



Holiday Dinner Buffet Menu

Mains

- *Stuffed Turkey medallions with 12-hour gravy*
 - *Glazed honey ham (GF)*
 - *Beef Bourguignon (GF)*
 - *Hunters Chicken (GF)*
 - *Slow-roast AAA Prime rib (+11) (GF)*
 - *Pistachio pesto Salmon (+8) (GF)*
- *Wild mushroom, quinoa & cranberry Seitan medallions (V)*

Sides

- *Organic bread stuffing*
- *Herb & garlic roasted potatoes (V,GF)*
- *Potato & parsnip mash (+3, GF)*
 - *Wild rice pilaf (V, GF)*
- *Rosstown turkey or Winter vegetable lasagna (+5)*
 - *Baked penne Puttanesca*
 - *Seasonal vegetables (V, GF)*

Salads

- *Kale Caesar (V)*
- *Humble Salad (VO, GF)*
- *Tuscan pasta Salad (VO)*
- *Root vegetable salad (V, GF)*

\$48 a person includes up to 2 mains, 4 sides and/or salads

\$58 a person includes up to 3 apps and/or desserts

Additional mains \$8 per person, Sides & Salads \$6

(Minimum 20ppl)

Appetizers

- *Dip Trio (smoked salmon, smashed peas & mint, Beet hummus)*
 - *Caprese skewers*
 - *Charcuterie board (+4)*
 - *Prawn cocktail*
 - *Crab cakes (+4)*
 - *Vegetable crudité platter*
- *Satay skewers (chicken, beef, or tofu)*

Desserts

- *Bakers' choice platter*
- *Chocolate pecan bar*
- *Pear-fect brownies*
- *Blueberry tarts*

All Appetizers & desserts \$4.50 per person (min. 4 selections – 20 ppl)

On-site catering

2-way delivery \$100, 1-way \$60

On-site chef \$60 per hour (min. 2hrs)

On-site server/bartender \$40 per hour (min. 2hrs)

18% gratuity

Humble Roots private venue

Private venue fee - \$300 3hrs + \$125 each additional hour (includes tablecloths, serving ware and clean-up)

Corkage fee - \$250 (includes non-alcoholic beverages)

+ 18% gratuity

All inquiries please e-mail: catering@humbleroots.ca

Or call 604-476-0405

