



Winchelsea Events
CATERING & SPECIAL OCCASIONS

Holiday Menu – 2019

Salad

Mixed Green Salad with Sun-dried Tomatoes, Fresh Parmesan & Croutons Served with a Lemon & Herb Vinaigrette

Housemade Bread & Whipped Butter

Main Course

Slow Roasted Lemon & Sage Rubbed Turkey
Traditional Upper Canada Cranberry Compote ~ Pan Gravy
Apple Cider & Clove-Glazed Ham
Old-Fashioned Stuffing made with Homemade Bread
Buttermilk Mashed Potatoes
Mixed Steamed Vegetables
Roasted Acorn Squash

Desserts

(Choose 1; Over 50 People Choose 2)
Assorted Squares & Christmas Cookies
Pumpkin Sticky Toffee Pudding
Apple Crisp with Ice Cream
Chocolate Caramel Pecan Cake

Tea & Coffee

For events held in our venue, the 15% Private Event Service Fee includes Gratuity, all required plateware, in house linens, service staff and the exclusive use of one of our private dining rooms for up to 3 hours