



# Holiday MENU



## FESTIVE SPECIAL

*(Minimum 25 guests)*



As the holiday season approaches, let Chartwells assist you with everything from the ideal food to thematic presentation and customized elements of your special event. We will collaborate with you to make sure that, in addition to attending to all of your requests and creating a special experience each time, we leave a lasting impression on your guests. Please ask about table linens, table décor, and servers when placing your order as they are available at an additional cost.



Available from November 13th –  
December 22nd



# Jingle Bells

Festive punch infused with cranberries, apples, cloves & cinnamon & Ice water.



(Substitute the Festive Punch for assorted canned beverages)  
5oz per person, Roast turkey with stuffing, apple sage gravy and rhubarb cranberry chutney



Roasted Brussels sprouts with sweet balsamic tahini drizzle & crispy crumbs



5oz per person, Baked cheese tortellini in white chocolate parsnip sauce

5 oz per person, Pan seared haddock with gingerbread butternut squash beurre blanc & pickled grapes.



Seasonal baby greens with maple mustard vinaigrette



Shaved carrot, apple & beet salad with apple vinaigrette.



Sweet potato & date mash



Assorted rolls & breads with butter

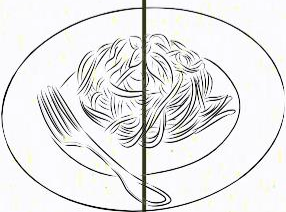
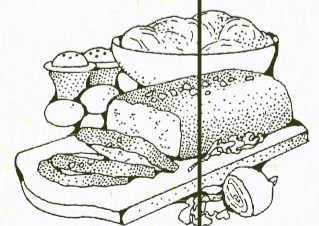
Eggnog bread pudding, festive desserts, traditional shortbread cookies



Coffee & Tea

**\$41.99**

Per person





# The Classic

Festive punch infused with cranberries, apples, cloves & cinnamon & Ice water.

(Substitute the Festive Punch for assorted canned beverages)



5oz per person, Roast turkey with stuffing, apple sage gravy and rhubarb cranberry chutney



Roasted brussels sprouts with sweet balsamic tahini drizzle & crispy crumbs



5oz per person, Baked cheese tortellini in white chocolate parsnip sauce



Seasonal baby greens with maple mustard vinaigrette



Shaved carrot, apple & beet salad apple vinaigrette.



Sweet potato & date mash



Assorted rolls & breads with butter

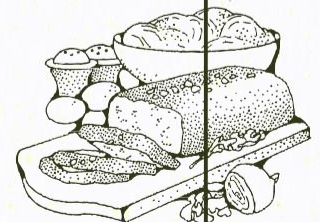
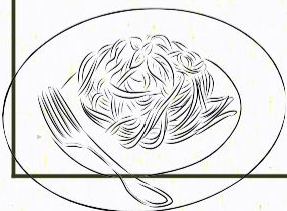


Festive desserts, traditional shortbread cookies

Coffee & Tea

**\$33.99**

Per person





# Deck the Halls



Festive punch infused with cranberries, apples, cloves & cinnamon & Ice water.

(Substitute the Festive Punch for assorted canned beverages)



Roast turkey with stuffing, apple sage gravy and rhubarb cranberry chutney



Baked cheese tortellini in white chocolate parsnip sauce



Seasonal baby greens with maple mustard vinaigrette



Sweet potato & date mash

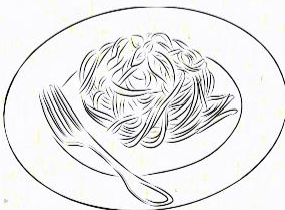
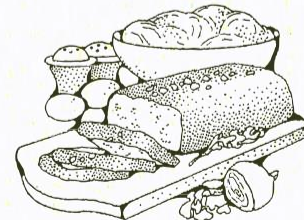


Assorted rolls & breads with butter



Shortbread cookies

Coffee & Tea



**\$27.99**

Per person







# FOR DIETARY RESTRICTIONS

*(No additional cost for dietary substitutions.)*



Roast chicken breast with rhubarb  
cranberry chutney



Sweet potato, tomato & peanut stew



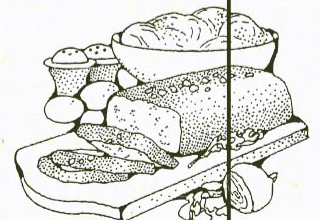
Turkey without gravy



Sweet potato, tomato & peanut stew



Add an Eggnog bread pudding for  
\$4 per guest.





# Holiday MENU



**Monika Wojciechowski**  
**Catering Director**  
[monika.wojciechowski@compass-canada.com](mailto:monika.wojciechowski@compass-canada.com)



**Visit us on:** [humber-cgc.catertrax.com](http://humber-cgc.catertrax.com)

**North campus contact:**

Franklin Shibi  
[Franklin.shibi@humber.ca](mailto:Franklin.shibi@humber.ca)  
Tel: 416-675-6622 ext.5962  
Cell:416-475-7603

**Lakeshore campus contact:**

Harsimranjeet Sandhu  
[harsimranjeet.sandhu@humber.ca](mailto:harsimranjeet.sandhu@humber.ca)  
Tel: 416-675-6622 ext.3323  
Cell: 647-865-7175

