



CATERING BY EDGE

Festive Holidays Menu



www.EDGEHOSPITALITY.ca

FESTIVE HOLIDAY PACKAGES

HOLIDAY DINNER MENU

PRE-DINNER

Chef's Choice Gourmet Hors D'Ouevres
Fresh Breads & Whipped Butter

SOUP | SALAD

Choose 1

WOODLAND MUSHROOM SOUP | Pancetta Crisp | Truffle Oil | Blue Cheese Croute
BUTTERNUT SQUASH & PEAR BISQUE | Chive Cream | Crispy Leeks
BOSTON BIBB & ORANGE SALAD | Radicchio di Treviso | Fennel | Hazelnuts | Pomegranate Vinaigrette
ROMAINE HEARTS | Anchovy Vinaigrette | Prosciutto Crisp | Shaves Asiago

ENTRÉE

Choose 1

ROAST TURKEY | White Meat | Dark Meat | Apple Pancetta Stuffing | Red Currant-Spiked Gravy | Roasted Squash | Brussel Sprouts | Seasonal Vegetables
SLOW ROASTED PRIME RIB | Horseradish Cream | Crispy Onions | Red Wine Jus | Roasted Fingerlings | Roasted Root Vegetables

DESSERT

Choose 1

ENGLISH TRIFLE PARFAIT | Fresh Berries | Silvered Almonds | Genoise | Chantilly Cream
MASON JAR TIRAMISU | Mascarpone Mousse | Lady Fingers | Mocha Cream
DARK CHOCOLATE PATE | Ginger Crème Anglaise | Fruit Compote

Offered at | \$49.95 per person

ENHANCEMENTS & ADD-ONS

PASTA | RISOTTO

PENNE | Asiago Blush Sauce | \$8

PENNE "PUTTANESCA" | Anchovy | Capers | Infomata Olives | Pepperoncini | Shaved Asiago | \$12

TORTELLINI "CARBONARA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan | \$12

FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream | \$12

FAZOLETTI | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce | \$14

PORCINI MUSHROOM RISOTTO | Pancetta Crisp | Pesto Oil | Asparagus | Goat Cheese Cream | \$12

2nd ENTREES

FRENCH SERVICE

VEAL MARSALA | Marsala Mushroom Jus | \$8

CHICKEN PICATTA | Lemon Caper Sauce | \$6

CHICKEN PARMESAN | Classic Preparation | \$6

CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | \$6

PAN-SEARED SALMON | Pesto | Beurre Blanc | \$6

POACHED SOLE | Vegetables | Cioppino | \$6

GARLIC SHRIMP | Butter Sauce | \$10

BAR MENU

CASH BAR | CONSUMPTION BAR

HOUSE BOTTLE WINE | \$32
HOUSE GLASS WINE | \$8.00
DOMESTIC BOTTLE BEER | \$6.50
BAR STANDARD MIXED DRINK | \$6.50 (1oz)
PREMIUM MIXED DRINKS | \$10.00 (1.5oz)
PREMIUM WELL BRANDS | \$10-\$12 (1oz)

Bar Minimum sale is \$ 400.00 per bar

Consumption I Cash Bar packages include all applicable set up, glassware, bartender, clean up, etc...Should bar sales not exceed stated minimum—the difference will be billed to Master Account

HOST BAR 5hr | \$40

HOST BAR 7.5hr | \$50

EXTENDED BAR SERVICE | PER XTRA HR | \$6

PRE-PURCHASED BAR ITEMS

DRINK TICKETS | Selection of House Wines | Domestic Beer | Standard Mixed Drink | \$6.50

PRE-PURCHASED WINE TO THE TABLES | Selection of House Wines | \$30

ADD-ONS

MARTINI BAR | Ice Luge | Signature Martini | \$12

SPRITZ BAR | Prosecco | Aperol | Ice Bar | \$12

SIGNATURE COCKTAILS | Choice of 3 | \$8

DINNER LIQUEURS | Pre & Post | Choice of 3 | \$8

FESTIVE BUFFET MENU

BUFFET #1

\$29.95 pp | Lunch Only

FRESH BREADS & WHIPPED BUTTER

SEVEN GRAIN RICE & CRANBERRY SALAD | Squash | Red Pepper | Green Onion | Fennel Seeds | Olive Oil
BOSTON LETTUCE, RADICCHIO & ENDIVE SALAD | Oranges | Shaved Red Onions | Pomegranate Vinaigrette
FESTIVE PASTA SALAD | Sundried Tomato | Kalamata Olives | Pesto Vinaigrette | Pine Nuts | Leeks | Artichokes
BOWTIE ALFREDO | Sweet Peas | Asiago | Sundried Tomato
SAGE-ROASTED HOMEGROWN TURKEY | Herb Crust | Maple Glaze | Double Smoked Bacon | Chorizo Stuffing
served with Traditional Sage Gravy | Cranberry Sauce | Yukon Gold Potatoes | Sweet Potato Mash

