



# The Glen

# **CHRISTMAS MENU**

#### **Complimentary** Hors d'oeuvres passed as the Guests arrive:

- Classic Bruschetta
- Brie & Mushroom Phyllo Bites
- Caprese Skewers
- Smoked Salmon & Cream Cheese Tartlets
- Grilled Lamb Chops with Mint Walnut Pesto
- Bacon Sausage Rolls
- Chicken Quesadillas

- Grilled Cajun Shrimp
- Brie & Cranberry Grilled Cheese
- Assorted Samosa's
- Vegetarian Spring Rolls
- Mini Beef Wellington
- Assorted Flatbreads
- Lobster Quiche

#### **SOUP – choose one**

**Autumn Butternut Squash** a mirepoix of leek, carrot and celery simmered in a vegetarian veloute with butternut squash and Fuji apple purees, fresh ginger and sweet cream

**Roasted Red Pepper & Tomato Bisque** red bell pepper puree simmered with a mirepoix of vegetables and fire-roasted tomatoes in a rich vegetarian broth highlighted with smoky chipotle and sweet cream

**Parisian Mushroom Bisque** a medley of mushrooms including oyster, shiitake & wood ear in a rich onion-scented chicken veloute simmered with sweet cream, sherry & snipped chives

**Roasted Garlic & Tomato** – tomatoes simmered in a rich chicken broth veloute enhanced with roasted garlic, parmesan, sweet cream and fresh basil

#### SALADS – choose one

Heritage Blend Salad with cherry tomatoes, red onion & cucumber, finished with a maple Dijon dressing

*Traditional Caesar Salad* with romaine hearts, herbed croutons, creamy garlic dressing, smoked bacon & shaved parmesan

Caprese Salad with cherry tomatoes, bocconcini, arugula, basil, olive oil and topped with a balsamic reduction

#### **VEGETABLES**

Fresh steamed vegetables tossed in garlic butter



## **ENTRÉE SELECTIONS – choose one**

All stuffed chicken entrees come with a choice of our creamy white wine or tomato basil sauce

Chicken Kiev 7oz lightly bread chicken breast stuffed with garlic butter & herbs

Chicken Brie 7oz lightly bread chicken breast stuffed with creamy brie & cranberries

Saltimbocca Chicken 7oz lightly bread chicken breast stuffed with prosciutto & cheese

Grilled Salmon Fillet finished with a white wine cream sauce

**Roasted AAA Top Sirloin of Beef** carved and served with Rosemary Jus, Traditional Yorkshire Pudding, Our Roasted Garlic and Spicy Horseradish sauce (Upgrade to Prime Rib available)

Traditional Roasted Grade A Turkey served with our homemade giblet gravy & famous sage dressing



### STARCH - choose one

Yukon Gold Mashed Potatoes

Creamy Scalloped Potatoes

Roasted Red Skin 1/4 Potatoes with Rosemary & Garlic

Mashed Sweet Potatoes



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#### **VEGETARIAN & VEGAN ALTERNATIVES**

Large raviolone stuffed with ricotta, mushroom, spinach & asiago cheese, finished with our house made tomato basil sauce

Oven roasted bell pepper stuffed with vegetable rice pilaf

#### <u>DESSERT – choose one</u>

Assorted Christmas cookies, minced meat tarts & fruit tarts

Chocolate Christmas Gift - \$1.95 extra/person

Apple Crips Melt Away - \$2.95 extra/person

White Chocolate Cranberry Yule Log - \$2.95 extra/person

Crème Brulee Cheesecake - \$2.95 extra/person

\*Gluten free desserts available\*

Fresh brewed Columbian coffee and a selection of teas served with milk, creamers, sugar and sweeteners

#### **DRINKS**

#### Wine on the Tables

1 Litre of Oak aged Merlot and Chardonnay on each table \$35.00 / litre Available upon request

#### **Cash Bar Package**

Rye (Canadian Club), Gin (Tanquerey), Scotch (Johnny Walker), Rum (Bacardi), Vodka (Absolut)
Four Types of Beer (Coors Light, Canadian, Alexander Keith's & Budweiser)
Four Liqueurs (Bailey's, Kahlua, Sambucca, Cointreau, Disaronno, etc)
Merlot & Chardonnay available
Bartender, ice, orange juice, cranberry juice, clamato juice and pop (Pepsi products)
\$6.50 / drink
\$2.00 / pop & juice

Last Call is at 12:45AM
\*\*Host Bar Services available – please inquire about pricing\*\*



# The Glen

Chair covers, white table clothes and Christmas themed napkins included
Fresh poinsettias on the tables and around the hall
The hall is decorated with festive decor, wreaths, lights, garland & a tree to suit the season

### **OPTIONAL SERVICES**

#### **Disc Jockey**

Our in-house disc jockey will set up to play background music during dinner and will play until the end of the night \$600.00 (plus HST)

#### **Audio / Video Equipment**

If required The Glen can supply the projector, screen and audio for presentations

#### Other equipment available:

Flip charts with paper
Use of our microphone & podium are included in your rental fee
Free Wi-Fi available



\*Please contact us for a quote, info@carlscatering.com or 905-457-2813\*



# Carl's Catering Famous Turkey and Stuffing Buffet

Oven fresh mixed rolls and butter

Blend of lettuces served with a maple Dijon dressing and garnished with cranberries

Maple glazed baby carrots topped with ginger and fresh parsley

Garlic red skin homemade mashed potatoes

Fresh turkey Canada triple AAA carved on location or pre carved

Carl's famous dressing and gravy, over 50 year old recipe

Our famous roasted garlic

Vegetarian options available

Dessert - Christmas cookies and tarts



This menu can be served off site or on site from 25-5000 people.

If you have any questions or inquiries, please call or email us. 905-457-2813 info@carlscatering.com