

Urban Holiday Sit-Down Dinner Menu

FIRST COURSES/*choose one*

Seafood Chowder

whitefish and seafood chowder with smoked ancho chili and herbs
served with a skewer of smoked shrimp

French Canadian Onion Tart

onions and bacon baked with a savoury custard in short pastry
served on a bed of greens

Maple Whisky Salmon

house-smoked salmon candied in pure Canadian maple syrup
served with toasted bannock and caramelized onion compôte

MAIN COURSES/*choose one*

Duck Confit

confit duck leg with thyme and spices
served with blackberry jus and celeriac purée

Smoked Brisket of Beef

beef brisket, smoked and carved
served with roast fennel and horseradish sauce

Surf & Turf

Beef tenderloin with balsamic reduction
and tiger prawns brushed with maple-bourbon glaze

SIDE DISHES/*choose two*

Sea Salt roasted fingerling potatoes

Oka and Roast Garlic mashed potatoes

Wild and Brown Rice Pilaf with dried cherries, walnuts and herbs

Grainy Dijon and Maple Roasted baby vegetables

French Green Beans Amandine

Roast Asparagus with pancetta and parmesan

DESSERTS/*choose one*

Spiced Eggnog Crème Brûlée

served with sugared berries

Dark Cherry Crumble

with vanilla bean patisserie cream

Sticky Toffee Pudding

with butterscotch sauce

\$65.00/person

*Taxes, equipment, staffing and delivery not included.
Surcharge \$15.00pp less than 12 guests.*

Professional event staffing provided by our service division, **ServiceSource**.

Welcome your guests with a selection of our fabulous finger foods -please refer to our **Hors d'Oeuvre Menus** for some excellent suggestions!

Party services available include celebration cakes, flowers, tents, rental equipment, furniture and décor, music, valet parking, invitations -whatever your requirements, we'll look after all the details! Call to book your date with our catering specialists.

Happy Holidays -It's Party Time!

UrbanSource Catering | 396 Queen Street East | Toronto ON M5A 1T3 | T 416.362.1973 | E info@urbancatering.com