



**WOODBINE™**

# HOLIDAY PARTY AND FESTIVE PACKAGES

# PLATED FESTIVE DINNER

FOOD & BEVERAGES ONLY | 5 HOUR EVENT DURATION

## HORS D'OEUVRES

*Circulated Upon Arrival*

- Brie | Cranberry Orange Chutney | Mini Naan Crisp
- Gold Beet | Gorgonzola | Baked Sliced Pear
- Dried Cranberry Rolled Goat Cheese Truffle | Dried Figs
- Phyllo Bundle | Feta Cheese | Fig Jam | Sesame Seeds
- Turkey Meatball | Sweet & Sour Cranberry Glaze
- Mini Wellington | Braised Beef | Red Wine Jus

## PLATED DINNER

### BREAD PER PERSON

Herbed Focaccia | Sea Salt & Rosemary Butter

### FIRST COURSE PLATED

#### SIGNATURE WINTER SALAD

- Romaine | Watercress | Radicchio | Gold Beets | Dates | Cherry Tomatoes | Spiced Chickpeas | Pomegranate Seeds | Dill & Blood Orange Vinaigrette

### MAIN COURSE PLATED

#### HERB ROASTED CHICKEN SUPREME

- Filled with Ricotta, Dried Figs, Green Olives | Sage Sauce
- Fingerling Potatoes
- Vegetable Bundle: Orange Glazed Heirloom Carrots & Green Beans

### DESSERT COURSE PLATED

#### WARM APPLE BLOSSOM

- Fresh Berries | Caramel Drizzle

### LATE NIGHT STATION

#### MEDITERRANEAN SHAWARMA & FALAFEL

- Chicken Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce

### OPEN DELUXE BAR

- Red & White Wine | Domestic & Imported Beers
- Well Brands | Liqueurs | Aperitifs | Vermouth & Bitters
- Soft Bar Beverages | Bar Condiments | Spring & Sparkling Waters
- Coffee & Tea

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HOLIDAY PACKAGE



# FESTIVE MINI ENTREE STATIONS

FOOD & BEVERAGES ONLY | 5 HOUR EVENT DURATION

## GRAZING STATION

### ANTIPASTO

Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms | Dried Italian Hot & Mild Sausages | Caprese Salad | Parmigiano Chunks | Marinated Artichokes | Sliced Baguette | Lalagides

### ARTISAN CHEESE BOARD

Gourmet Selection of Local & Imported Cheeses to include Parmesan | Manchego | Gouda | Blue Specialty Breads | Artisan Crackers | Fresh and Dried Fruits

### ARTISAN FOCACCIA

Sliced Pears | Gorgonzola | Truffle Honey  
Grapes | Rosemary | Olive Oil

Mini Margherita Pizza Squares | Soppresata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

### RICE PAPER ROLL **GF**

Thai Mango Salad Rice Paper Rolls **V** | Lemon Chicken and Basil Rice Paper Rolls | Sweet Chili Dipping Sauce **V**

### MEDITERRANEAN DIP

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides

## PASTA STATION

### BUTTERNUT SQUASH AGNOLOTTI

- Brown Butter Cream Sauce

### ORECCHIETTE PASTA

- Asparagus | Roasted Cherry Tomatoes | Kalamata Olives | Roasted Garlic | Basil Pesto Sauce

**Parmesan Cheese | Crushed Chilis | Hot Pepper Oil**

## CARVING STATION

### OVEN ROASTED TURKEY in Homemade Gravy

- Cranberry Compote | Dried Apricots | Cranberries | Apple Sage Stuffing
- Yukon Gold Mashed Potatoes
- Glazed Carrots and Buttered Green Beans

*ADD: Slow Roast Beef Top Sirloin | Gravy +\$5*

## DESSERT STATION

### BROWNIE SUNDAE BAR

- Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream | Chopped Toasted Almonds

### FRESH FRUIT SKEWERS

## LATE NIGHT STATION

### COMFORT FOOD

Mini Hamburgers | Mini Grilled Cheese | Ketchup  
Regular Potato Wedges | Sweet Potato Wedges | Chipotle Mayo

## OPEN DELUXE BAR

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- Coffee & Tea

## SPECIAL NOTES AND ADDITIONAL COSTS

- Event staffing and rentals not included in per person price
- A fee of \$25 per person applies to parties over 250 guests
- A room rental fee of \$5000 is applied to the final bill
- Admin Service Charge & HST additional
- Additional Menu Options Available

## RACE CALENDER

November						
S	M	T	W	T	F	S
						1
2				6	7	8
9				13	14	15
16				20	21	22
23				27	28	29
30						

December						
S	M	T	W	T	F	S
				4	5	6
7				11	12	13
14						