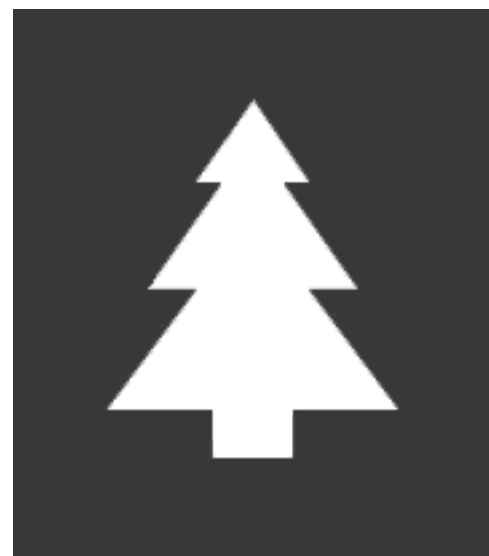
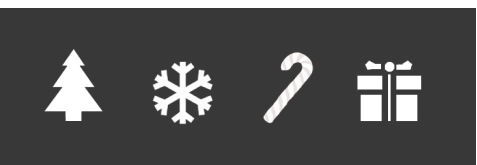




HOLIDAY  
*Menu*  
❄ ❄ 2013 ❄ ❄





# WINTER COCKTAIL 1

SERVER PASSED  
HORS D'OEUVRES

## **TURKEY POT PIE**

Old fashioned Turkey filling in Puff Pastry cradle topped with Mashed Potatoes and dash of Cranberry

## **BUTTERNUT SQUASH RISOTTO**

Hand stirred then presented in petite dish; crisp, Double Smoked Bacon and Bourbon Jus accompaniments

## **BUTTERMILK BISCUIT WITH SHAVED RARE ROASTED BEEF**

Feather light, Herb flavored Biscuits. Rare Roasted Beef Tenderloin, Whole Grain Mustard and Crisp Lettuce Leaves

## **CROSTINI OF PORTOBELLO MUSHROOM**

With Asiago Cheese and Truffle Essence

## **TOASTED FICELLE BAGUETTE**

Topped with Herb Roasted Mushrooms, shaved Asiago Cheese and Baby Greens

## **GINGER LIME SALMON**

Atlantic Salmon on Sugarcane Skewer with Citrus accented Ginger Jelly Crust. Nice, simple but flavorfully exciting Hor D'oeuvre

## **PUMPERNICKEL HAVARTI FRITTERS WITH HORSERADISH SOUR CREAM**

Dark Rye Crusted mild Harvarti Cheese with pungent Dipping Sauce

## **GINGERBREAD ICE CREAM SANDWICHES**

Our own Spice Cookies held together by old fashioned Vanilla Ice Cream, wrapped in colorful foil for ease of eating

## **MINIMUM ORDER 12 PPL - \$21.95/PP**

\*Food menu only

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.



# WINTER COCKTAIL 2 SERVER PASSED HORS D'OEUVRES

## **BAKED FRENCH BRIE WITH WALNUTS**

Individual, flaky Pastry shells – stuffed with Creamy imported Brie Cheese, topped with Walnut Pesto, baked until soft and delicious. Warning: These can be addictive!

## **SAUSAGE STARS**

Zesty Cheddar “Star” Biscuits with topped with Rounds of Sweet Italian Sausage with a Rosemary and Roasted Sweet Pepper Chutney

## **CLASSIC SMOKED SALMON**

Dark, Pumpernickel Bread with Smoked Salmon, Herb Cream Cheese & Natural Caviar pearls

## **SMOKED CHICKEN AND APPLE “POPPERS”**

Roasted mini Red Potatoes burst with Classic Smoked Chicken & Apple Salad Stuffing; Emerald Chive Garnishes

## **GRILLED BEEF TENDERLOIN WITH SALSA VERDE**

Tender serving of grilled AAA Black Angus Tenderloin on Sourdough Baguette base Caramelized Onions and a Green Herb Dressing

## **BABY BOCCONCINI & CHERRY TOMATO AND FRESH BASIL SKEWERS**

Dressed with an aged Balsamic Reduction

## **MEDITERRANEAN CUCUMBER BITES**

Petite, Cucumber rounds filled with Tomatoes, Black Olive Tapenade and crumbled Feta

## **MINI APPLE CARAMEL TARTS**

Cozy winter comfort! Bite-sized Apple Tarts with crumble crust and luscious Caramel centers

