



## *Festive Menus 2019*

*Let us take the stress out of the holiday season, Buffet or Formal Dining, the team at Fit To Eat Catering will make your party a success. 10 guests minimum. All prices are per guests, unless otherwise noted.*

*HST is extra. Some items require 48 hours notice.*



### *The "Fit" Christmas Lunch*

*\$27.95 per person*

Choice of Chefs Daily Soup  
*Vegan Butternut Squash*  
*Vegan Roasted Red Pepper*  
*Creamy Tomato Basil*  
*Italian Straciatella (egg drop and spinach)*

Chefs Choice of Festive Salads  
(1 leafy | 1 starchy)

Oven Roasted Turkey Breasts  
Cranberry Chutney, pan gravy

Chefs Choice Potatoes & Vegetables

Chefs Vegetarian Entrée  
(quantities to be specified)

Festive Dessert  
Shortbread (Keto and Gluten Free)  
Berry Chocolate Bites | Mini Cheesecakes  
Walnut Brownies | Gingerbread Cookies  
And Other Festive Treats



## *Festive Menus 2019*

*Let us take the stress out of the holiday season, Buffet or Formal Dining, the team at Fit To Eat Catering will make your party a success. 10 guests minimum. All prices are per guests, unless otherwise noted.*

*HST is extra. Some items require 48 hours notice.*



### *Jingle Bells Buffet Dinner*

*\$32.95 - \$37.95 per person*

Selection of 2 Salads

Seasonal Greens with Balsamic Vinaigrette | Classic Caesar Salad with Lemon Vinaigrette  
Roasted Potato Salad | Festive Pasta Salad

Seafood Display

Smoked Salmon, Mussels, Poached Shrimp, lemon, Cocktail sauce

OR

Charcuteries Selections

chefs' choice cheeses, cured meats, dried sausages, Pickles, Pâtés and Terrines

### *Choice of Entree*

Slow Roasted Ontario Turkey

Accompanied with all the Traditional Trimmings

Atlantic Salmon with a lemon and caper brown butter,

Sea Salt Roasted New Potatoes

Seared Chicken Supreme with a spicy Putanesca sauce

Roasted Garlic Red Skin Smashed Potatoes

Oven Roasted Beef with Mushroom Jus,

Truffle infused Mashed Potatoes

Chefs Vegetarian Entrée (quantities to be specified)

Festive Desserts

Mini Christmas Cookies and Cupcakes

Seasonal Fruit Platter



## *Festive Menus 2019*

*Let us take the stress out of the holiday season, Buffet or Formal Dining, the team at Fit To Eat Catering will make your party a success. 10 guests minimum. All prices are per guests, unless otherwise noted.*

*HST is extra. Some items require 48 hours notice.*



### *Angelic à la Carte Plated Dinner Menu*

*(\$32.95 - \$42.95)*

#### *Choice of Salad*

Thai Carrot Bisque with Cilantro and Crushed Peanuts

Turkey & Wild Rice soup with Herbed Croutons

Caramelized Onion & Apple Cider soup with Gruyere Cheese Crostini

#### *Choice of Soup*

Mixed Greens with Dried Cranberries, Spicy Pecans, Goat's Cheese and Herb Vinaigrette

Boston Leaf and Baby Frisee with Mandarin Orange segments, almonds and Pomegranate Vinaigrette

Caesar Salad, Crisp Romaine, Smoked Bacon, Parmesan and Herb Croutons

#### *Choice of One Entrée*

Ontario Grain Fed Turkey, Apple, Pear and Sausage Dressing, Natural Jus

Maple Roasted Pork Loin, spiced apples

Oven Roasted Chicken Supreme, Asiago & Apple Mashed Potato

(Option: Stuffed Chicken Supreme with Cranberries & Goat Cheese)

Roasted Garlic Crusted Beef Tenderloin, Wild Mushroom Ragout

Roasted vegetable ratatouille with olive oil smashed potato (Vegetarian option)

Seasonal fresh Vegetables and Chef's choice of starch

#### *A Trio of Festive Desserts*

Toblerone Chocolate Mousse

Salted Caramel Cheesecake

Mixed Berries with *Zabaglione*

## *Festive Menus 2019*

*Let us take the stress out of the holiday season, Buffet or Formal Dining, the team at Fit To Eat Catering will make your party a success. 10 guests minimum. All prices are per guests, unless otherwise noted.*

*HST is extra. Some items require 48 hours notice.*



### *The "Fit" Reception Menu*

*(\$19.95 per person)*

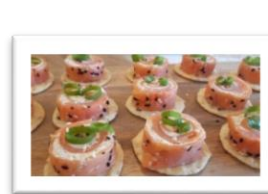
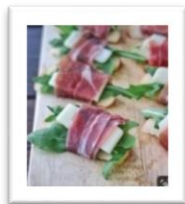
#### *Antipasto & Charcuterie Display*

*Displayed on a large wooden charcuterie board*

*Chefs Choice of assorted cheeses, Fresh cured salami and dried sausage  
Marinated black and green olives, Gherkins and pickled onions  
herbed crostini and crackers (some Gluten Free)  
Fresh fruit, dried apricots and dates*

#### *Stationary Hors D'oeuvres*

*Smoked Salmon Blini Pancake, dill, creme fraiche (pictured)  
Watermelon Canapes with petite Greek salad (pictured)  
FIT apple cider sticky bbq sauce, fresh herbs  
Prosciutto wrapped Pears (pictured)  
Tomato and Bocconcini Skewers (pictured)  
Cranberry and Brie Tortilla "Sushi" (pictured)*



#### *Festive Desserts*

*Chocolate Berry Bites (pictured)  
Caramel Covered Grapes with Crushed Nuts (pictured)  
Holiday Marshmallow Brownies (pictured)*

