



5119 CATERING

SOFT LAUNCH
DECEMBER
2023

Starting Up

MIXED GREENS  

\$30 half pan, serves 10-12

\$55 full pan, serves 20-24

Topped with roasted butternut squash, dried cranberries, and toasted sunflower seeds.

Comes with 750ml *homemade maple cider vinaigrette*.

Thirst Quenchers

ASSORTED SOFT DRINKS

Pepsi products (some diet) and Dole juices, 355ml cans **\$2.50 each**

BOTTLED WATER

Spring Water Eska, 330ml **\$2 each**

Main Event

ROASTED TURKEY BREAST  

\$95 roast, serves 10-12, raw weight average 1300-1600g

Carved. Marinated in our signature *herb, spice, and brown sugar seasoning blend* and slow roasted. Comes with 250ml *cranberry sauce* and 750ml *gravy*.

LENTIL, MUSHROOM, AND KALE TERRINE  

\$56 per terrine, 8 slices/servings

Vegan red lentil and oat loaf. Comes with 750ml *miso mushroom gravy*.

On the Side

\$35 Half Pan serves 10-12

\$65 Full Pan serves 20-24

CLASSIC HERB "STUFFING"

Whole wheat croutons, breamery butter

WILD RICE "STUFFING"  

With mushroom, garlic olive oil, and herbs

RED POTATO SMASH  

Roasted garlic, sour cream, and butter

CREAMED KALE  

Sautéed Shredded Kale, Garlic Cream, Aged Cheddar

GLAZED SWEET POTATOES   

Spiced Orange Maple Glaze

Sweet Endings

APPLE CRUMBLE 

\$35 Half pan serves 10-12

\$65 Full pan serves 20-24

FRESH FRUIT BOWL  

\$40 serves 10-12, one size only


BOWL OF CLEMENTINES  

\$12, 2lb average

Add-On Homemade Sauces

\$8 250ml | **\$15** 500ml | **\$28** 1L

CLASSIC HERB & BROWN SUGAR GRAVY

SPICED CRANBERRY SAUCE  

MUSHROOM MISO VEGGIE GRAVY  

MAPLE CIDER VINAIGRETTE  

 Vegan |  Vegetarian |  Dairy Free |  Gluten Free

*Additional allergen/food restriction information available on request.