



Festive & Holiday Meal

Turkey Packages

All Turkey meals come deboned and sliced, complete with fixings that include turkey gravy, house-made cranberry sauce, and dinner rolls with whipped butter balls.

Turkey meals are all sent cold with heating instructions; hot delivery available at an extra charge.

Individual Turkey Meal (breast) with fixings & 3 sides	29
Turkey Breast boneless 4 ppl	110
Half Turkey (6-7 lbs) 5-7 ppl	179
Whole Turkey (12-14 lbs) 10-14 ppl	399
Whole Turkey (25-30 lb) for 25-30 ppl	799

Includes 3 SIDES to choose from:

Stuffing with apples, cranberries, croutons, onions, carrots, celery, savoury, and sage (DF)

Roasted Tricolour Carrots seasoned with chimichurri sauce

Steamed Green Beans with olive oil, sundried tomato

Sauteed Mixed Vegetables with olive oil, fresh herbs, and maldon salt

Grilled broccoli with caramelized red onions, lemon zest and sunflower seeds

Roasted Cauliflower with toasted pumpkin seeds, tossed in chimichurri sauce

Potato Gratin layers of thinly sliced potatoes in a milk and cream mixture, baked until golden brown and topped with cheddar cheese

Rapini blanched and sautéed with garlic and chilli flakes

Roasted Baby Potatoes with smoked paprika, olive oil, chilli flakes

Mashed Potatoes rustic style with garlic (contains dairy)

Rice Pilaf with brown and white rice mixed with fresh thyme, parsley, and lemon

Extra Cranberry sauce (500 ml) 12

Extra Turkey gravy (500ml) 10

Extra Sides from & with a min 6 ppl per side 7pp

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S A L A D 3-4 ppl 44 / 5-8 ppl 88 / 10-12 ppl 139

Arugula Salad with mixed grilled vegetables, toasted pumpkin seeds, roasted sweet potatoes, sharp cheddar cheese, and coleslaw with apple cider vinaigrette

Chopped Black Kale Salad with pickled carrots, shaved radishes, blueberries, candied nuts with honey rosemary dressing
Caesar Salad with croutons, parmesan cheese, smoked bacon bits, roasted garlic dressing
Spinach Salad, roasted pears, candied nuts, purple cabbage, chickpeas, and goat cheese with a red balsamic vinaigrette
Macaroni Salad with dill, roasted cauliflower, pumpkin seeds, sweet potato, lemon mayo
Quinoa Salad with Moroccan seasoned quinoa served with roasted cauliflower, peppers, red onions, mint, parsley, and pickled carrots
Ancient Grains with diced roasted peppers, red onion, kale, green peas, fresh herbs, lemon vinaigrette

P L A T T E R (serves 12pp & delivered at room temp)

Turkey Sandwich Platter 159

with brie cheese, cranberry aioli, coleslaw, and arugula

Bagel Platter 145

white albacore tuna salad, chopped egg salad, fresh salmon salad, whipped cream cheese, sliced tomatoes, sliced cucumbers and assorted bagels

Cheese Platter 195

Imported and local cheese platter artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, mixed nuts, jellies, tapenade, bread, crostini, and crackers

Harvest Platter Veg 139

Vegetables served with hummus, sun-dried tomato and olive tapenade, chips, crostini, and flatbreads

Classic Charcuterie 225

Grazing display of cured meats, domestic and imported cheeses, centred with a baked creamy, rich brie paired with the sweetness of honey, dehydrated fruit, fresh fruit, vegetable crudite, olives, jams, spreads, bread, crostini, crackers, garnished with berries

Plant-Based Charcuterie 235

grazing display of a specially curated station, where we can accommodate all dietary restrictions without compromising quality, taste and fun, we will source out and create specialty products NF Veg V DF GF

SOUP 1L 15

Roasted Pumpkin & Apple, Cream of Asparagus, Vegetable Minestrone, Cream of Potato, Lentil & Roasted Butternut Squash, Turkey & Vegetables

BRUNCH STYLE

Potato Latkes (min 12) served with sour cream Veg 3.25ea

Quiches 10" (serves 8-12) 50

Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese

Mini Quiche 3" (min 12) Veg 3.5ea

choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese

Cheese Blintzes (12 pcs) 36

filled with sweetened ricotta and cream cheeses with vanilla and lemon, sautéed in butter and served with strawberry compote and sour cream

To request the full Festive Menu, email us at openfields.on@gmail.com

PASTA

Lasagna deep ½-pan (serves 6-8)	65
Spinach and Ricotta, Mixed Mushroom & Cheese , Cheese (mozzarella, Parmesan, bechamel, and tomato sauce), Vegetarian (grilled vegetables, tomato sauce, mozzarella, Parmesan), Beef (mozzarella, Parmesan cheese, beef ragu, tomato sauce)	
Baked Mac & Cheese	65
Aged cheddar cheese, baked macaroni and cheese, topped with Parmesan panko bread crumbs	
Truffle Mac & Cheese	65
Black truffle mixed with aged cheddar cheese sauce, topped with panko bread crumbs	

PROTEIN

Beef & Veal Meatballs (min 12)	3.5ea
in tomato sauce, basil, olive oil, and Parmesan cheese	
Beef Short Rib	28
Brisket au jus (8oz portion)	23
Coffee rubbed AAA Beef Tenderloin 7oz, served with a horseradish aioli	38
Rack of Lamb (2-3ppl)	120
rosemary-crusted whole rack of lamb, Dijon mustard served with mint pesto	
Grilled Veal Chop 16 oz, served with chimichurri	38
Maple Salmon side (1 side)	150
with chive sour cream and sliced baguette	
Maple Glazed Salmon fillet	17
Pan Seared Chicken Supreme	16
stuffed with spinach, caramelized onions & mushrooms OR apricot, spinach & caramelized onions	
Half Tuscan Chicken with lemon and rosemary	15
Chicken Fingers with carberry dipping sauce or plum sauce (2pc)	6

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DESSERTS

Apple Crumble Pie (6-8ppl)	29
large pie, local apples topped with a buttery oatmeal crumble	
Pumpkin Pie Brulee (6-8ppl)	34
served with whipped cream and candied nuts	
Vanilla Bean Cheesecake topped with macerated strawberries	60
Mini Dessert Station	8pp
Assorted mini desserts that may include: shooters (classic desserts, mouse or fruit cup), mini tartlets, mini cheesecake, mini squares, mini brownies, soft cookies, and decorative berries (3pc pp)	
Fruit Station	7pp
beautifully displayed seasonal fruits, sliced and whole, and decorated with berries and grapes	

Individual desserts

Tiramisu	11
Individual pie	9
Assorted cookies chef's selection of gourmet soft cookies (2pcs)	5
Assorted cookies and squares (2pcs)	5

Ask us about our suggested and offered wine, beer or cocktails/ Mocktails
pairing options with any of these meals

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O R D E R TODAY,
secure your holiday meal
for deliveries or pick-up

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Openfields

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