



TRADITIONAL HOLIDAY MENU

\$38.25 per guest

STARTER OPTION

Butternut Squash Soup

A Creamy Butternut Squash Soup That's Velvety and Rich, Delicately Seasoned with Spices and Finished With a Hint of Cream.

or

Shaved Winter Salad

Apples, Pears, Arugula and Leafy Greens Topped With Goats Cheese and Drizzled with Poppy seed Dressing Garnished with Pomegranate Seeds

PROTEINS

Roasted Turkey

Slow Roasted Turkey with Sage Gravy

Plant Based Chicken Breast

With a Sage Mushroom Gravy

VEGETABLES

Roasted Seasonal Vegetables

Carrots, Parsnips, Brussels Sprouts, Squash Mix

SIDES

Savory Herbed Stuffing

Cranberry Jelly

DESSERT

Pumpkin Pie or Apple Tarts

Have a vision for your event?

We're here to bring it to life with custom catering tailored to your needs. Whether it's a corporate gathering, wedding, or private party, our team will craft a menu that suits your taste, style, and dietary preferences. Please reach out and we will provide you with a customized quote for you. By phone: 416-461-5890 ext. 2339 by email Carol.Jacobson@compass-canada.com or please check out our website GourmetCuisine.com



**GOURMET
CUISINE**



SHEPHERD'S PIE MENU

\$30.00 per guest

SALAD OPTION

GC Celebration Salad

Mixed Greens, Citrus Segments, Pomegranate, Candied Pecans and Feta.
Honey Dijon Dressing.

PROTEINS

Turkey Shepherd's Pie

Turkey, Yukon Gold Mashed Potato, Sweet Peas, Carrots and Pearl Onion in a rich Rosemary Scented Gravy.

Vegan Shepherd's Pie

Lentils, Black Beans, Chickpeas, Tomatoes, Zucchini, & Mushrooms
Topped with Seasoned Mashed Potatoes.

VEGETABLES

Honey Glazed Carrots and Green Beans

SIDES

Cheddar and Chive Biscuit

DESSERT

Pumpkin Spice Donut Holes

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SIGNATURE HOLIDAY DRINKS

HOLIDAY COCKTAILS

Cranberry Bourbon Fizz \$15.75

Bourbon, Cranberry Juice, Rosemary Syrup, Club Soda, Fresh Cranberries and Rosemary Sprig.

Peppermint Martini \$15.75

Vanilla Vodka, White Crème de Menthe, Peppermint Schnapps, Cream, Crushed Candy Cane Rim, Mini Candy Cane Stir Stick.

HOLIDAY MOCKTAILS

Spiced Apple Fizz \$9.75

Spiced Apple Cider, Ginger Beer, Dash of Cinnamon, Apple Slice, Cinnamon Stick.

Cranberry Citrus Spritz \$9.75

Cranberry Juice, Orange Juice, Sparkling Water, Hint of Lime, Sugared Cranberries, Orange Wheel.

HOT CHOCOLATE BAR \$5.75

Classic Milk Chocolate or Peppermint

Toppings Bar

Mini Marshmallows
Whipped Cream
Crushed Peppermint
Chocolate Chips
Cinnamon Sticks
Holiday Sprinkles
Caramel

OPTIONAL UPGRADE - LIQUEURES

Baileys

Kahlua

Peppermint Schnapps

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INTERACTIVE CHEF STATIONS

These stations require chefs and rentals, with pricing based on the number of guests. Request a personalized quote today to bring this experience to your event.

Turkey Tini Station \$10.25

A playful twist on a holiday favorite. Guests enjoy a layered creation served in elegant stemless martini glasses, featuring creamy mashed potatoes, savory stuffing, roasted turkey, tangy cranberry sauce, and a rich drizzle of gravy. A festive and flavorful presentation that delights both the eyes and the palate.

Baked Potato or Potato Skins Bar \$10.25

A comforting and customizable experience. Mini baked potatoes or crispy potato skins are served with a tempting selection of toppings including sour cream, chives, smoky bacon bits, melted cheese, and roasted vegetables. Guests can build their perfect combination for a warm and hearty treat.

Carving Station \$19.25

Our chef will carve succulent roast turkey or glazed ham right before your guests, creating an engaging and aromatic plate. Accompanied by flavorful condiments such as cranberry-orange chutney, zesty mustard, and horseradish cream, along with sides like mini rolls, brioche buns, or creamy mashed potatoes.

Pasta or Risotto Station \$10.25

A made-to-order culinary experience. Using an induction burner, our chef prepares fresh pasta or risotto for each guest. Choose from rich sauces like roasted tomato, mushroom cream, or pesto, and enhance your dish with toppings such as grilled vegetables, chicken, bacon, parmesan, and fresh basil.

Winter Decorating Cookie Station \$7.75

A fun and festive activity for guests of all ages. Holiday-themed cookies are ready to be decorated with colorful icing and sprinkles, creating sweet, personalized treats to enjoy on the spot or take home.

Includes: 2 Cookies per person

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HOLIDAY BITES & HORS D'OEUVRES

Enhance your menu with a curated selection of festive small plates, perfect for any holiday celebration.

\$48.00 per dozen

Mini Potato Latkes with Cranberry and Roasted Turkey

Crab Cakes with Lemon Caper Aioli

Cranberry-Glazed Meatballs

Holiday Soup Shooters

Mini Shepherd's Pie

Duck Confit & Cranberry Crostini

Fig and Goat Cheese Tartlets

Vegetable Tartlets

Spinach and Ricotta Phyllo Triangles

Caprese Skewer with a Pesto Drizzle

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