2026

CHRISTMAS FEATURES

(519)-966-0997

The following items are available for **cold** pickup at **4315 Seminole St.** on Thursday December 24th **only**. Between 10am & 3pm
Enjoy the Holiday with your family and friends.... Not cooking & cleaning!

All orders must be placed by Friday December 18th.

We ALWAYS sell out early, so don't delay. First come first serve.

APPETIZERS

Nothings & Salsa - Sm $25/Lg $35
Our famous addictive seasoned chips with tomato salsa

Poached Lemon Garlic Shrimp - $65/4 dz
Served with smoky Remoulade sauce on the side for dipping.

Arancini Balls - $55/2dz
Lightly breaded and fried golden - Tangy Marinara Sauce

SALADS - Styro Serves 4 / SB Serves 10 / MB Serves 15

Cranberry Walnut - Styro $18 / SB $45 / MB $55
Baby Spinach, mixed greens, strawberries, cranberries and feta.

House Salad - Styro $18 / SB $45 / MB $55
Mixed greens topped with tomatoes, cucumbers and shredded carrots.

Bocconcini Salad - RP $25 / HP $40 / SP $60 / MP $80
Mozarella, basil, garlic, tomatoes, and Balsamic herb Vinaigrette.

MAINS

Approx servings - Round Pan (RP) Serves 4 / Half Pan (HP) Serves 6 / Small Pan (SP) Serves 12 / Medium Pan (MP) Serves 16 / Large Pan (LP) Serves 30

Roast Turkey with Giblet Gravy
Fresh roasted sliced and served with our house giblet pan gravy on the side.
RP $56 / HP $78 / SP $144 / MP $180 / LP $280

Glazed Ham
Lightly smoked cured then sliced and topped with our maple ginger glaze.
RP $50 / HP $68 / SP $130 / MP $175 / LP $255

Braised Beef Brisket with Mushroom Gravy
Braised until tender then sliced and served with our mushroom Pan gravy.
RP $60 / HP $85 / SP $150 / MP $225 / LP $320

Meat & Cheese Lasagna
Layers of pasta, cheese, meat sauce & ricotta cheese.
SP $55 / MP $95

French Tourtiere Meat Pie
Traditionally made with beef, pork, potatoes, onions and sage.
10" Filled Pie $22

Chicken Breast Marsala
Pan seared and topped with our red wine mushroom sauce.
RP $35 / HP $ 50 / SP $70 / MP $130 / LP $185

Red Pepper Chicken (GF)
60/40 ratio of boneless white & dark meat finished with bell pepper cream.
RP $35 / HP $ 50 / SP $70 / MP $130 / LP $185

Roast Leg of Lamb (GF)
Roasted with rosemary olive oil & garlic. Pepper yogurt sauce.
RP $60 / HP $85 / SP $150 / MP $225 / LP $320

Broiled Maple Glazed Salmon - 3 oz pieces
Lightly seasoned then broil and topped with our maple Dijon glaze.
HP 15pc $85 / SP 24pc $135 / MP 48 pc $250

Broiled White Fish
Broiled Basa finished with our lemon dill butter cream sauce.
HP $ 50 / SP $70 / MP $130 / LP $185

SIDE DISHES

Approx servings - Round Pan (RP) Serves 6 / Half Pan (HP) Serves 8 / Small Pan (HP) Serves 14 / Medium Pan (MP) Serves 20 / Large Pan (LP) Serves 36

Garlic Smashed Red Skin Potatoes
Finished with garlic butter, cream and green onions.
RP $20 / HP $35 / SP $55 / MP $85 / LP $120

Meat & Bread Stuffing or (V) Cranberry & Sage Bread Stuffing
Made with onions, celery, sage, carrots & bread. Turkey stock or veg stock.
RP $20 / HP $35 / SP $55 / MP $85 / LP $120

Baked Penne a la Vodka
Our meat sauce finished with cream & vodka. Topped with 3 cheese blend.
RP $25 / HP $40 / SP $60 / MP $95 / LP $130

Truffle Parmesan Potatoes
Roasted then tossed with garlic truffle olive oil & Parmesan Cheese.
RP $20 / HP $35 / SP $55 / MP $85 / LP $120

Honey Glazed Roasted Carrots
Fresh carrots finished with honey & butter.
RP $20 / HP $35 / SP $55 / MP $85 / LP $120

Broccoli & Cauliflower Au Gratin
Both are tossed in garlic cream sauce then topped with cheese.
RP $25 / HP $40 / SP $60 / MP $95 / LP $130

Mixed Vegetables with Garlic Butter
Always fresh, broccoli, cauliflower, carrots, beans and zucchini.
RP $20 / HP $35 / SP $55 / MP $85 / LP $120

Lobster Mac & Cheese
Our popular mac & cheese tossed with broiled lobster meat & garlic.
RP $30 / HP $45 / SP $65 / MP $100 / LP $135

DESSERTS & EXTRAS

Cinnamon Crisps with Vanilla Cream Dip SM $25 / LG $35 - **Pecan Pie** 10" $25

Giblet Gravy 1 litre $9 - **Cranberry Sauce** 1/2 litre $6 / 1 litre $10

SINGLE TURKEY DINNER - *Maximum 4 per person. $25.00 ++*
Roasted Turkey & Gravy, Meat Stuffing, Garlic Smashed Potatoes, Buttered Corn & 2oz Cranberry Sauce.