



LORD ELGIN

Holiday Parties

2024

Canapes

PRICE PER DOZEN | MINIMUM 3 DOZEN

COLD

TOMATO SUCCOTASH IN PHYLLO CUP | \$44.00

SMOKED SALMON BLINI WITH HORSERADISH CREAM | \$41.00

TORCHED BRIE AND FIG CROSTINI | \$44.00

CRANBERRY AND PUMPKIN SEED BRUSCHETTA WITH HONEY ROSEMARY
RICOTTA | \$44.00

SMOKED DUCK WRAPPED DATES | \$46.00

HOT

OKA APPLE AND ALMOND PHYLLO | \$42.00

MINI CRAB CAKES | \$46.00

MINI STUFFING ARANCINI | \$42.00

SPANAKOPITA | \$42.00

MINI VEGETABLE SPRING ROLLS WITH PLUM SAUCE | \$42.00

CAN'T DECIDE?

CHEF'S CHOICE CANAPES

2 HOT AND 2 COLD | \$38.00

All prices subject to change without notice. Prices do not
include 18% service and 13% HST.

Plated Lunch \$64.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

ALL PLATED MENUS ARE ACCOMPANIED WITH FRESHLY BAKED BREAD AND BUTTER

CHOICE OF ONE STARTER:

WINTER SPICED BUTTERNUT SQUASH SOUP

ARCADIAN GREENS WITH POMEGRANATE SEEDS, DRIED CANBERRY AND SANGRIA VINAIGRETTE

CHOICE OF ONE MAIN:

GARLIC AND THYME ROASTED TURKEY SERVED WITH APPLE CHORIZO STUFFING, CRANBERRY SAUCE, WHIPPED MASHED POTATOES, ROOT VEGETABLES AND GRAVY

SALOMN BRINED WITH SPRUCE BOWS, TOPPED WITH HERB CREAM SAUCE, JASMINE RICE AND CHARRED BRUSSELS SPROUTS

HEARTY BUTTERNUT SQUASH RAVIOLI WITH GARLIC CREAM, PARMESAN AND PISTACHIO

CHOICE OF ONE DESSERT:

TRIPLE CHOCOLATE MOUSSE WITH BERRIES

EGGNOG CREME BRULE

SERVED WITH COFFEE AND TEA

If you would like to offer your guests a choice of main course, you are required to provide a seating chart with selections a minimum of 10 days in advance and place cards for your guests on the day of the event.

All prices subject to change without notice. Prices do not include 18% service and 13% HST.



Buffet Lunch \$ 60.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

LADY ELGIN CHRISTMAS

CHEF'S DAILY SOUP CREATION

ARCADIAN GREENS WITH BEET AND CARROT WHISPS WITH A SELECTION OF VINAIGRETTES
CAESAR SALAD WITH SHAVED PARMESAN, CRISP BACON, AND HOUSE PREPARED CROUTONS

GARLIC AND THYME ROASTED TURKEY

PASTA PRIMAVERA WITH ROASTED GARLIC CREAM SAUCE TOPPED WITH TORCHED CHERRY
TOMATO

WHIPPED MASHED POTATOES
ROASTED ROOT VEGETABLES

ASSORTED DESSERT SQUARES
FESTIVE STICKY TOFFEE PUDDING

SERVED WITH COFFEE AND TEA

All prices subject to change without notice. Prices do not
include 18% service and 13% HST.



