

# CATERING *by design*

## Christmas Dinner Menu

Make a selection from our suggested menus

### Tier A

Slow Roasted Prime Rib au Jus with Yorkshire Pudding  
8 oz. New York Steak Madagascar  
Roasted Prime Rib with VQA Red Wine Shallot Sauce  
Maple Glazed Salmon with Fresh Tossed Pasta  
Braised Lamb Shank in Rosemary Garlic Jus

### Tier B

Orange Ginger Brushed Chicken with Pistachio Herb Stuffing and Cider  
Cornmeal Crusted Red Snapper Finished with a Fine Herb and Lemon Glaze  
Stuffed Pork Loin Wrapped in Pancetta with Black Olive Jus  
Cornish Game Hen Stuffed with Wild Rice  
Seafood and Shellfish simmered in Orange Tarragon Sauce and Champagne  
Sliced Pork Loin with Caramelized Apple Chutney  
Chicken Cordon Bleu  
Steamed or Pan-Seared Fillet of Salmon with Fresh Fennel, Dill, Caper Chutney

### Tier C

Rosemary Grilled Chicken Breast  
Chicken Camembert with herb Cream Cheese  
Sautéed Snapper Fennaci Style  
Pork Piccata with Wild Mushroom Ragout  
Breast of Chicken with Kananaskis Country Mushroom Sauce  
Roasted Turkey with Sage Dressing  
Maple Sugar Glazed Ham with Pineapple Sauce  
Tandoori Style Chicken Breast  
Greek Style Chicken Souvlaki  
Andouille Jambalaya  
Spanish Paella  
Chicken Korma  
Butter Chicken

### Tier D

Roasted Vegetarian or Meat Lasagna  
Bowtie Pasta with Italian Sausage and Rustic Sun-Dried Tomato Herb Sauce  
Eggplant and Zucchini Moussaka  
Baked Cheese or Meat Manicotti  
BBQ Chicken  
Pork, Beef, or Chicken Stir-Fry  
Sour Creamed Beef Stroganoff with Buttered Noodles  
Veal or Cheese Tortellini in Basil Garlic Alfredo Sauce  
Cannelloni Pasta Filled with Ricotta and Vegetable Cheese or Veal Tortellini with Basil Pesto  
Perogies and Cabbage Rolls

