



**ANYTIME.**

**ANYWHERE.**

**HOLIDAY 2019**

**DRAKE  
CATER  
ING**



# HOLIDAY

**BY DRAKE CATERING**

Leave the holiday hustle to Drake Catering + take us on the road for your knockout event of the year. We bring our artfully inspired hospitality, our unique personality + our endless energy to your events. For fifteen years, we've hosted you at our place, but this time, let's go to yours. With custom offsite event planning like you've never seen before, eats, drinks + Drake-to-your-door-delivery, be the host with the most this holiday season.

# HOLIDAY MENU

**36 pp**

SELECTION OF 3 CANAPÉS + CHOICE OF MAIN + 3 SIDES

## CANAPÉS

**Seedlip + ginger poached pear**

hazelnut, rosemary

**beets on toast**

black pepper goat cheese, watercress, seed toast

**salmon blini**

dill cured salmon, crème fraîche, trout roe + dill, buckwheat pancake

**deviled eggs**

dried tomato, caper, chorizo, parsley

**lamb bite**

shaved lamb, za'atar, tzatziki, house pita chip

**steak tartare**

hand chopped flatiron, fried caper, chili, yolk, grain crisp

## MAINS

**roast turkey**

apple-brined + slow roasted, served w/ gravy + cranberry sauce

**classic country ham**

pineapple rings, amarena cherries, maple brown sugar glaze

**Commissary's 14 hour smoked brisket**

smoked port demi + Bourbon hollandaise

**baked chinook salmon**

chive crème fraîche, grilled lemon + dill

## SIDES

ginger roasted beets and watercress

goat cheese + parsnip potato gratin

apple + carrot salad w/ soaked raisins and pepita

chili roasted broccoli w/ citrus and shallot

wild rice + basmati stuffing w/ sage and cranberry

endives, fennel, candied pecans, butter milk dressing

extra sides + **6 each pp**

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**CONTACT CATERING**

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