

SEASONAL MENU

All meals below accompanied with:

Creamy Yukon gold roasted garlic mashed potatoes | Buttered baby carrots with sautéed onions
Dainty rolls with whipped butter | Seasonal dessert cookies

BEST HOLIDAY FEAST

Cranberry balsamic roasted chicken pieces
Lunch buffet \$16.95 / pp | Dinner buffet \$19.95 / pp

TRADITIONAL FEAST

Slow roasted herb marinated sliced white and dark turkey
Home style "Gluten Free" gravy with cranberry sauce
Apricot rosemary stuffing
Lunch buffet \$20.95 / pp | Dinner buffet \$23.95 / pp

SEASONS FEAST

Classic beef brisket au jus
Breast of chicken with mushroom sauce
Lunch buffet \$26.95 / pp | Dinner buffet \$29.95

ADDITIONAL SIDE DISHES

SALADS: minimum 25 guests

Soup: Roasted butternut squash soup - minimum 15 guests - \$3.95 / pp

Slaw: Sweet purple slaw with raisins and feta - \$2.50 / pp

Spinach Salad: Baby spinach leaves with strawberries, goat cheese & almond slivers served w/ raspberry vinaigrette - \$4.95 / pp

Chef's Garden Salad: Mixed greens with chef's hand selected condiments served with our house vinaigrette - \$3.95 / pp

Caprese Salad: Sliced fresh fiore di latte cheese with sliced tomatoes on a bed of baby greens with our Sicilian oregano basil vinaigrette - \$5.95 / pp

GRILLED VEGETABLES

Our colorful array of marinated grilled seasonal vegetables with balsamic glaze - \$5.95 / pp

905.454.0159 | 416.699.1212

www.feastyoureyes.ca | www.pigroastcatering.ca

info@feastyoureyes.ca

- ◆ Minimum order 25 guests
- ◆ Under 25 guests, add \$3.95/pp
- ◆ Lunch servings 6oz
- ◆ Dinner servings 8oz
- ◆ No substitutions
- ◆ 2019

MAIN ENTRÉE

(side orders)

Whole oven roasted turkey, 20 lbs (serves 15-20 guests) - \$195

Canadian semi boneless leg of lamb – (yields 20, 4oz servings) - \$225

Maple glazed house smoked leg of ham with pineapple salsa
(yields 30, 4 oz servings) \$195

Classic beef brisket au jus – 4 oz per person - \$10 / pp

Maple teriyaki glazed braided side of salmon (serves 12-15 guests) - \$150

Classic Quebecois meat tourtiere & gravy (8 servings) - \$48 ea -minimum 3

Smoked roasted suckling boneless porchetta (serves 15-20 guests) - \$100

Whole rotisserie roasted suckling piglet w/roasted apple sauce
& smokey barbecue sauce – 50 lbs (50, 8oz servings) - \$395

VEGETARIAN | GLUTEN FREE

VEGAN | DAIRY FREE

(minimum 15 guests)

Vegetarian chili - \$3.95 / pp

Quinoa & chick pea with tofu and peppers with herb infused
Moroccan sauce - \$5.95 / pp

Vegetarian curry stew with chick pea, lentils, carrots and kale - \$6.95 / PP

Wild rice and lentil salad with dried cranberries, sunflower seeds
with red wine shallot vinaigrette - \$6.95 / pp

PARTY PLATTERS:

Jumbo shrimp (50) cocktail platter with seafood sauce – \$150

Side of smoked salmon with red onions, capers and citrus cream cheese
with crostini (Serves 20-25 guests) - \$225

Festive domestic and imported cheese board with fruit garnishes,
nuts and fancy crackers - \$5.95 / pp

Warm brie wrapped with herbed puff pastry stuffed with caramelized pears
and candied pecan | House crostini and crackers – medium, \$195
(serves 25-30) | Large, \$400 (serves 50-75)

Crisp raw vegetable platter with roasted red pepper dip - \$2.95 / pp

Charcuterie | Antipasto platters – serves 15-20 guests - \$375

Assorted olives, marinated artichokes, mushrooms, roasted red peppers,
Italian bocconcino cheese, variety of smoked sausage and salami

Artisan meat platter – serves 20 guests, 10 oz per person - \$475

Whiskey maple glazed salmon filet | Honey soy flank steak
Balsamic breast of chicken

Crostini bar – serves 25 guests - \$125

Trio of dips: Tomato bruschetta | Asiago and artichoke

Moroccan hummus with house crostini, toasted pitas and crackers

DESSERTS:

(Minimum 3 dozen of each)

Seasonal mini cupcake - \$27/dz

Gingerbread, candy cane, Irish cream cupcakes - \$36/dz

Assortment of seasonal pastries, rum balls, petit fours - \$5.95 / pp

Seasonal donut shaped sugar cookies - \$40/dz

Pecan, butter and crème Brule tarts - \$36/dz

Crème Brule – \$60/dz

Decorated gourmet mini donuts - \$36/dz

Decorated cake truffles - \$36/dz

Cake pops - \$36/dz

Profiteroles (cream puffs) - \$30/dz

Decorated mini eclairs - \$36/dz

Exquisite French macaron - \$30/dz

French beignet (Red berry – caramel – Nutella) - \$28/dz

Mason jar desserts: Cranberry Tiramisu, Peppermint white chocolate
cheesecake, Gingerbread hazelnut - \$6.95 ea

(minimum 3 dozen of each kind)

Citrus ricotta filled mini cannoli – \$30/dz

Sugar and shortbread cookies - \$2.95 / pp

Fresh fruit platter - \$4.50 / pp

Assorted party cakes – call to inquire

Beverages and refreshments, please inquire

Rental of chafer - \$25 ea | Disposable dinnerware - \$1.00 / pp
Plus Delivery and taxes

China, rentals, staffing, décor, bar all available, please inquire
with one of our event planners for a custom quote

Pick up option available for all menu items listed above | Gratuities may apply



4 YEAR WINNER!
CONSUMER'S CHOICE
AWARD

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