



204-477-1897

Enjoy The Holiday Season with No Stress! Let The Team at All Seasons Catering Prepare Everything For You, All You Need To Do is Call us!

*Menu is Designed as Buffet, Dropped Off To You Hot and Ready for You To Serve Your Guests
Minimum 20 People*

Hors D'oeuvre

(Choose 3 Types)

Crab Cakes with Lemon Aioli
Deviled Eggs with Candied Bacon
Mini Baked Potato with Bacon and Chives
Turkey Lollipop with Sage Stuffing and Cranberry Dip
Brie en Croute with Cranberry and Almonds and served with Cranberry Port Jam

Soups

Cream of Wild Mushroom
Roasted Butternut Squash
Corn and Leek Chowder
Cream of Baked Potato with House Smoked Bacon

Salads

Mixed Greens with Spiced Almonds, Sun-Dried Cranberries and White Balsamic Dressing
Mixed Greens with Sliced Pears, Sugar Glazed Walnuts, Sun Dried Cranberries and Crumbled Gorgonzola Cheese Drizzled with a Citrus Vinaigrette
Spinach Salad with Roasted Almonds, Strawberries, Sweet Red Onions Tossed with Raspberry Vinaigrette
Caesar Salad with Chef's Housemade Caesar Dressing

Entrées

Stuffed Chicken with Spinach, Cream Cheese, Shallots & Herbs in a Tomato Basil Cream
Manitoba Free Range Chicken Breast Stuffed with Apples & Leeks in a Calvados Jus
Manitoba Free Range Chicken Roulade of Sun Dried Cranberries, Pears, and Brie with a Sage Demi-Glaze
Wild Mushroom Stuffed Chicken with Fresh Thyme Cognac Shallot Cream Sauce

Cranberry Apple Stuffed Pork Loin with Cranberry Orange Reduction
Roasted Porkloin with Baked Apples and Cider Gravy
Garlic Herb Stuffed Pork Loin with Mushroom Au Jus

Grilled Salmon with Apple Cider Thyme Reduction
Salmon Filet with Wasabi Cream Sauce
Beef Tenderloin with Caramelized Fig and Pinot Noir Reduction
Beef Wellington with Mushroom Duxelle Wrapped in Buttery Puff Pastry

Vegetables

Roasted Brussel Sprouts with Caramelized Onions & Smoked Bacon
Green Beans with Roasted Almonds and Brown Butter
Baby Carrots Tossed Manitoba Honey
Farmer's Market Vegetable Medley
Grilled Asparagus

Accompaniment

Maple Glazed Sweet Potatoes
Leek Infused Mashed Potatoes
Yukon Gold and Sweet Potato Pave
Wild Rice with Cranberries
Herb Roasted Baby Potatoes
Twice Baked Potato

Desserts

Eggnog Cheesecake
Carrot & Pineapple Cake with Cream Cheese
White Chocolate Raspberry Cheesecake
Caramel Pecan Turtle Cheesecake
Red Velvet & Cream Cheese Cake
Dutch Apple Caramel Streusel
Strawberry Shortcake
Tiramisu

Pricing

Choose 3 Appetizers
Choose Soup and Salad or 2 Salads
Choose 2 Vegetables
Choose 1 Accompaniment
Choose 2 Desserts

Chicken Entrée \$36
Pork Entrée \$38
Salmon Entrée \$40
Beef Entrée \$42

Choose 2 Entrees Add \$12

Don't Want to do The Dishes; We Will Do Them For You!
Rent Our China and Silverware for an Additional \$2

Pricing Plus Applicable Taxes & Delivery Charges