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**MOUNT ALVERNO**

R E S O R T & R E T R E A T

*Holiday Menus*  
*2019*





## *Festive Holly Buffet*

**\$50 Per Person (Minimum 25)**

Caledon Farm's Mezze and Crudités

Dips- eggplant, beetroot-chickpea, roasted pepper-cured olive

Bruschetta, pita, Naan, Artisan crostine, root vegetable chip

### **Salads**

Romaine & Kale Caesar Salad- parmesan croutons, bacon, buttermilk Caesar dressing

Tomato Caprese, -bocconcini cheese, Campari tomato dressing

Quinoa- celeriac-apple salad, citrus vinaigrette

Winter spinach salad-Ranch-bacon dressing

### **Carving**

Herb Roasted Turkey Breast and Sage-Rub Leg

Apple-sage dressing, Cranberry sauce; Gravy

### **Baked Ham**

honey-mustard sauce

### **Vegetarian**

Parsnip, Wild Mushroom and Barley Wreath

Grilled squash, spinach, fava beans medley

### **Sides**

Winter squash medley, Maple-Roasted Brussels' sprout with bacon, Parsnip- Yukon gold potato mash,

Macaroni & Cheese Pie, Almond green beans, Brown sugar baked yam topped with cheddar

### **Dessert**

Christmas Yule Log

Apple Bread Pudding, Bourbon hard sauce

Assorted Tart

Pumpkin, Chocolate-Pecan, Apple-Sugar,

Cranberry- almond, orange-cinnamon meringue

### **Cornucopia of Festive Fruits**

Mandarin, melon, grape, apple, dry figs and dates



## *Silver Bells Buffet*

**\$60 Per Person (Minimum 40)**

### **Seafood Cocktail**

Baby shrimp, squid, mussel, clam; tangy Bourbon Marie Rose sauce

Charcuterie Board and Artisan breads  
Pickles, olives and stone fruit preserves

### **Salads**

Grilled Radicchio & Kale Salad-Cranberry-tossed almond, honey-balsamic olive oil  
Panzanella Salad-Tossed cubes of garlicky ciabatta, ripe tomato, basil, olive  
Dazzling Bulgur Salad-Cabbage Slaw, Apple cider vinaigrette  
Roasted Pumpkin Chickpea salad-Feta cheese crumble, Arugula, shaved onion,  
citrus vinaigrette and pumpkin seeds

### **Carving Station (choose 2)**

Herb Roasted Turkey Breast and Sage-Rub Leg  
Apple-sage dressing, Cranberry sauce; Gravy  
Herb Rubbed Roast Sirloin of Beef  
Cracked black peppercorn sauce  
Salmon Fillet Coulibiac  
(baked in puff pastry, rice pilaf, spinach)

### **Vegetarian**

Stuffed Acorn Squash with wild mushroom and butter beans

### **Sides**

Maple Roast Brussels' sprout with bacon, Parsnip- Yukon gold potato mash,  
Brown sugar baked yam topped with cheddar, Winter squash medley,  
Almond green beans, Allspice glazed root vegetable

### **Dessert**

Christmas Yule Log  
Apple Bread Pudding, Bourbon hard sauce  
Blueberry Nanaimo Bar Cheese Cake  
Assorted Tart, Pumpkin, Chocolate-Pecan, Apple-Sugar,  
Cranberry- almond, orange-cinnamon meringue

### **Festive Fruits**

Mandarin, melon, grape, apple, dry figs and dates



## *Nutcracker Buffet*

**\$75 Per Person (Minimum of 40)**

Caledon Farm's Mezze and Crudités

Dips- eggplant, beetroot-chickpea, roasted pepper-cured olive  
Bruschetta, pita, Naan, Artisan crostine, root vegetable chip

### **Seafood Platter**

Smoked cod, salmon pastrami, cocktail Shrimp cups  
Capers, pickled vegetables, cocktail sauces  
Charcuterie Board and Artisan breads  
Pickles, olives and stone fruit preserves

### **Salads**

Grilled Radicchio & Kale Salad-Cranberry-tossed almond, honey-balsamic olive oil  
Panzanella Salad-Tossed cubes of garlicky ciabatta, ripe tomato, basil, olive  
Dazzling Bulgur Salad-Cabbage Slaw, Apple cider vinaigrette

### **Carving Station (choose 3)**

Herb Roasted Turkey Breast and Sage-Rub Leg  
Apple-sage dressing, Cranberry sauce; Gravy  
Charbroiled Leg of Lamb  
basted with roasted garlic-grain mustard  
Herb Rubbed Roast Sirloin of Beef  
cracked black peppercorn sauce  
Seafood Newburg au Gratin  
bay scallop, squid, shrimp in lobster cream

### **Vegetarian**

Ricotta and Spinach Ravioli  
Tossed in walnut-basil pesto, wilted greens, fava beans, heirloom tomato and roasted peppers

