

Ma-Ro's Holiday Menu

CLASSIC YULETIDE

ROCKET FENNEL CITRUS SALAD

Dried Cranberries, Sweet Pickled Red Onion, Mint,
Black Olives, Olive Oil, Mint Honey Citrus Vinaigrette

TURKEY ROULADE

With Butternut Squash, Farmer's Turkey Bratwurst,
Sautéed Baby Spinach, Muskoka Cranberry Pear Chutney
Bourbon Merlot Turkey Jus Reduction

STUFFED ACORN SQUASH

Quinoa, Pepita, Green Onion, Feta,
and Lemon Garlic Sauce
(Vegetarian Option)

TRADITIONAL HERB AND MUSHROOM STUFFING

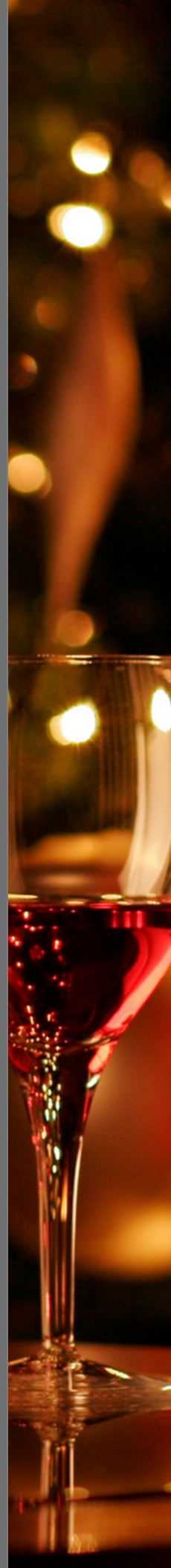
Dried Cranberries, Apricots, Cherries, Wild and Red Rice, Mirepoix, Mushrooms,
and Fresh Herbs

HONEY-GLAZED ROASTED CARROTS AND PARSNIPS

A SELECTION OF HOLIDAY MACARONS

Red and Green Macarons
with Candy Cane Creme

FRUIT PLATTER



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WINTER WONDERLAND

YULETIDE SALAD

Boston Lettuce, Pomegranate, Strawberries, Feta, Caramelized Apples, Pecan Meringue Crunch
and Poppyseed Buttermilk Dressing

BRIOCHE CRUSTED SALMON

with Spinach Cranberry Goat Cheese Veloute

BROWN BUTTER CANDIED BEETS

CABBAGE ROLLS

Stuffed Cabbage with Beyond Meat,
Brown & White Rice, Quinoa,
Baked in Tomato Sauce, Vegan Cheddar, and Mozzarella
(Vegetarian Option)

JEWELLED RICE PILAF

Saffron Basmati Rice, Raisins, Mirepoix, Herbs, Cardamom, Cumin,
Turmeric Spiced

GINGERBREAD BROWNIES

FRUIT PLATTER

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FESTIVE COMFORT

BABY KALE SALAD

Shaved Brussels Sprouts, Apples,
and Maple Cayenne Caramelized Hazelnuts,
Persimmons and Red and Black Radishes,
Served in a Lemon Dijon Olive Oil Dressing

ROAST CHICKEN WITH COGNAC SAUCE

Oven Roasted Grain Fed Chicken, Served with Au Jus Cognac
Sauce with Fire-Charred Chestnuts

SCALLOPED POTATOES

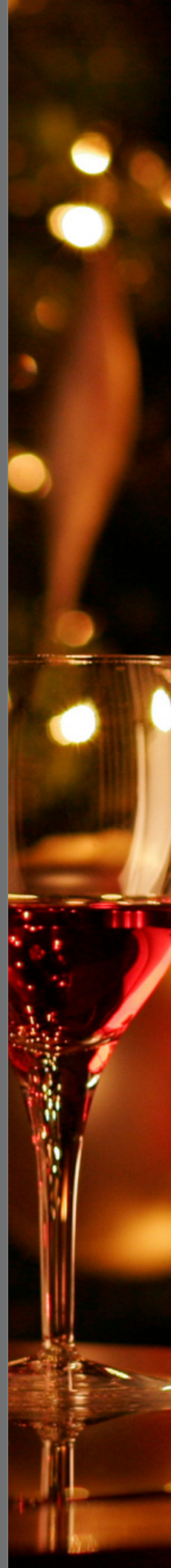
FESTIVE GRILLED YELLOW AND GREEN ZUCCHINI FILET