Plated Dinner \$69.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

ALL PLATED MENUS ARE ACCOMPANIED WITH FRESHLY BAKED BREAD AND BUTTER

CHOICE OF ONE STARTER:

WINTER SPICED BUTTERNUT SQUASH SOUP

ARCADIAN GREENS WITH POMEGRANATE SEEDS, DRIED CANBERRY AND SANGRIA VINAIGRETTE

CHOICE OF ONE MAIN:

GARLIC AND THYME ROASTED TURKEY SERVED WITH APPLE CHORIZO STUFFING, CRANBERRY SAUCE, WHIPPED MASHED POTATOES, ROOT VEGETABLES AND GRAVY

SALOMN BRINED WITH SPRUCE BOWS, TOPPED WITH APRICOT AND ORANGE BUTTER, SERVED ON A BED WITH CELERIAC MASH AND GARDEN VEGETABLES

HEARTY BUTTERNUT SQUASH RAVIOLI WITH GARLIC CREAM, PARMASEAN AND PISTACHIO

SLOW BRAISED BEEF SHORT RIB WITH MUSTARD JUS SERVED ON A HERB POLENTA CAKE AND ROASTED PARSNIPS | ADD \$10.00 PER PERSON

CHOICE OF ONE DESSERT:

TRIPLE CHOCOLATE MOUSSE WITH BERRIES

EGGNOG CREME BRULE

SERVED WITH COFFEE AND TEA

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Buffet Dinner \$ 63.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

CHEF'S DAILY SOUP CREATION
BREAD ROLLS AND BUTTER

ARCADIAN GREENS WITH BEET AND CARROT WHISPS WITH A SELECTION OF VINAIGRETTES
BROCCOLI AND CAULIFLOWER SALAD TOSSED IN A CREAMY DRESSING WITH SUNFLOWER SEEDS

CHEESE AND CHARCUTERIE BOARD
HUMMUS LAYERED DIP, GRILLED VEGETABLES, KALAMATA OLIVES AND PITA

GARLIC AND THYME ROASTED TURKEY WITH APPLE CHORIZO STUFFING AND RICH TURKEY
GRAVY

PASTA PRIMAVERA WITH ROASTED GARLIC CREAM SAUCE TOPPED WITH TORCHED CHERRY
TOMATO

LADY ELGIN SIGNATURE TOURTIERE MADE WITH HOLIDAY SPICES AND HOUSE KETCHUP

CRANBERRY SAUCE
FLUFFY GARLIC MASHED POTATOES AND TRUFFLE OIL
ROASTED ROOT VEGETABLES TOSSED IN MAPLE SYRUP AND FRESH HERBS
CHARRED BRUSSELS SPROUTS TOSSED IN GARLIC AND HERB BUTTER GARNISHED WITH PUMPKIN
SEEDS AND DRIED CRANBERRIES

ASSORTED DESSERT SQUARES
FESTIVE STICKY TOFFEE PUDDING

SERVED WITH COFFEE AND TEA

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include 18% service and 13% HST.



Bar Options

HOST BAR

ALL BEVERAGE CHARGES ARE BILLED ON CONSUMPTION TO THE MASTER ACCOUNT

CASH BAR

GUESTS ARE RESPONSIBLE TO PAY FOR THEIR OWN BEVERAGES

COMBINATION

HOST CAN DETERMINE A CERTAIN NUMBER OF DRINKS BY TICKET OR DOLLAR AMOUNT THAT WILL BE COVERED BY THE MASTER BILL, GUESTS ARE RESPONSIBLE FOR ANY OTHER CHARGES

DOMESTIC BEER | \$8.00

IMPORTED BEER | \$9.00

LOCAL/ CRAFT BEER | \$10.00

HOUSE WINE BY THE GLASS | \$9.00

SPARKLING WINE BY THE GLASS | \$14.00

ON REQUEST ONLY

BAR RAIL LIQUOR | \$9.00

TOP SHELF VODKA, BACARDI RUM, CAPTAIN MORGAN DARK SPICED RUM, TOP SHELF GIN, DEWARS SCOTCH, CANADIAN CLUB RYE, SAUZA SILVER TEQUILA

PREMIUM LIQUOR | \$11.00

GREY GOOSE VODKA, APPLETON RUM, HENDRICKS GIN, CROWN ROYAL RYE, TROMBA TEQUILA, ARDNAMURCHAN SCOTCH

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