FESTIVE DESSERT TABLE | Assorted Festive Cookies | Pastries | Fruit

BUFFET #2

\$34.95 pp – Lunch | \$38.95 pp – Dinner

FRESH BREADS & WHIPPED BUTTER

SEVEN GRAIN RICE & CRANBERRY SALAD | Squash | Red Pepper | Green Onion | Fennel Seeds | Olive Oil
BOSTON LETTUCE, RADICCHIO & ENDIVE SALAD | Oranges | Shaved Red Onions | Pomegranate Vinaigrette
FESTIVE PASTA SALAD | Sundried Tomato | Kalamata | Olives | Pesto Vinaigrette | Pine Nuts | Leeks | Artichokes
BAKED TORTELLINI | Blush Tomato Sauce | Asiago
SAGE-ROASTED HOMEGROWN TURKEY | Herb Crust | Maple Glaze | Double Smoked Bacon | Chorizo Stuffing
served with Traditional Sage Gravy | Cranberry Sauce | Yukon Gold Potatoes | Sweet Potatoes Mash
SLOW ROASTED CANADIAN ANGUS STRIPLOIN OF BEEF | Peppercorn Jus

FESTIVE DESSERT TABLE | Assorted Festive Cookies | Pastries | Fruit

BUFFET #3

\$44.95 pp | Dinner Only

FRESH BREADS & WHIPPED BUTTER

SEVEN GRAIN RICE & CRANBERRY SALAD | Squash | Red Pepper | Green Onion | Fennel Seeds | Olive Oil
BOSTON LETTUCE, RADICCHIO & ENDIVE SALAD | Oranges | Shaved Red Onions | Pomegranate Vinaigrette
FESTIVE PASTA SALAD | Sundried Tomato | Kalamata Olives | Pesto Vinaigrette | Pine Nuts | Leeks | Artichokes
ASSORTED DELI MEAT PLATTER | Genoa Salami | Prosciutto | Sliced Turkey | Corned Beef
PUMPKIN RAVIOLLI | Blush Tomato Sauce | Asiago | Pesto Drizzle
OVEN ROASTED TURKEY BREAST | Peppercorn Crust | Turkey Jus
TURKEY LEG BALLONTINE | Fennel | Chorizo Sausage | Herbs De Provence | Focaccia Stuffing served with
Traditional Sage Gravy | Cranberry Sauce | Yukon Gold Mash | Sweet Potato Mash
SOLE PAUPIETTE | Leeks | Shitake | Cilantro | Beurre Blanc

FESTIVE DESSERT TABLE | Assorted Festive Cookies | Pastries | Fruit

LUNCH SERVICE TIMES 11:00AM-3:00PM

DINNER SERVICE TIMES 4:00PM-8:00PM

Applicable taxes, service and room rentals extra | Minimum orders apply

FESTIVE DROP-OFF BUFFET MENU

FRESH BREADS & WHIPPED BUTTER

FIELD MIX SALAD | Nordic Blend | Choice of Dressings

KALE CAESAR | Pancetta | Crouton Crumble | Shaved Asiago

FESTIVE PASTA SALAD | Sundried Tomato | Kalamata Olives | Pesto | Pine Nuts | Leeks | Artichokes

SAGE-ROASTED HOMEGROWN TURKEY | Herb Crust | Maple Glaze | Double Smoked Bacon | Chorizo
Stuffing | Thyme Gravy | Cranberry Sauce

Yukon Gold Potatoes | Sweet Potatoes Mash | Roasted Vegetables

CHRISTMAS COOKIES | Assorted

Offered At | \$19.95/pp (Drop-Off Only)

Applicable taxes, service and delivery charges extra | Minimum orders apply

ENHANCEMENTS & ADD-ONS

PASTA

PENNE | Asiago Blush Sauce | \$8

PENNE "PUTTANESCA" | Anchovy | Capers | Infornata Olives | Pepperoncini | Shaved Asiago | \$12

ORECCHIETTI & SAUSAGE | Basil | Braised Garlic | Oven Dried Tomatoes | Broccoli Rabe | Grana Padano | \$12

TORTELLINI "CARBONARA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan | \$12

FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream | \$12

ENTREE

STRIPLOIN ROAST | Red Wine Jus | \$6

STUFFED LEG OF LAMB | Herb Jus | \$8

HERB CRUSTED LAMB CHOPS | Mint Jus | \$10

ROTISERIE CHICKEN | Cajun Spices | \$4

CHICKEN PICATTA | Lemon Caper Sauce | \$6

CHICKEN PARMESAN | Classic Preparation | \$6

CHICKEN FLORENTINE | Spinach | Ricotta | \$6

CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | \$6

PAN-SEARED SALMON | Pesto | Beurre Blanc | \$6

POACHED SOLE | Vegetables | Cioppino | \$6

GARLIC SHRIMP | Butter Sauce | \$10

DESSERT

CHOCOLATE GANACHE PANACHE | Chocolate Fountain | \$10
CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | \$8
BOMBOLINI BAR | Assorted | Fruit Compotes | \$6