Served with Sweet Pimento Harissa Jam

SPICED HALLOUMI

with Grilled Swiss Chard and Acorn Squash
Dollop of Garlic Tahini Yogurt
(Vegetarian Option)

APPLE STICKY TOFFEE PUDDING



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HOLIDAY ROAST

**ESCAROLE AND BLOND FRISÉE, PEAR,
PARMESAN, AND BASIL LEAF SALAD**
in Red Wine, White Balsamic Dressing

BEEF STRIPLOIN ROAST
with Caramelized Onions, Mushroom Duxelle
Served with Au Jus

SWEET POTATO ROAST
with Caramelized Onion Mushroom Duxelle
(Vegetarian Option)

**CHEESY ROASTED
NEW POTATOES AND PEPPERS**

BRUSSELS SPROUTS
with Chestnuts

CHOCOLATE POTS DE CREME

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MERRY MINGLING

HOLIDAY THEMED ADDITIONAL SELECTION TO HORS D'OEUVRE LIST

HOLIDAY BRIE

(Serves 8-10)

Wheel of Brie Layered
with Brown Sugar Slivered Almonds,
Green Grapes and Strawberries,
Served with a Warm Baguette

SOY MAPLE BACON WRAP SHRIMP

Served with Whisky Peppercorn Mango Jam

SMOKED SALMON ROSE CANAPES

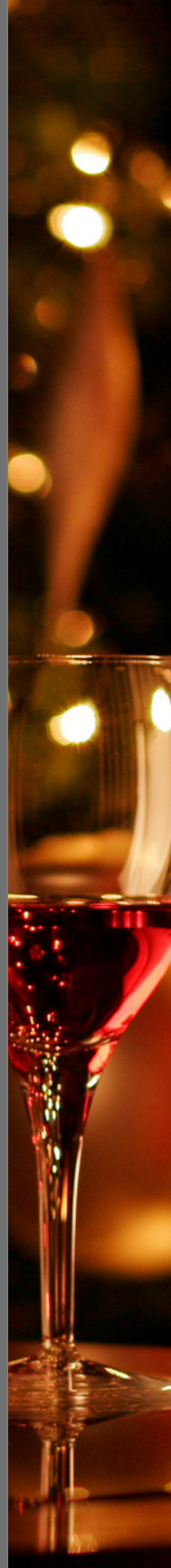
on Toasted Brioche, Horseradish Crema
with Fresh Dill and Yuzu Caviar

RICOTTA AND ROASTED GRAPES

on a Crostini

WATERMELON AND GREEN PEPPERCORN-MARINATED FETA

Drizzled with Organic Honey



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NOEL PRESTIGE

SOUP

CLASSIC FRENCH ONION SOUP

with Cheese Toast

APPETIZER

SEAFOOD MARTINI

Poached Atlantic Lobster,
Served with Meyer Lemon Butter Dressing.
Garnished with Shrimp and Scallop Thermidor,
and Kiwi Mussel

CHAMPAGNE ICE

ENTRÉE

ROASTED HERB-ENCUSTED RACK OF LAMB

Served with Madeira Jus

SIDES

TORN POTATOES OF MANY COLORS

with Chili Lime Butter, Pomegranate,
Broccoli Kale Slaw

STEM ON HEIRLOOM CARROTS

DESSERT

RING IN THE NEW YEAR

Cranberry Eggnog Napoleon
Served with Dark Chocolate Sauce, Berries, Almond Tuile Leaf, Edible
Chocolate Spoon, Vanilla Bean Creme Anglaise