## **MINIMUM ORDER 24 PPL - \$19.99/PP**

\*Food menu only

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





# RECEPTION 1: WHITE NORTH

## PLATTERED COCKTAIL RECEPTION

### **MIX AND MINGLE OFFERINGS**

**(COCKTAIL SIZED APPETIZERS ATTRACTIVELY PRESENTED ON OVERSIZED SERVING WARE)**

- Festive basket of Flatbreads, Bagel Crisps, Dark Rye, Wholegrain and Challah Breads with Artichoke Spinach Dip
- Season's best fresh Vegetable Crudite with Red Pepper Hummus
- Mini Cranberry Scones with Herbed Chevre Mousse, accented with Grand Marnier Citrus Marmalade
- Margarita Flatbreads – grilled Pizza Flat Breads with Tomato, fresh Mozzarella and Pesto
- Crostini of rare Roasted Beef with Horseradish Aioli

### **ENTRÉE STYLE OFFERINGS**

**(FOR GUESTS TO SELF SERVE)**

- Atlantic Smoked Salmon with festive Garnishes and Pepperberry Cream Cheese
- Charcuterie of Prosciutto, Capicola, Black Forest Ham, Smoked Turkey and Chorizo Meats with imported & domestic Cheese garnishes
- Marinated Olives, Whole Grain Mustards, Musoka Cranberry Compote

### **SWEET TEMPTATIONS**

- Holiday Baking Delights – highlights include Festive Cookies and Shortbreads, Mini Tarts and Pastries
- Season's best sliced Fruits

**MINIMUM ORDER 12 PPL - \$29.95/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.



# RECEPTION 2 : SILVER FROST

## PLATTERED COCKTAIL RECEPTION

### MIX AND MINGLE OFFERINGS

(COCKTAIL SIZED APPETIZERS ATTRACTIVELY PRESENTED  
ON OVERSIZED SERVING WARE)

- Hearty basket of Sweet & Yukon Gold Potato Chips, Baguette Crostinis and Flatbreads with Roasted Squash and Asiago Cheese Spread
- Lightly Curried Shrimp set on Cucumber coins; imperial Mango Chutney
- Mushroom Tortiere with Red Pepper Relish
- Golden Spankopita with Tatziki Sauce
- Double Stuffed New Potatoes with Sour Cream & Smoked Bacon Jam
- Vegetarian Pakoras with Sweet and Sour sauce
- Coconut Chicken Fingers with Sweet Chili Dipping sauce

### ENTRÉE STYLE OFFERINGS

(FOR GUESTS TO SELF SERVE)

- Sliced, AAA Angus Beef with Whole Grain Mustard, roasted Garlic Aioli and lightly buttered Silver Dollar Buns
- Tender, Turkey Meatballs with Cranberry Chipotle glaze
- Grilled Salmon Fingers with Winter Pineapple Relish
- Antipasto of grilled and roasted Vegetables

### SWEET TEMPTATIONS

- Holiday Baking Delights – highlights include Festive Cookies and Shortbreads, Mini Snow Cupcake miniatures, Candy Cane Brownies
- Season's best sliced Fruits

**MINIMUM ORDER 12 PPL - \$38.95/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





# FESTIVE HOLIDAY BUFFET NO.1

## **HARVEST BREAD BASKET**

Of Challah, Pumpernickel and Whole Grain Rolls sided with Whipped Butter

## **REFRESHING, WINTER FIELD GREENS**

With Mandarin Oranges, Raspberry and Lime Vinaigrette

## **SLICED, CLASSIC ROAST TURKEY BREAST**

Sided with Sage and Caramelized Onion Stuffing; Natural Pan Gravy & Muskoka Cranberry Sauce

## **HOT, OLIVE OIL KISSED FLORETS**

With Cauliflower, Broccoli and Baby Carrots

## **ROSEMARY ROASTED POTATOES**

## **SELECTION OF HOLIDAY BAKING**

Mini Pastries and Festive Cookies – OR –  
Traditional Pumpkin Pie with Cinnamon whipped Cream

