



Elwood
Catering

Holiday Menu

| holiday meal packages | charcuterie boards |
| charcuterie boxes | desserts |





Chaccuturie Boards

Platter & Board Sizes

Traditional: feeds 10-15

Party: feeds 20-25

Grand: feeds 30-40

Colossal: feeds 65-80

HOLIDAY BOARD

Salami, prosciutto, artisanal sausage cheddar, baked brie Brie, olives, figs, cranberry chutney, rosemary crackers, crostinis, vine grapes

WINTER BOARD

prosciutto, salami, brie, goat cheese, cheddar, swiss, fig jam, apricot, strawberry, grape, vine olives, nuts, handcrafted crackers & seasonal bread

BRUNCH BOARD

Fresh fruit, biscuits, croissants, jams, smoked salmon platter, caprese skewers, cheeses, vegetables, mini Belgian waffles





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Chaccuturie Boxes



Family Box \$100.00

Feeds 5 people: Cheese, salami, prosciutto, brie, berries, olives, baguette, crackers, nuts, rosemary



Gift Box \$55.00

Salami rose, seasonal fruit, brie, cheddar, manchego, grapes, rosemary garnish, handcrafted crackers 7x5"



Chaccuturie Box \$140.00

Signature crackers, salami rose, assorted nuts, berries, grapes, strawberries, brie, manchego, cheddar, figs, rosemary garnish Served in box with window top 12x8x2.5inch



Sweets Box \$85.00

Client selection of 20 sweets boxed and packed for you.

A top-down view of a festive dinner table. In the center, a large turkey is roasted on a white platter, garnished with fresh herbs. To its left, a metal tray holds roasted vegetables including carrots, potatoes, and parsnips. In the foreground, a white bowl is filled with a dark red cranberry sauce, topped with a sprig of rosemary. A small blue bowl contains olives and nuts. A decorative gold lantern with a lit candle sits in the upper left. The table is set with white plates, gold cutlery, and a glass of water. The background is a light-colored, textured tablecloth.

Festive Dinner

CLASSIC TURKEY FEAST

Herb butter carved turkey
Seasonal vegetable Medley
Yukon Gold mashed potatoes
Winter Herb Stuffing
Muskoka Cranberry Sauce
Brown Jus Gravy

(Menu can be customized to client's request)

\$30 Per Person



Prime Rib Festive Dinner

PRIME RIB FEAST

Rosemary Prime Rib
Whipped Yukon Gold mash
French Gratin potatoes
Seasonal roasted vegetables
Red wine demi
Horseradish cremé
Winter Pear & Goat cheese salad

(Menu can be customized to client's request)

\$40 Per Person

Holiday Brunch

FESTIVE BRUNCH

Winter spice honey glaze ham
Seasonal vegetable medley
Rosemary baby potatoes
Pastries, UK cream and Jam
Cranberry & Goat cheese salad
Smoked salmon crostini w dill cremè
Assorted fruit

(Menu can be customized to client's request)

\$37 Per Person

CREATE YOUR OWN HOLIDAY FEAST



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SIDES

- Roasted seasonal Vegetables
- Rainbow carrots
- Yukon Gold mashed potatoes
- Roasted herb baby potatoes
- Green beans
- Muskoka cranberry Sauce
- Rosemary sourdough stuffing
- Homemade gravy
- Buns & Butter
- Bacon Brussel sprouts
- Winter Pear Salad
- Winter kale ceaser
- Goat cheese & Beet salad

MEAT MAINS

- Carved Turkey
- Glazed Ham
- Prime Rib
- Beef Tenderloin
- Winter brine chicken
- Rosemary Cream chicken
- Short Ribs
- Roast Beef
- Lemon Dil Salmon



PASTAS

- Brow butter sage gnocchi
- Pear Garganzola Ravioli
- Butternut squash ravioli
- Pesto cream penne
- Mac & Cheese
- Fettuccine Alfredo
- Rose penne



[Click here for more options and vegetarian selections](#)



FESTIVE DESSERT MENU

HOLIDAY COOKIE BOX

- Chocolate Chunk
- Shortbread
- Chocolate sea salt
- Oatmeal Raisin
- Macadamia Nut
- Double Chocolate

FESTIVE

- Sticky Toffee Pudding
- Apple blossoms
- Turtle Mousse
- Bread pudding
- Caramel chocolate ornaments
- Truffle mousse
- Festive Log cake

PIES

- Apple crumble
- Banana Cream
- Chocolate Cream
- Key Lime
- Dutch Apple
- Strawberry Rhubarb
- Pecan

CHEESECAKE

- New York Classic
- Cadillac Chocolate
- Skor
- Creme Brule
- Turtle
- Bailey's Irish cream
- Salted caramel
- Strawberry champagne

