

Turkey Dinner

Pre-Fixed Dinner

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Herb roasted sliced turkey

Bread Stuffing

Apple/cranberry/ herb stuffing

Rustic Mashed Potatoes

Skin on Yukon Gold potatoes/ cream/ butter

Sauteed Mixed Vegetables

Seasonal vegetables/ olive oil/ sea salt

Pan seared or gilled/ romesco sauce

Bread Basket

Assorted rolls/butter

Turkey Gravy

Cranberry Sauce

Orange/port

Gourmet Cookies

House made decadent cookies

Al La Carte Add On's

Prices per portion

Protiens

Ossobuco Slow braised veal shank/ tomato base	\$29.50	Chicken Supreme 8oz Lemon herb grilled/ lemon aioli	\$15.50
Beef Bourguignon Mushrooms/ carrots/ cipollini onions/ bacor	\$23.5 O	Chicken Schnitzel Panko/herb/ lemon aioli	\$22.00
Lamb Shank Slow braised lamb shank/ red wine sauce	\$35.50	Stuffed Acorn Squash (V/GF) Tricolor quinoa/ black beans/ kale/ peppers/	\$19.00
Salmon Grilled/ Moroccan spiced / dill aioli	\$23.00	leek/tomato sauce Eggplant Parmesan	\$18.50
Branzino	\$32.50	Tomato sauce/ fresh mozzarella	

Green Salads

JP's Mixed Greens

\$79 / \$119

Radishes/ cucumbers/ oven roasted tomato/ red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette

Caesar Salad \$79 / \$119

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ caesar dressing

Kale Salad \$87 / \$129

Radicchio/ brussels sprouts/ shaved parmesan/ dried cranberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Starch Salads

Fusilli Pasta Salad

\$72 / \$90

Shaved brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette

Ancient Grain Salad

\$60 / \$90

Diced roasted peppers/ red onion/ kale/ edamame/ roasted corn/ fresh herbs/ lemon vinaigrette

Side Dishes

Regular Serves 6-8 people Large Serves 10-12 people

Vegetables

\$64 / \$84

Seasonal vegetables/ olive oil/ sea salt

Roasted Root Vegetables

Sautéed Mixed Vegetables

\$56 / \$72

Seasonal root vegetables/ olive oil/ thyme/ smoked paprika/ honey

Brussels Sprouts

\$80 / \$108

Caramelized onions/ beef bacon/ tamari-maple syrup

Rapini

\$72 / \$96

Garlic/ ras el hanout

Soup

Butternut Squash Soup (GF/V)

\$15/L

Maple roasted butternut squash puree seasoned with sage

Red Lentil Soup (GF/V)

\$15/L

Traditional Middle Eastern red lentil soup

Rustic Turkey Soup

\$15/L

Barley/vegetables/turkey

Starches

\$48/dz

Apple sauce/ sour cream

Stuffing

\$56 / \$72

Apple/cranberry/ herb stuffing

Roasted Baby Potato

\$56 / \$72

Smoked paprika/ olive oil/ garlic

Rustic Mashed Potatoes

\$80 / \$180

Skin on Yukon Gold potatoes/ cream/ butter

Potato Gratin

\$80 / \$180

Thinly sliced potatoes/ cream/ thyme/ parmesan cheese

Basmati Rice

\$68 / \$90

Saffron/barberries/pistachios

Sauces

Cranberry Sauce

\$12/500ml

Turkey Gravy

\$22/L

Pasta's To Go

Penne Pomodoro \$72 / \$144

Tomato sauce/ parmesan cheese

Cheese Cannelloni \$86 / \$170

Spinach and cheese/ tomato sauce/ mozzarella cheese

Vegetarian Lasagna \$80 / \$160

Fresh seasonal vegetables/ tomato sauce/ bechamel/ mozzarella/ Parmesan

Meat Lasagna

\$86 / \$170

Ground beef/ tomato sauce/ bechamel/ mozzarella/

Parmigiano Reggiano

Rigatoni Bolognese \$80 / \$160

Choose from beef/ turkey

Macaroni and Cheese \$80 / \$160

Aged cheddar cheese/ Parmigiano Reggiano panko bread crumb

*add black truffle paste \$25/\$40

Desserts

Fruit Platter \$7.00/pp

Seasonal fruits may include melons/ pineapples/ orange/ berries/ grapes

Cookie Platter \$5.00

Assorted gourmet house-made cookies/ 2 pieces per person Squares

\$3.50

Brownie/ blondies/ date bars/ lemon squares

Mason Jar Desserts

\$8.99

125ml mason jar filled with your choice of: Lemon meringue/ pumpkin spiced panna cotta/ chocolate mousse

