

Festive & Holiday Meal

Please place your order at least 4 days before pickup/ delivery date



Choose your all-inclusive turkey dinner

Individual Turkey Meal \$31

Sliced breast with rustic garlic mashed potatoes, roasted vegetable medley, gravy, cranberry sauce, small mixed green salad, dinner roll & butter ball

For the Family and friends

Turkey Breast served boneless 4ppl \$110

Turkey Dinner 6-7lbs for 5-7ppl (half a turkey) \$179

Turkey Dinner 12-14 lbs for 10-14ppl \$399

Turkey Dinner 25-30lbs for 25-30ppl \$799

Turkey is carved & deboned; may include 2 turkey breasts, 2 thighs, 2 drumsticks, and 2 wings. All the trimmings, such as turkey gravy, cranberry sauce, dinner rolls & whipped hollandaise

Also Included:

Rustic Mashed Potatoes with garlic cream and butter - or - **Roasted Baby Potatoes** oven roasted with sea salt and olive oil

Roasted garlic vegetable medley with cauliflower, peppers, green beans, broccoli and a side **Mixed green salad** with cherry tomatoes, cucumber, pickled carrots & lemon dressing

Add-on

4pp

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

Sweet Potato Mash with rosemary, thyme and olive oil

Blanched Broccoli ready to oven-roast, with sea salt and olive oil

Tricolour Carrots maple-glazed with toasted pumpkin seeds

Roasted Root Vegetables a medley of Yukon gold potatoes, sweet potatoes, carrots, turnips, parsnips, red onions, and roasted garlic

Add-on

7pp

Potato Gratin creamy layers of potato, thyme, garlic, and caramelized onions

Roasted Brussels Sprouts maple-glazed and pancetta (if desired)

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

Cranberry sauce (500 ml)

9

Turkey gravy (500 ml)

10

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 with 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

FAMILY PLATTERS (serves 12pp & delivered at room temp)

Turkey Sandwich Platter

159

with brie cheese, cranberry aioli, coleslaw, and arugula

Bagel Platter

145

Choose from: 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, decorative 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

A 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

A grazing display of a specially curated station, where we can accommodate all dietary restrictions without compromising quality, taste and fun; we will source 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, or Turkey & Vegetables

BRUNCH STYLE

Potato Latkes (min 12) served with sour cream Veg	3.25ea
Quiches 10" (serves 8-12)	50
<i>Choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese & Lorraine</i>	
Mini Quiche 3" (min 12) Veg	3.5ea
<i>Choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese & Lorraine</i>	
Cheese Blintzes (12 pcs)	36
<i>Thin crepe-like pancakes filled with a sweet, creamy cheese mixture, sautéed in butter, and topped with berry compote & sour cream</i>	

PASTA

Lasagna deep ½-pan (serves 10-12)	65
<i>Choose from: 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)</i>	
Baked Mac & Cheese deep ½-pan (serves 8-10)	55
<i>Aged cheddar cheese, baked macaroni and cheese, topped with Parmesan panko bread crumbs</i>	
Truffle Mac & Cheese deep ½-pan (serves 8-10)	75
<i>Black truffle mixed with aged cheddar cheese sauce, topped with panko bread crumbs</i>	

PROTEIN

Beef & Veal Meatballs (min 12)	3.5ea
<i>in tomato sauce, basil, olive oil, and Parmesan cheese</i>	
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- 3 ppl)	120
<i>rosemary-crusted whole rack of lamb, Dijon mustard served with mint pesto</i>	
Grilled Veal Chop 16 oz, served with chimichurri	38
Maple Salmon side (1 side)	150
<i>with chives, sour cream & sliced baguette</i>	
Maple Glazed Salmon fillet	17
Pan-Seared Chicken Supreme	16
<i>stuffed with spinach, caramelized onions & mushrooms OR apricot, spinach & caramelized onions</i>	
Half Tuscan Chicken with lemon and rosemary	15

Chicken Fingers with cranberry dipping sauce or plum sauce (2pc)	6
--	---

...

DESSERTS

Apple Crumble Pie 6-8ppl	24
Pumpkin Pie Brulee 6-8ppl served with whipped cream and candied nuts	29
Vanilla Bean Cheesecake 9-12ppl topped with macerated strawberries	60
Mini Dessert Station (min 12pp)	12
<i>Assorted mini desserts that may include: shooters (classic desserts, mousse or fruit cup), mini tartlets, mini cheesecake, mini squares, mini brownies, soft cookies, and decorative berries (3pc pp)</i>	
Fruit Station (min 12ppl)	7
<i>beautifully displayed seasonal fruits, sliced and whole, and decorated with berries and grapes</i>	

Individual desserts

Tiramisu	11
Pumpkin pie brulee, apple crumble, blueberry crumble	9
Fudge brownie topped with chocolate ganache	8

Mini desserts

3" Berry Crumble or Mini Apple Pie (min 1doz)	3.75
Assorted cookies chef's selection of gourmet soft cookies (2pcs packed, min 1doz)	5
Assorted cookies and squares (2pcs, min 1doz)	5

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

To request a draft quote, add your details & email us at openfields.on@gmail.com

ORDER TODAY

It's not too early to secure your holiday meal for delivery or pick-up