

# Holiday Celebrations

## Appetizers

### **Peach and prosciutto crostini**

*Slices of ripe peach and thinly sliced prosciutto on toasted baguette rounds, drizzled with balsamic glaze and garnished with fresh basil*

### **Cranberry brie bites (v)**

*Pastry cups filled with creamy brie cheese and tangy cranberry sauce*

### **Roasted pumpkin and chestnut soup (v, mwg)**

*Velvety pumpkin chestnut soup garnished with a drizzle of cinnamon oil and chopped chives*

## Salads

### **Winter greens salad (v, mwg)**

*Mixed greens with candied pecans, pears, blue cheese, and a maple vinaigrette dressing*

### **Warm brussel sprouts and bacon salad (mwg, mwd)**

*Roasted brussel sprouts with crispy bacon, toasted pecans, and a balsamic glaze*

## Main Courses

### **Herb-crusted roast beef with red wine jus (h, mwg, mwd)**

*Roast beef with a fragrant herb crust, served with a rich jus*

### **Roast turkey with a zesty cranberry and orange relish (mwg, mwd)**

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### **Pecan-crusted salmon with maple dijon glaze (h, mwg, mwd)**

*Salmon fillet coated in a crunchy pecan crust and drizzled with a sweet and tangy maple dijon glaze*

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### **Dietary and allergen symbols**

*vegetarian (v), vegan (vg), halal (h), made without gluten (mwg), made without dairy (mwd)*

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## Sides

### **Buttermilk mashed potatoes (v, mwg)**

*Creamy mashed potatoes made with buttermilk*

### **Wild rice, pumpkin seeds and cranberry pilaf (vg, mwg)**

*A blend of nutty wild rice, crunchy pumpkin seeds, and tart cranberries*

### **Honey glazed carrots with thyme (v, mwg, mwd)**

*Tender carrots cooked in a sweet honey glaze and infused with aromatic thyme*

## Breads

### **Assorted dinner rolls (v)**

*Freshly baked whole wheat, sourdough, and multigrain dinner rolls served with soft vegan butter*

## Desserts

### **Gingerbread trifle (v)**

*A festive dessert featuring layers of spiced gingerbread cake, creamy custard, whipped cream, and garnished with seasonal fruits and nuts*

### **Peppermint chocolate mousse cups (v)**

*A light and creamy dessert infused with peppermint flavour and chocolate shavings, served in tart shells*

### **Eggnog cheesecake (v)**

*The flavours of traditional eggnog combined with a smooth cheesecake filling, topped with a dusting of nutmeg and a drizzle of caramel*

## Beverages

### **Hot apple cider with cinnamon sticks (vg, mwg)**

*A warm beverage made from freshly pressed apples, simmered with aromatic cinnamon sticks*

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