



PALETTA MANSION

FESTIVE





FESTIVE BUFFET #1

\$45.95 + + per person

WINTER GREENS | SHAVED VEGETABLES, FENNEL, TARRAGON VINAIGRETTE | ARUGULA & BEETS, ROASTED PEAR BLOOD ORANGE AND ONTARIO GOATS CHEESE, BALSAMIC VINEGAR

RIGATONI ALL' AMATRICIANA | FRESH RIGATONI IN A PANCETTA TOMATO SAUCE WITH PECORINO CHEESE

SLOW ROASTED CARVED TURKEY BREAST | STUFFING, CRANBERRY SAUCE & GRAVY | YUKON GOLD BUTTERMILK MASHED POTATOES | SWEET POTATO & PECAN GRATIN | ROASTED BRUSSEL SPROUTS & CARROTS

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FESTIVE FAMILY DESSERT TABLE | SEASONAL SLICED FRUIT & BERRIES, BLACK FOREST GATEAU, & HOLIDAY COOKIES

FESTIVE BUFFET #2

\$55.95 + + per person

ROASTED BRUSSEL SPROUT AND FARRO SALAD | DRIED CRANBERRIES, SUNFLOWER SEEDS, FETA CHEESE, POMEGRANATE MOLASSES

WINTER GREENS | SHAVED VEGETABLES, FENNEL, TARRAGON VINAIGRETTE | ARUGULA & BEETS, ROASTED PEAR BLOOD ORANGE AND ONTARIO GOATS CHEESE, BALSAMIC VINEGAR

PENNE PASTA WITH ROASTED CAULIFLOWER | WILD MUSHROOMS, RADDICHIO, RICOTTA CHEESE & TOASTED WALNUT

SLOW ROASTED CARVED TURKEY BREAST | STUFFING, CRANBERRY SAUCE & GRAVY | HOMEMADE TOURTIERE PIE | YUKON GOLD BUTTERMILK MASHED POTATOES | SWEET POTATO & PECAN GRATIN | ROASTED BRUSSEL SPROUTS & CARROTS | GREEN BEANS 'AMANDINE'

FESTIVE FAMILY DESSERT TABLE | SEASONAL SLICED FRUIT & BERRIES, BLACK FOREST GATEAU, YULE LOG, & HOLIDAY COOKIES

FESTIVE BUFFET #3

\$65.95 + + per person

ROASTED BRUSSEL SPROUT AND FARRO SALAD | DRIED CRANBERRIES, SUNFLOWER SEEDS, FETA CHEESE, POMEGRANATE MOLASSES

WINTER GREENS | SHAVED VEGETABLES, FENNEL, TARRAGON VINAIGRETTE | ARUGULA & BEETS, ROASTED PEAR BLOOD ORANGE AND ONTARIO GOATS CHEESE, BALSAMIC VINEGAR

MAPLE ROASTED WINTER VEGETABLES | PUMPKIN SEED PESTO

RIGATONI BOLOGNESE | RED WINE & TOMATO SHORT RIB RAGU, GREMOLATA

HOMEMADE TOURTIERE PIE | BEEF

SLOW ROASTED CARVED TURKEY BREAST | STUFFING, CRANBERRY SAUCE & GRAVY || OLIVE OIL | YUKON GOLD BUTTERMILK

MASHED POTATOES | SWEET POTATO & PECAN GRATIN | ROASTED BRUSSEL SPROUTS & CARROTS | GREEN BEANS 'AMANDINE'

BAKED BRANZINO | GRAPEFRUIT & CHIVE BUTTER

FESTIVE FAMILY DESSERT TABLE | SEASONAL SLICED FRUIT & BERRIES, BLACK FOREST GATEAU, YULE LOG, PUMPKIN PIE & HOLIDAY COOKIES



SIT DOWN MENU

\$69.95 + + per person



COCKTAIL HOUR

Chef's Seasonal Hors O'oevres
choice of 5

APPETIZER COURSE

choose 1

PARMESAN AND MOZARELLA ARANCINI | BRAISED BEEF SHORT RIB, TOMATO RAGU

WINTER GREENS | DRIED CRANBERRIES, SUNFLOWER SEEDS, SHAVED BRUSSEL SPROUTS. JUNIPER ORANGE DRESSING

LENTIL & SMOKED BACON SOUP | CELLAR VEGETABLES, PARSLEY OIL

RIGATONI BOLOGNESE | RED WINE & TOMATO SHORT RIB RAGU. GREMOLATA

MAIN ENTREE

choose one

ROASTED HALF CORNISH HEN | CRANBERRY BREAD PUDDING, SWEET POTATO, CARAMELIZED APPLE, GIBLET GRAVY

SLOW ROASTED CARVED TURKEY BREAST | APPLE-CHORIZO STUFFING, ROASTED BRUSSELS SPROUTS, SQUASH PUREE, CRANBERRY SAUCE, ROSEMARY GRAVY

