

START  
FROM \$3



## COLD APPETIZERS

\$3/PERSON

Mini Bruschetta with Pico de Galo  
Bruschetta with Cream Cheese and  
Gravlax Salmon  
Yellow Endives with Spicy Sour Tuna Tarter  
Mini Vou la can with Smoked Duck and  
Cream Cheese

## HOT APPETIZERS

\$10/PERSON

Double Cheese Ravioli with Margarita Dip  
Black Risotto with Sautéed mixed Seafood & Arugula  
French Quiche with Onion and Salmon Gravlax  
Stuffed Avocado with Mini Shrimp & Cocktail Sauce  
Mini Club Sandwich with Turkey  
Mini Beef Burgers with Brioche Buns

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## SOUPS

\$4/PERSON

Cauliflower Cream with Garlic  
Croutons  
Tomato Cream with Cheese and  
Arugula Pesto  
Mushroom Cream with Truffel Oil and  
Paisley Pesto  
Potato Soup with Bacon Crumbles

## DIPS & MEZZE

\$5/PERSON

Green Olives and Feta Cheese Tapenade with  
Salted Crossties  
Black Olives and Truffle Tapenade with Salted  
Crossties  
Baba Ganoush with Crispy Pita Bread  
Tzatziki Yogurt Dip and Bruschetta Croutons



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## CARVING STATIONS

Christmas Turkey with Stuffing	\$150
Whole Yang Pork with	\$450
Smoked Pork Short Chop	\$175
Whole Farmer Duck	\$150
Lamb Leg Bigoted Boulangere	\$225
Rabbit	\$100
Farmer Chicken 3 pound	\$65
Roasted Beef Top Sirloin	\$250

## CARVING STATIONS

Roasted Beef Top Sirloin.	\$250
Rosted Beef Rib Eye A4 Cream Oil	\$350
Roasted Veal Short Ribs & Smoked	\$250
Wild Rainbow Trout	\$180
Atlantic Salmon Fillet	\$150

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## SIDES

**\$90/EACH**

Roasted Roots Mix
Brussel Cabbage with Broccoli
Creamy Bread Pudding
Roasted Chestnuts with Yang Potatoes
Mixed Chips
Vechi Carrots with Radish

## SIDES

**\$90/EACH**

Roasted Potatoes with Garlic & Thyme
Roasted Pumpkin
Kale Slaw Salad
Butter Sauted Green Peas



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**SAUCES**

**\$65/EACH**

- Pot wine Demiglass
- Crumberry Velute
- Monrae Sauce
- Marinara
- Gravy with Black Grapes
- Pomegranate Molasses
- Creamy Demiglass
- Pinapple Chipolte Chilly Sauce

**DESSERTS**

**\$4/PERSON**

- Lemon Tart
- Mini Cheesecake
- Caramel Profiterole

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**NOTES:**

The scheduled Time to  
Preorder is  
5 Days

