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:
Roasted garlic vegetable medley *with cauliflower, peppers, green beans, broccoli and a side* **Mixed green salad** *with cherry tomatoes, cucumber, pickled carrots & lemon dressing. Also choose* from **Rustic Mashed Potatoes** *with garlic, cream and butter* ***- or -*** **Roasted Baby Potatoes** *oven roasted with sea salt and olive oil*

Add-on 5pp
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 m*aple-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

SALAD

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

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

Mini Quiche 3" (min 12) Veg 3.5ea

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

Cheese Blintzes (12 pcs) 36

Thin crepe-like pancakes filled with a sweet, creamy cheese mixture, sautéed in butter, and topped with berry compote & sour cream

PASTA

Lasagna deep ½-pan (serves 10-12) 65

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)

Baked Mac & Cheese deep ½-pan (serves 8-10) 55

Aged cheddar cheese, baked macaroni and cheese, topped with Parmesan panko bread crumbs

Truffle Mac & Cheese deep ½-pan (serves 8-10) 75

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- 3 ppl)* 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 chives, sour cream & 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 cranberry dipping sauce or plum sauce (2pc) 6

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DE SSERTS

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

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)

Fruit Station (min 12ppl) 7

beautifully displayed seasonal fruits, sliced and whole, and decorated with berries and grapes

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