CARVED BEEF STRIPLOIN | ROASTED VEGETABLES, BOURSIN MASH, HORSERADISH JUS

CRISPY CHICKEN SUPREME | SAN MARZANO
TOMATO | SMOKED MOZZARELLA | BASIL JUS

To offer your guests a pre-select of 2 options, it is \$3.95 per person

DESSERT

choose one

SALTED CARAMEL MOUSSE

BLACKFOREST GATEAU | VANILLA CHANTILLY, MACERATED CHERRIES, DARK CHOCOLATE

GRAPEFRUIT CURD | TOASTED MERINGUE, CITRUS WITH MINT, SATSUMA SORBET

MILK CHOCOLATE POT OU CRTME | MINT CHANTILLY



ENHANCEMENTS



SIT DOWN

ADD-ON TO YOUR MAIN COURSE: CHOOSE 1- \$12.00/PP
ROSEMARY RUBBED BONELESS LEG OF LAMB | RED CURRANT SAUCE

QUEBEC TOURTIERRE PIE, POTATOES | CARROTS, PUFF PASTRY, DEMI GLACE

OLIVE OIL BAKED BRANZINO | PRESERVED LEMON BUTTER

BUFFET

ADD-ON CARVING STATIONS: CHOOSE 1 | \$15/PP

ROAST STRIPLOIN OF ALBERTA BEEF | MINI KAISERS, HORSERADISH, RED WINE JUS

WHOLE ROAST TURKEY | FIXINGS, COUNTRY GRAVY

PRIME RIB OF BEEF | MINI YORKSHIRE PUDDINGS, AU JUS

COULIBIAC OF ATLANTIC SALMON, SPINACH, FARRO, BASIL, FENNEL & ORANGE, PERNOD BUTTER SAUCE

PRE-DINNER

ANTIPASTO BAR | SIGNATURE | \$20

HORS D'OEUVRES | STATIONARY, HOT PASSED | \$12

LATE NIGHT

ITALIAN PAN PIZZA | ASSORTED | \$7

POUTINE & ONION RING BAR | TOPPINGS, CHEESE CURDS, BUILD YOUR OWN | \$12

CARNIVAL CORNER | POPCORN, HONEY ROASTED PEANUTS, PRETZEL BAR, BRATWURST, MUSTARDS | \$10

TACO STATION | HARD & SOFT SHELL, FIXINGS | \$12

SLIDER BAR | MEATBALLS, PULLED PORK, HOUSE-SMOKED BRISKET, KIELBASA | \$12

SWEET

BOMBOLINI & ZEPPOLA BAR | ASSORTED, SWEET SAUCES | \$10

EUROPEAN PASTRIES | CANNOLIS, FRUIT TARTS, \$8

DESSERT PARFAIT & CAKE POP STATION | SWEET SAUCES, DESSERT TOPPINGS, BUILD YOUR OWN | \$12





BAR OPTIONS

HOST BAR

- 5 HOUR HOST BAR- \$30.00 ++
- 6 HOUR HOST BAR-\$35.00 ++
- 7 HOUR HOST BAR-\$40.00 ++
- 8 HOUR HOST BAR- \$45.00 ++

ENHANCEMENTS

- SPARKLING FESTIVE TOAST | SPARKLING WINE | POMEGRANATE | LIME PERRIER | \$8
- CHRISTMAS SANGRIA BAR | APPLE PIE SANGRIA | HOLIDAY BERRY SANGRIA | FRESH FRUITS JUICE DISPLAY | \$15
- RUDOLPHS NOSE SPRITZ BAR | POMEGRANATE & THYME SPRITZ | CRANBERRY & APPEROL SPRITZ | ICE BAR | \$15
- MANZANA HOT TODDY & CIDER STATION | TEQUILA HOT TODDY | BAILEYS CINNAMON TOAST PUNCH | GINGERBREAD APPLE COCKTAIL | \$15
- FESTIVE SIGNATURE COCKTAILS | \$10 PP FOR 1 OR \$16 PP FOR 2
- DINNER LIQUEURS | PRE AND POST | CHOICE OF 3 | \$15

OTHER OPTIONS

- DRINK TICKETS | REDEEMABLE FOR ANY ITEMS OFF THE BAR- \$12 PER TICKET
- CONSUMPTION BAR | BILLED PER DRINK AFTER THE EVENT | WINE \$36, BEER\SPIRITS \$10, POP/JUICE \$4. MIN OF \$1000 SPEND
- COFFEE/TEA= \$3.95 PER PERSON
- CASH BAR- WINE BY THE BOTTLE - \$36, WINE BY THE GLASS- \$12, IMPORT BEER \$12, DOMESTIC BEER \$10, SPIRITS-\$10, POP/JUICE- \$4. MIN OF \$1000 SPEND