## **MINIMUM ORDER 12 PPL - \$24.95/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.



# FESTIVE HOLIDAY BUFFET NO. 2

## **HEARTH BAKED BREADS**

Sourdough Rolls & Herb Crisps with Roasted Squash Dip

## **BABY ARUGULA AND SPINACH GREEN**

With Poached Pears, toasted Pecans with a Passion fruit Vinaigrette\*

## **MARKET SALAD GREENS**

With choice of Balsamic and French Dressing\*

## **SLICED, SLOW COOKED HERB AND BUTTER BASTED TURKEY BREAST**

## **TRADITIONAL APPLE, HERB & ASIAGO STUFFING,**

Poached Cranberry Compote and Pan Gravy

## **EMERALD GREEN BEANS**

With Sweet Pepper Julienne

## **CANDIED YAM WEDGES**

## **CRANBERRY BUTTER TARTS**

**MINIMUM ORDER 12 PPL - \$26.88/PP**

\*Denotes half portion serving

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





# FESTIVE HOLIDAY BUFFET NO. 3

## **FRESHLY BAKED CORNBREAD AND SOURDOUGH BREADS**

Avocado Hummus on side

## **GATHERING OF FESTIVE GREENS**

With Brandied Apricots, toasted Pumpkin Seeds and Citrus Dressing

## **SLICED, SLOW COOKED WHITE AND DARK TURKEY MEAT**

With Natural Pan Gravy, garnished with Sauteed Mushrooms

## **BAKED RUSSET POTATO BAR**

Half Baked Potato with choice of Butter, Sour Cream,  
aged Cheddar and Chive Onion on side

## **MEDLEY OF EMERALD VEGETABLE TREASURES**

With whispers of Olive Oil and fresh Herbs

## **HONEY ROASTED CARROTS**

## **CREME BRULEE TARTLETS**

## **CANDY CANE BROWNIES**

**MINIMUM ORDER 20 PPL - \$29.95/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





# FESTIVE HOLIDAY BUFFET NO. 4

## **FOCCACIA FLATBREADS**

With Herbs and Garlic, Marinated Olives & Roasted Red Pepper Dips

## **ROMAINE AND RADICCHIO SALAD LEAVES**

With Roma Tomatoes, Balsamic & Caesar inspired Dressings

## **CHICKEN FLORENTINE**

Wrapped with Prosciutto ribbons set on Tomato Coulis

## **HOT ANTIPASTO VEGETABLES**

Of Red and Green Peppers, steamed Zucchini, Marinated Mushrooms

## **PENNE PASTA**

In your choice of Marinara or Alfredo Sauce

## **CHERRY TIRAMISU SHOTS**

## **ASSORTED FESTIVE COOKIES AND BISCOTTI**

**MINIMUM ORDER 12 PPL - \$27.45/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.



# FESTIVE HOLIDAY BUFFET NO. 5

## WINTER BREAD BASKET

Hearty Whole Grain Bread with Roasted Pear  
& Peppercorn Butter on side

## HARVEST SALAD

Spinach and Baby Greens with Roasted Beets,  
Toasted Walnuts & Feta Cheese

## TENDER, ROASTED MEDALLION OF BEEF

With Port Jus

## ALFREDO SCALLOPED POTATOES

## MAPLE ROASTED ACORN SQUASH

## HOT APPLE CRUMBLE

With Vanilla Anglaise Sauce

**MINIMUM ORDER 12 PPL - \$28.99/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





# FESTIVE HOLIDAY BUFFET NO. 6

## GREAT BEGINNINGS (CHOICE OF THREE)

- Festive Skewers of Boccocini and Cherry Tomatoes all dressed with Herb Pesto
- Bites of mild, Curried Shrimp set in crisp Cucumber
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- Golden Spankopita
- Swedish style Meatballs
- Pakora Vegetable Fritters
- Mushroom Crostini with shaved Parmesan and Cracked Black Pepper
- Mini Beef Tortiere with Sweet Pepper Relish

## SALAD OFFERINGS (CHOICE OF TWO)

- Seasonal mixed Salad Greens
- Traditional Caesar
- Quinoa with Cranberry and Sweet Potato
- Antipasto Farfalle - Bowtie Pasta with Grilled Vegetables

## HOT ENTREES (CHOICE OF TWO)

- Sliced, Classic Roast Turkey Breast sided with Sage and Caramelized
- Onion Stuffing; Natural Pan Gravy & Muskoka Cranberry Sauce
- Carved, Roast Beef in Three Peppercorn Sauce
- Grilled Salmon with Winter Fruit Salsa
- Grilled Breast of Chicken with Mushroom and Marsala Wine Sauce

## SWEET TEMPTATIONS (CHOICE OF TWO)

- Double Chocolate Torte
- Eggnog Cheesecake Bars
- Season's best Fruit offering
- Festive offering of Cookies and Miniature Tartlets

This menu is sided with chef's option of Freshly Baked Breads and Rolls with Butter, Seasons' best Vegetables, Rosemary roasted - OR - Garlic Mashed Potatoes.

**MINIMUM ORDER 24 PPL - \$32.95/PP**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.





*Pepperberry*

Corporate & Social Catering

19 Waterman Ave, Suite 106, Toronto, ON, M4B 1Y2  
pepperberry.ca  
info@pepperberry.ca  
416-497-3888



Proud to be an  
eco-friendly company