The Holiday Menu



HORS-D'OEUVRES

Assorted cheese and cracker tray

Caprese salad skewers (bocconcini, tomatoes and fresh basil)

Chicken/Turkey bites with Thai peanut sauce

Cucumber bite with cream cheese and tomato

Cucumber bites with smoked salmon & cream cheese

Devilled eggs

Fruit Platter

Italian skewers (cured meat, cheese, with either olives, blueberry or pickled onions)

Meatballs in a wine reduction with cranberry sauce

Mini fish cakes

Mini tourtière (meat pies)

Vegetables & dip or Mini crudité cups

SALADS

Broccoli & red pepper (v, gf)

Very colourful and flavourful salad. broccoli, red pepper, apples, pumpkin seeds topped with a house vinaigrette.

Caesar (gf if omitting croutons)

A classic salad made with romaine lettuce, croutons, parmesan cheese, bacon, topped with our house caesar dressing.

Chickpea (v, gf)

Chickpea salad is a delicious and nutritious salad made with chickpeas, diced tomatoes, cucumbers, red onions, bell peppers, parsley, mint, and a dressing of olive oil, lemon juice, and garlic. It is a great source of plant-based protein and fibre.

Garden (v, gf) Mixed greens, tomatoes, cucumbers, carrots, and house vinaigrette.

German Potato (gf) Red skinned potatoes, red onion, bacon, parsley, warm vinaigrette dressing.

Greek (gf) or Greek Pasta

Fresh tomatoes, cucumbers, red onions, feta cheese, olives, and house dressing (pasta) Our pasta salad is made with fresh vegetables, carrots, tomatoes, cucumbers, peppers, topped with your choice of a mayonnaise- based dressing or our house vinaigrette

Roasted Beet (v, gf)

Our caramelized beets sit on a bed of either mixed greens or spinach, topped with goat cheese, oranges, red onions with a citrus dressing.

Quinoa (v, gf)

Cooked Quinoa with carrots, tomatoes, cucumbers, peppers with our house dressing

Winter Salad

Baby spinach, apple, creamy Gorgonzola cheese and candied walnuts that are crunchy, sweet and spicy.







MAIN ENTRÉE

All mains served with your choice of garlic mashed or roasted garlic and herbed baby potatoes or Brown Sugar Roasted Sweet Potatoes and seasonal vegetables

Slow Cooker Herbed Roasted Turkey Apple and vegetable stuffing, natural savoury gravy, house-made cranberry chutney

> Cranberry Balsamic Chicken Breast sage and honey pan jus

Chicken supreme stuffed with bacon, spinach, cranberry and brie

Brown Sugar, Dijon Crusted Prime Rib port wine jus, Yorkshire pudding

Rosemary and Roasted Garlic Beef Sirloin carrot pan demi, Yorkshire pudding

Maple glazed ham

Stuffed Roasted Butternut Squash | white onion demi (V, GF)

Spinach and Zucchini Wellington wild mushrooms, red lentils, spiced tomato coulis

Wild fungi Risotto (V, GF)

Sun-dried tomato Risotto (V, GF)

Baked chicken Alfredo ziti

Butternut squash lasagna with bolognese sauce or vegetarian

Chickpea and lentil curry (V, GF)

Gourmet macaroni and cheese (V)



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SOUP

Autumn Squash - apple, ginger and turmeric

Turmeric, Apple, and Carrot Soup with candied pecans

Creamy vegan potato leek soup

Sweet potato and carrot soup

Split pea soup

CHARCUTERIE & GRAZING

BOARDS

Grazing boards (vg or v) Priced per person - \$16.95 Individual cups - \$7.95

Charcuterie board Priced per person - \$16.95 Individual cups - \$7.95

DESSERT

All package options will be served with a dessert such as, squares, pies, cookies, cupcakes, cheesecakes with mason jar, etc.

* Choices or substitution may occur and will be left to the discretion of Yummy Mummy's Kitchen. Unless specified by the client.



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ADDITIONAL ITEMS

Beverages - coffee & tea \$2.50 per person

Disposable plates, cups, utensils, napkins cutlery \$3.50 per person

PRICING

Package 1 Choose 2 salads OR 1 salad & 1 soup, 1 vegan entrée, 1 main entrée, dessert

> LUNCH \$29.95 DINNER \$39.95

Package 2

Choose 2 hors d'oeuvres, 1 salad, 1 vegan entrée, 1 main entrée and dessert

> LUNCH \$29.95 DINNER \$39.95

PRICING CONTINUED

Package 3 Choose 4 hors d'oeuvres OR 2 salads OR 1 salad & 1 soup, 1 vegan entrée, 1 main entrée and dessert

> LUNCH \$35.95 DINNER \$45.95

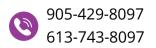
Package 4 Choose 4 hors d'oeuvres OR 2 salads OR 1 salad & 1 soup, 1 vegan entrée, 2 main entrées and dessert

> LUNCH \$39.95 DINNER \$51.95

Package 5

Choose 4 hors d'oeuvres OR 2 salads OR 1 salad & 1 soup, 2 vegan entrées OR 6 hors d'oeuvres and 1 vegan entrée and 2 main entrées and dessert

> LUNCH \$42.95 DINNER \$57.95



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