey gravy

Sold by weight in the following ranges:

7 – 11 lbs, 11 – 15 lbs, 15 – 20 lbs

\$11 per lb

Butter-basted roasted turkey breasts and thigh rolls, savoury & rosemary rub*,

Cointreau-scented cranberry sauce, rich turkey gravy

Breast: 5 lb. average, 8 portions - *\$110 per*

Thigh rolls (boneless): 1.5 lb average, 2 portions - *\$30 per*

Sausage & herb stuffed turkey roulade

Cointreau-scented cranberry sauce, rich turkey gravy

\$22 per person

Individual Beef Wellington: AAA tenderloin, fall mushroom duxelle, parma ham and puff pastry, red wine demi

\$24 per person

Garlic rubbed AAA Prime Rib Roast, thyme-infused horseradish, rich gravy

\$140 for 1/3 (feeds 4 - 5 ppl)

Stuffed squash*: Acorn squash stuffed with lentil and quinoa, dried cranberries, herbs and feta (omit to make vegan)

\$12 each

Please choose any number of sides from the following options:

Classic sage and onion stuffing with herbs

Wild rice stuffing, roasted chestnuts, apple, herbs*

Buttermilk thyme biscuits (1.5 large per person)

Sweet potato mash, spiced maple cream*

Rosemary Yorkshire Puddings (1.5 large per person)

Buttery mashed Yukon potatoes, chives*

Honey-roasted root vegetables, picked herbs*

Broccoli and cauliflower au gratin, gruyere, parsley

Buttered green beans, sautéed shallots, toasted almonds*





Roasted Brussels sprouts, pancetta, shallots and orange zest*
Spinach and radicchio salad with oranges, shaved fennel and citrus dressing*
Baby arugula, roasted beets, beet vinaigrette, pepitos, chevre, buttered
croutons
Fall greens, poached pears, goat cheese, toasted pecans, champagne
vinaigrette*
All sides \$4 per person

Please choose from the following desserts:

Pecan bourbon pumpkin pie (feeds 6)
\$26 each

Sticky toffee pudding, rum caramel sauce, candied kumquats
\$7 each

Shiraz-poached pear, spiced dried fruit and nut stuffing, vanilla creme
anglaise*
\$8 each

Individual berry trifles, custard, Cointreau-soaked pound cake, parfait cup
\$8 each

Mini dessert selection: Gingerbread men with silver buttons, lime meltaway
shortbreads, mincemeat tartlets with goldflake, mini chocolate cupcakes with
seasonal garnish (1 of each per person)
\$7 per person

Chocolate "Bûche de Noël", vanilla cream, chocolate ganache, meringue
mushrooms
(feeds 8)
\$60 each

Individual blood orange tarts, dark chocolate sauce, candied peel
\$8 each

Option to add hors d'oeuvres from our Cocktail Menu or soup course to your menu!





FAQs

How large a whole turkey should I buy?

The general rule of thumb is to buy 1 lb of whole turkey per person although most now suggest ordering closer to 1.25 – 1.5 lbs per person, especially if you are getting a smaller bird as the meat to bone ratio decreases with the size. The 1.25 – 1.5 lb. per person suggestion therefore allows for larger eaters and/or leftovers!

Are your whole turkeys stuffed?

We do not stuff our turkeys both for food safety reasons and to help reduce the total cooking time.

Will my proteins come raw or cooked?

Our proteins come in a variety of ways. For the best product, we recommend ordering raw whole turkey, turkey breasts and thigh rolls and turkey roulade (roulade will be seared). We can also pre-cook all the turkey items (and slice in some cases) if you prefer. All items, regardless of how they arrive, will come with full cooking or reheating instructions. Beef Wellington can only be sent raw and the Stuffed Squash are sent fully cooked to be reheated.

Can my foods arrive hot?

We are not offering delivery or pick up of hot foods because of safety concerns due to COVID-19.

How many sides should I order?

We recommend ordering 4 sides for a traditional Thanksgiving meal.

How do my sides arrive?

All sides come fully cooked in recyclable foil pans and plastics with reheating instructions. Salads will come with the various components broken out, ready for you to toss together with the vinaigrette.

If I order my proteins raw, how long with they take to cook?

Whole turkeys will take anywhere from 2 hours to 4 hours, depending on the size. Turkey breasts and thigh rolls take approximately 1.5 – 2.5 and 1.5 – 1.75 hours respectively. Turkey Roulade will take anywhere from 1 – 1.5 hours and Beef Wellington will take approximately 20 minutes. An instant read thermometer would be helpful but not necessary. Please note we recommend allowing all proteins to "rest" at least 10 minutes before carving (ideally longer for whole birds).

