



2026
Christmas
MENUS





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Mingle Before Dinner

CHEF CURATED HORS D'OEUVRES

\$38.00 PER DOZEN*

CLIENTS CHOICE HORS D'OEUVRES

\$48.00 PER DOZEN

RECEPTION PLATTERS

PRICES NOTED BELOW

*Chef Curated option allows Vivid Hospitality to align Hors D'oeuvres production across multiple events, reducing production and labour - translating into savings for our Clients.

Minimum orders of 3 dozen of either Chef Curated or Client's Choice

Prices do not include: drinks, cutlery, other add-ons, taxes (13%), fuel fee, or service fees (18%)





Hors D'oeuvres Menu

Vegetarian

Fig and Goat Cheese Tart

*Tart Shelled Filled with Flavoured Whipped Goat Cheese topped with Fig Jam.
Garnished with Microgreen.*

Fresh Rice Paper Spring Rolls

*Delicate Rice Paper, Bundled with Julienne Pickled Sweet Heirloom Carrots, Baby Arugula,
Sesame Marinated Vermicelli Noodles, Avocado & Mango Served with a Toasted Sesame Thai Glaze*

Cranberry and Brie Crostini

Sliced Brie topped with Housemade Cranberry Jam

Caramelized Pear and Goat Cheese Bites

*Flavoured Goat cheese topped with Caramelized Pears
Served in Barquette Cracker*

Meat

Steak & Stilton

*AAA NY Striploin, on a Roasted Garlic Crostini, Topped with English Stilton Blue Cheese & Roasted
Tomato Garlic Jam*

Braised Beef in a Mini Yorkshire Pudding

Tender braised meat with rich pan gravy in a mini yorkshire pudding

Smoked Duck with Melon Salsa

Smoked duck paired with fresh melon salsa and herb garnish

Sage & Peppercorn Whipped Chicken Liver Pate

Served in a light Phyllo Cup

Prosciutto Wrapped Fig & Double Cream Brie

Drizzled with a Honey & Cracked Pepper Glaze

Smoked Salmon Cones

*Mini Savoury Cone filled with caperberry cream cheese & smoked salmon.
Garnished with fresh dill.*



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Reception Platters Menu

Vegetable Crudité \$4.00 per person

Served with Roasted Garlic and Herb Dip

Domestic and International Cheese Platter \$10.00 per person

Served with an Assortment of Crackers

Sliced Fresh Fruit Platter \$6.00 per person

Display of fresh fruit

Oven Baked Brie \$350.00

Serves 50 people. Topped with Field Berry Coulis and Served with Fresh Crostini.

Bruschetta Display \$7.00 per person

Traditional Roma Tomato and Bocconcini Platters. Topped with Garden Fresh Basil, Aged Balsamic and Olive Oil

Classic Charcuterie Board \$15.00 per person

Variety of Cured Meats, Terrine, Pickled Vegetables, Chutneys, Gourmet Cheeses and Crostini.

Christmas

Classic Buffet

\$29.99 PER PERSON

Please provide Dietary Requirements in your order, including Vegetarian/Vegan, Gluten and Dairy Free, and Halal

MEAL INCLUDES:

Starter

- **Assorted Rolls with Butter**

Main

- **Festive Turkey with Gravy**
Herb-marinated turkey served with traditional savoury pan gravy
- **Delicious Sides**
House-made Stuffing, Herb Roasted Potatoes and Root Vegetable Medley

Dessert

- **Assorted Dessert Squares**
A festive assortment of chef-selected desserts and seasonal sweets



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Premium Buffet

\$35.99 PER PERSON

Please provide Dietary Requirements in your order, including Vegetarian/Vegan, Gluten and Dairy Free, and Halal

MEAL INCLUDES:

Starter

- Assorted Rolls with Butter
- Mixed Green Salad with Cranberries and Feta

Tender greens with dried cranberries, feta, and onion. Served with a house vinaigrette