### **Sides**

Winter squash medley- Roast Brussels' sprout with Maple-bacon bits  
Parsnip- Yukon gold potato mash  
Maple baked yam topped with cheddar  
Almond green beans  
Allspice glazed root vegetables

### **Dessert**

Christmas Yule Log  
Sour Cherry Bitter Chocolate Bar  
Apple Bread Pudding, Bourbon hard sauce  
Sweet Potato Cheese Cake-Burnt Marshmallow topping  
Assorted Tart-Pumpkin, Chocolate-Pecan, Apple-Sugar,  
Cranberry- almond, orange-cinnamon meringue

### **Festive Fruits**

Mandarin, melon, grape, apple, dry figs and dates



## *Plated Dinner Menus*

### *Menu 1*

**\$ 45/Person**

#### **Appetizer**

Festive Salad, Sundried Berries Vinaigrette  
Artisan romaine heart with feta cheese crumbles  
shaved beet root, carrot, heirloom tomato, radish

#### **Main Course**

Herb Roasted Turkey Breast and Sage Rub Leg  
apple-cornmeal dressing, cranberry sauce, gravy  
parsnip-Yukon gold potato mash  
medley of winter squash, Brussels sprout and beans

**Or**

Stuffed Acorn Squash  
with bulgur pilaf, butter beans and wild mushrooms

#### **Dessert Sampler**

Pumpkin Pie, Chocolate-Pecan Pie, Apple-Sugar Tart  
red berry coulis, chocolate ganache, nut crunch

### *Menu 2*

**\$60/Person**

#### **Appetizer Sampler**

Butternut Squash Bisque, baked in pastry dome  
Smoked Sable Bruschetta with tomato, basil – caper mustard  
Prosciutto Roll with Candied Cranberry Couscous, melon and black olive salsa

#### **Main Course**

Herb Rub-Charbroiled Sirloin Steak  
Maple baked yam topped with Cheddar  
Farmer's market vegetables

**Or**

House made Fettuccine Pasta, tossed in walnut-basil pesto  
wilted greens, fava beans, heirloom tomato and roasted peppers

#### **Dessert**

The Mane Collection  
Cranberry-orange tart; eggnog ice cream  
Sticky toffee pudding, candied cane chocolate bar



## *Mount Alverno Bar Options*

### *Host Consumption Bar*

The event host will choose the items from the full beverage list to be available to their guests and will be charged based on the actual consumption of those items. Please refer to pricing on the beverage list for individual drink pricing.

### *Flat Fee Bar - Seated Meal Event*

#### Standard Package

A host bar featuring premium brand liquors (rye, rum, gin, vodka, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, Cointreau and Bailey's), beers (domestic, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of five (5) hours. The bar must be closed during mealtimes, at which time wine and other beverages served will be charged to the host based on consumption.

#### Deluxe Package

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, vermouth, bourbon and scotch), deluxe liqueurs (Grand Marnier, Amaretto, Bailey's and Kahlua), beers (domestic, craft, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of five (5) hours. The bar must be closed during mealtimes, at which time wine and other beverages served will be charged to the host based on consumption.

### *Flat Fee Bar Cocktail Reception Event*

#### Standard Package

A host bar featuring premium brand liquors (rye, rum, gin, vodka, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, Cointreau and Bailey's), beers (domestic, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of seven (7) hours.

#### Deluxe Package

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, vermouth, bourbon and scotch), deluxe liqueurs (Grand Marnier, Bailey's, Amaretto and Kahlua), beers (domestic, craft, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of seven (7) hours.



## *Mount Alverno Bar Menu*

### *Standard Bar*

Smirnoff Vodka  
Gordon's Gin  
Captain Morgan White Rum  
Canadian Club Rye  
Jim Bean Bourbon  
J & B Rare Scotch Whisky  
Jose Cuervo Tequila Silver  
Amaretto Disaronno  
Baileys Original Irish Cream  
St Remy Brandy  
Kahlua Coffee Liqueur  
Triple Sec  
Sweet & Dry Vermouth Martini

#### Beer

Mill Street Organic, Coors Lite, Budweiser,  
Pommies Cider

### *Deluxe Bar*

Grey Goose Vodka  
Hendricks Gin  
Appleton Estate Reserve Rum  
Maker's Mark Bourbon  
Chivas Regal 12 Year Old Scotch Whisky  
Leyenda Del Milagro Tequila Silver  
Amaretto Disaronno  
Baileys Original Irish Cream  
St Remy Brandy  
Kahlua Coffee Liqueur  
Sambuca Ramazzatto  
Cointreau  
Sweet & Dry Vermouth Martini

#### Beer

Stella, Heineken, Corona, Sleeman, Spirit Tree  
Draught Cider(local)

A variety of Juices, soft drinks, sparkling water available with package bars.

Soft Bar \$15 per person with alcohol on bar (ages 2 to 18)

Soft Bar event only, \$20 per person with no alcohol bar