

# CHRISTMAS Glow



**Blank  
Canvas  
Catering**

Glow Ottawa

Christmas Glow VIP Room

## Glow Holiday Menus 2019

### HOLIDAY BUFFET MENU

#### BUFFET STYLE 1

*selection of 2 salads*

*1 entrée*

*2 sides*

*1 dessert*

**\$36.00**

*per person*

#### BUFFET STYLE 2

*selection of 2 salads*

*2 entrées*

*2 sides*

*1 dessert*

**\$52.00**

*per person*

#### BUFFET STYLE 3

*selection of 3 salads*

*3 entrées*

*3 sides*

*2 desserts*

**\$67.00**

*per person*

### BUFFET - SALADS

#### ARTISANAL GREENS

*Candied seeds, apples, grapes, feta cheese*

#### ROASTED BEET & KALE SALAD

*Goat cheese, poached pears, sherry vinaigrette*

#### CAESAR SALAD

*Romain, parmesan crumble, crispy capers, citrus yogurt*

#### BRUSSEL SPROUT SALAD

*Shaved brussels, kale, dried cranberries, pumpkin seeds, poppyseed vinaigrette*

#### WINTERSALAD

*Radicchio, pickled red onion, walnuts, pomegranate vinaigrette*

### BUFFET - ENTRÉES

#### TRADITIONAL OVEN ROASTED TURKEY

*Poultry gravy, cranberry cocktail*

#### CIDER ROASTED HAM

*Dry cider glazed*

#### SLOW ROASTED SIRLOIN

*Rosemary and caraway*

#### HUNTER CHICKEN

*Braised Flourle chicken breasts, tarragon, sun dried tomatoes, mushroom demi*

#### BEEF BOURGUIGNON

*Slow cooked beef, Bordeaux demi-glace, roasted pearl onions, carrots*

#### BUTTERNUT SQUASH RAVIOLI

*Toasted hazelnuts, sage brown butter (V)*

#### ISRAELI CAULIFLOWER STEAK

*Romanesco, sweet potato puree, smoked eggplant, humus, tahini, crispy chickpeas (Vegan)*



## BUFFET SIDES

### BAKERY BUNS AND BUTTER

#### YUKON GOLD MASHED POTATO

*Confit garlic, chives*

#### HOLIDAY STUFFING

*Sausage, sage, apples, cranberry*

#### WINTER ROASTED VEGETABLES

*Coloured carrots, parsnips, squash, brussel sprouts, maple syrup,  
Dijon mustard*

#### BRUSSEL SPROUTS

*Candied bacon, caramel glaze*

#### CAULIFLOWER GRATIN

*Cream, nutmeg, three cheese*

#### ROASTED CINNAMON SWEET POTATO

*Honey, sage*

#### POTATO GRATIN

*Cream, nutmeg, gruyere cheese*

#### WILD RICE PILAF

*Wild and jasmine rice, foraged mushrooms*

## BUFFET DESSERTS

#### FLOURLESS CHOCOLATE CAKE

*Brandy cherries, chantilly*

#### VANILLA CRÈME BRULÉE

*Frozen grapes, sable cookie*

#### CHOCOLATE POTAU CRÈME

*Orange marmalade, cookie*

#### APPLE GALLETTE

*French style open face apple pie, vanilla ice cream*

#### CHRISTMAS PUDDING

*Dried fruits, brandy, crème anglais*

#### CHOCOLATE MOUSSE

*Cookie crumble, served in individual jars*

#### FRESH BAKED PUMPKIN PIE

#### ASSORTED HOLIDAY TARTS, COOKIES AND SQUARES

## CHEF ACTION STATIONS

### ROASTED CARAWAY RUBBED ANGUS STRIP LOIN

*Horseradish, red wine jus,  
hot mustards*

**\$420.00**

*min. 40 people*

### CIDER ROASTED CRACKLING HAM

*Honey mustard, hot mustards,  
pickles*

**\$280.00**

*min. 40 people*

### MUSHROOM AND WILD SALMON WELLINGTON

*Bernaise Sauce*

**\$420.00**

*min. 25 people*

### SAGE RUBBED ROASTED WHOLE TURKEY ON THE BONE

*Classic stuffing, cranberry,  
turkey jus*

**\$230.00**

*min. 20 people*



## HOLIDAY PLATED MENUS

### 3 COURSE

#### ROASTED BEET AND KALE SALAD

*Goat cheese, poached pear, sherry vinaigrette*

#### TRADITIONAL TURKEY DINNER

*Oven roasted turkey, mashed potatoes, holiday stuffing,  
brussel sprouts, poultry gravy, cranberry*

#### EGG NOG CRÈME BRULE

*Infused custard, candied crust, seasonal berries*

**\$50.00**

*per person*

### 3 COURSE

#### WINTER SQUASH VELOUTE

*Truffle cream, toasted pumpkin seeds*

#### BRAISED BEEF SHORTRIB

*Glazed pearl onions, roasted roots, potato puree, thyme jus*

OR

#### SEARED SALMON

*Glazed pearl onions, roasted roots, potato puree, rosemary infused cream*

#### STICKY TOFFEE PUDDING

*Madagascar vanilla ice cream*

**\$60.00**

*per person*

### 4 COURSE

#### LOBSTER BISQUE

*Brioche croutons, divine caviar*

#### COMPRESSED WINTER MELON

*Procuitto, dry feta, dehydrated Kalamata, lemon olive oil*

#### SLOW ROASTED BEEF TENDERLOIN

*Pomme anna, red wine braised baby turnips, bordelaise sauce*

#### BANANA "FOSTER"

*Nutella, crushed hazelnuts, caramel ice cream*

**\$78.00**

*per person*



## CONFIRMATION & PAYMENT

### QUOTE

*Upon placement of an order, Blank Canvas Catering will send a quote which will be valid for 30 days from date of issue.*

### DEPOSIT

*Once quote has been approved and signed, a non-refundable deposit in the amount of 50% of total cost is required to confirm the booking. Services are not confirmed until your deposit has been received and any menu changes could be subject to a surcharge.*

### PAYMENT

*50% of total estimated cost is due ten (10) days prior to the event.*

### BALANCE

*Remaining balance is due 24 hours prior to the event. Any additional labour or rental charges will be billed on the next business day following the event and will be due no later than seven (7) business days after final invoice received. Any remaining balance thereafter is subject to 4% interest. All payments are to be made to Blank Canvas Catering Ltd.*

## GUARANTEED NUMBERS & DEADLINES

*Guaranteed number of guests must be confirmed no later than ten (10) days prior to the event. Final billing will account for total number of guaranteed guests or actual number of guests if greater. Every effort will be made to accommodate last-minute guest increases. Final menu selection is due no later than fifteen (15) days prior to the event. All cancellations must be made in writing to your event coordinator no later than fifteen (15) days prior to your event. All initial deposits received as confirmation are non-refundable if a cancellation occurs*

## CONTACTS

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