Main

- Festive Turkey with Gravy

Herb-marinated turkey served with traditional savoury pan gravy

- Delicious Sides

House-made Stuffing, Herb Roasted Potatoes and Root Vegetable Medley

Dessert

- Assorted Dessert Squares

A festive assortment of chef-selected desserts and seasonal sweets

- Fresh Fruit Salad



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Christmas

Gourmet Buffet

\$39.99 PER PERSON

Please provide Dietary Requirements in your order, including Vegetarian/Vegan, Gluten and Dairy Free, and Halal

MEAL INCLUDES:

Starter

- **Focaccia with Butter**
- **Baby Spinach Salad with Cranberries and Feta**
Baby spinach with dried cranberries, feta, onion. Served with a house balsamic vinaigrette.
- **Mixed Green Salad with Shaved Fennel, Beets and Mandarin Oranges**
Tender greens with shaved fennel, beets, mandarin oranges. Served with a citrus vinaigrette

Main

Festive Turkey with Gravy + 1 other protein

- **Roast Beef with Fig Peppercorn Demi Sauce**
Slow roasted beef with a rich fig and cracked peppercorn demi-glaze
- **Apple Butter Pork Tenderloin**
Roasted pork tenderloin glazed with apple butter and pan jus
- **Atlantic Salmon with Dill Cream Sauce**
Seared Atlantic Salmon with lemon-dill sauce

- **Delicious Sides**

House-made Stuffing, Herb Roasted Potatoes and Root Vegetable Medley

Dessert

- **Assorted Dessert Squares**
A festive assortment of chef-selected desserts and seasonal sweets
- **Fresh Fruit Salad**



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Santa's *Late Night* Snack

\$10.00 PER PERSON • MINIMUM 40 PERSON ORDER •

Grilled Cheese and Tomato Soup

3 Cheese - Melty Smoked Gouda, Aged Cheddar and Asiago grilled to perfection. Served with Tomato shooters

Sliders Station - Served with Kettle Chips

Choice of up to 2 options: Roasted Turkey Sliders | Pulled Pork & Coleslaw | Brisket Sliders | Grilled Mushroom Sliders | Tomato-Bacon-Garlic Cream Cheese Sliders

Mini Sandwich Bar

Cold Assortment of shaved Brisket, Ham, Smoked Turkey, and Italian Salamis on Grain Harvest Mini Buns, with house-made sauces and toppings

Pretzel Bar

Variety of Pretzels served with a Selection of Mustard, Spinach Dip, Hummus and Cheese Tapenade.

Breads and Spreads

A variety of festive dips, served with a compliment of Breads and Crackers

Mini Donut Bar

3 Varieties of Beignets - Nutella, Raspberry, and Dolce Leche

Churro Bar - Served Warm

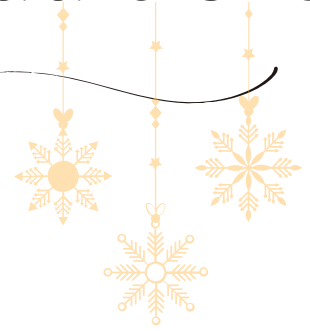
Served with Chocolate Dip, Caramel Dip, Cinnamon and Sugar



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Merry Additions Menu



• HOST BAR OPTIONS •

Standard Host Bar (Open Bar) \$55.00 PER PERSON

5 Hour Package - Bar Closed During Dinner.

Includes: Bartender| Alcohol*| Soft Drinks| Glassware for Cocktail Hour and Disposables for After Dinner

Beer & Wine Only Bar \$45.00 PER PERSON

5 Hour Package - Bar Closed During Dinner.

Includes: Bartender| Alcohol*| Soft Drinks| Glassware for Cocktail Hour and Disposables for After Dinner

add-ons

- Premium Alcohols - price based on type of alcohol
- Premium or Craft Beer - price based on type of beer
- Add extra Hours to the Bar - **\$9 (wine & beer) - 11 (open bar) per person per hour**



Cash Bar Options Available Upon Request



• DECOR OPTIONS •

Chargers (pp) - Glass **\$2.50**| Plastic **\$1.95**

Linen Napkins (pp) - Standard **\$1.00** | Velvet **\$1.50**

Standard Linens (per table) - **\$22.00**

Tableware (Glassware| Dishware| Cutlery) - **each \$6.50 - \$9.00/dozen**

Tables & Chairs - Pricing & Styles available upon request

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