



2017 Christmas Menus

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GREG FREWIN THEATRE
WE MAKE THEATRE MAGIC



Christmas Lunch Buffet

Assorted Dinner Rolls - Served With Whipped Butter

Salad Station

Classic Caesar Salad
Holiday Heritage Salad
Cranberry And Quinoa Salad

Hot Station

Baked Farfalle Rose

** Farfalle pasta tossed in a creamy red sauce topped with a three cheese blend*

Vegetable Medley

** Baby carrots tossed in honey butter & brown sugar glaze with roasted brussel sprouts*

Herb Roasted Mini Potatoes

** Mini roasted potatoes tossed in oil and seasonings, baked until golden*

Parmesan Crusted Tilapia

** Fillets of tilapia dipped in olive oil and lightly dusted with parmesan and herbs*

Herb Roasted Turkey With Apple and Sage Stuffing

** Oven roasted turkey with gravy on the side & apple and sage stuffing*

Swedish Meatballs

** Sweet & Sour Meatballs*

Dessert Station

Fruit Cocktail
Candy Cane Chocolate Mousse
Gingerbread Cookies
Sticky Toffee Pudding

Coffee and Tea Service

** Menu Subject to Change Seasonally - Without Notice **
Included in Christmas Package



Christmas Dinner Buffet

Assorted Dinner Rolls - Served With Whipped Butter

Salad Station

**Classic Caesar Salad
Holiday Heritage Salad
Cranberry And Quinoa Salad**

Hot Station

Baked Farfalle Rose

** Farfalle pasta tossed in a creamy red sauce topped with a three cheese blend*

Vegetable Medley

** Baby carrots tossed in honey butter & brown sugar glaze with roasted brussel sprouts*

Herb Roasted Mini Potatoes

** Mini roasted potatoes tossed in oil and seasonings, baked until golden*

Parmesan Crusted Tilapia

** Fillets of tilapia dipped in olive oil and lightly dusted with parmesan and herbs*

Herb Roasted Turkey With Apple and Sage Stuffing

** Oven roasted turkey with gravy on the side & apple and sage stuffing*

Honey Ham with Cranberry and Pineapple Chutney

** Beautifully cooked ham sliced and topped with a cranberry and pineapple chutney*

** Have Turkey or Ham Carved to order \$2.50 Per Guest**

Dessert Station

Candy Cane Chocolate Mousse

Gingerbread Cookies

Sticky Toffee Pudding

Coffee and Tea Service

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Christmas Plated Dinner Menu

Dinner Rolls and Whipped Butter

First Course

Choice of 1 for Group

Classic Caesar Salad
Holiday Heritage Salad
Butternut Squash Soup

Main Course

Choice of 1 Per Person

Parmesan Crusted Tilapia

** Fillets of tilapia dipped in olive oil and lightly dusted with parmesan and herbs*

Herb Roasted Turkey With Apple and Sage Stuffing

** Oven roasted turkey with gravy on the side & apple and sage stuffing*

Honey Ham with Cranberry and Pineapple Chutney

** Beautifully cooked ham sliced and topped with a cranberry and pineapple chutney*

Dessert

Choice of 1 for Group

Salted Caramel Cheesecake
Chocolate Yule Log
Individual Black Forest Cake

Coffee and Tea Service

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Christmas Buffet Menu - Upgrades

Chef Stations - Made Fresh to Order - Cocktail Hour

Artisan Cheese Selection \$10

Artisanal Canadian Cheese Selections with Seasonal Fruits and House Roasted Nuts and Crackers

Smoked Pork Tenderloin Fajita Bar \$11

Soft Tortillas, Roasted Corn and Black Bean Salsa, Chili Cilantro Aioli and Grated Cheeses (Can also be created with Shrimp, or Chicken)

Grilled Pizza Selection \$10

Three distinct, assorted Grilled Gourmet Flatbread Pizzas

Antipasto Station \$12

Featuring Pingue Family Cured Meats, Cheese, Spiced Olives, Tomato Basil and Bocconcini, Grilled Shrimp, Grilled Vegetables...etc

Mashed Potato Martini Bar \$15

Whipped Potatoes served in Martini Glasses, with ratatouille, and 8 delectable fresh toppings, and warm Country Gravy

Big Pan Paella \$16

Let our Chefs Prepare this Classic Spanish rice dish right in front of your guests with our 5-foot pan. With Shrimp, Mussels, Andouille Sausage, Chicken, Heirloom Tomatoes and Seasonal Vegetables

Holiday Sparkle Show \$11

Candy Cane chocolate and vanilla mousse martinis made to order, 3 foot donut tower, Cake and warm donuts with a variety of 3 warm sauces, chocolate, caramel and vanilla, with 12 toppings for dipping, rolling, or even tossing!

5 Foot High Shrimp Tree \$12

Each guest will enjoy choosing large shrimp from our towering palm trees created by hand to dazzle your guests.

Prices are per guest attending event, 49 persons and under - add \$50 for chef at each station

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Butlered Hors D'oeuvres

\$10 per person

Chef's Choice of 4 Cold & 4 Hot to Compliment Your Meal

Cold Hors D'oeuvres

- * Shrimp Skewers with Lemon and Basil Gremolata
- * Feta and Watermelon Bite with Honey and Lime Drizzle (V)
- * Chicken and Bacon Caesar Salad Cup
- * Heirloom Caprese on Garlic Toasted Pita (V)
- * Pingue Family Prosciutto and Melon Skewers
- * Township Brie and Mostardo Crostini (V)
- * Goat Cheese Cucumber Roll (V)
- * Jumbo Shrimp Cocktail Shooter
- * Ahi Tuna Slice on Potato with Pickled Red Onion & Wasabi Aioli
- * Sundried Tomato and Olive Tapenade (V)

Hot Hors D'oeuvres

- * Chicken Satay with Curry Coriander Aioli
- * Tiny Beef Wellington
- * Crunchy Perogies with warm Blue Cheese (V)
- * Caramelized Onion, Basil, Blue Benedictine, Flatbread with Balsamic Reduction (V)
- * Vegetable Samosa with Spicy Peach Salsa (V)
- * Double Smoked Bacon and Onion Cheese Quiche
- * BBQ Pulled Pork Brochette with Curried Fruit Slaw
- * Beef Empanadas with Ancho Chili Aioli
- * Double Smoked Cheddar Arancini with Basil Tomato Sauce (V)

(V) - Available in a Vegetarian Friendly Version

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