Have a Wonderful Holiday!

Paradise Catering is pleased to offer a festive luncheon or dinner for your Holiday Party.

This menu is simply a sampling of what we have to offer. Our Catering Manager will be pleased to give your “Special” function the personalized attention it deserves, including tailoring a menu to suit your needs.

Book Early for Your Holiday Party!

For Reservation
Call Paradise Catering
905.525.9140 ext. 24836
or
Visit our website at
http://hospitality.mcmaster.ca/catering.htm

Enjoy a Festive Holiday Luncheon or Dinner by

Proudly Operated by

McMaster University
McMaster Hospitality Services
Beverage Services

Host Bar
- Domestic Beer $4.20/Bottle
- Liquor $4.20/Oz
- Wine $4.20/Glass
- Hot Apple Cider $22.95/Gal
- Fruit Punch $20.95/Gal

Holiday Reception Package 1
$15.95 per person | Min. 25 people

Hot Hors D’oeuvres
- Turkey Breast and Sage Satays with Cranberry Salsa
- Cauliflower Bites with Buffalo Sauce
- Mini Assorted Quiche
- Sweet Chili and Cilantro Spiced Meatballs
- Vegetables Crudites with Ranch Dip
- Festive Cheese Platter with Fresh Grapes
- Decorative Holiday Cookies and fruit Cake

Holiday Reception Package 2
$18.95 per person | Min. 25 people

Hot Hors D’oeuvres
- Beef Wellington
- Spring Rolls
- Turkey Breast and Sage Satays with Cranberry Salsa
- Spinach and Feta Empanadas
- Cold Hors D’oeuvres
- Poached Shrimp with Zesty Sauce
- Roasted Red pepper Chevre with Fresh Herb Rosettes on Cucumber Bites
- Sundried and Grape Tomato Bruschetta on Toasted Crostini’s
- Vegetables Crudites with Ranch Dip
- Festive Cheese Platter with Fresh Grapes
- Assorted Premium Finger Sweets and Festive Cookies

Holiday Reception Package 3
$21.95 per person | Min. 25 people

Hot Hors D’oeuvres
- Turkey Breast and Sage Satays with Cranberry Salsa
- Spinach and Feta Empanadas
- Vegetable Pot Stickers
- Roasted Sausage in Puff Pastry
- Cold Hors D’oeuvres
- Poached Shrimp with Zesty Sauce
- Sundried and Grape Tomato Bruschetta on Toasted Crostini’s
- Smoked Salmon and Boursin Cheese Lolli-pops
- White Bean and Arugula Pesto Stuffed Cherry Tomatoes
- Japanese Rice Rolls (California and Maki)
- Vegetables Crudites with Ranch Dip
- Festive Cheese Platter with Fresh Grapes
- Assorted Premium Finger Sweets and Festive Cookies
- Cheese Cake Lolli-pops

Holiday Dinner Buffet
$29.95 per person | Min. 40 people

- Fresh Baked Rolls with Butter and Margarine Vegetables and Dip
- Roasted Beef, Fennel and Orange Salad with Baby Greens
- Baby Greens with Cucumber, Shredded Carrot, Pickled Onions and Grape Tomatoes with Two Assorted Dressings
- Festive Quinoa Salad
- Home-style Grainy Mustard Potato Salad with Hard Boiled Eggs
- Cous Cous and Spiced Roasted Chick Pea Salad
- Cheese Stuffed Rainbow Tortellini with Roasted Tomato and Fresh Herb Sauce
- Cider Brined Roasted Turkey with Sage Stuffing
- Carved Roasted Beef with Shallot Jus
- Roasted Mini Potatoes
- Vegetable Medley
- Holiday Pastries
- Assorted Cheese Cakes
- Chocolate Truffle Cake
- Sliced Fresh Fruit
- Coffee and Tea

Holiday Lunch Buffet
$19.95 per person | Min. 25 people

- Fresh Baked Rolls with Butter & Margarine Vegetables and Dip
- Quinoa & Baby Kale Salad with Sundried Cranberries, Onion, Sweet Peppers with a Citrus Vinaigrette
- Baby Greens with Cucumber, Shredded Carrot, Pickled Onions and Grape Tomatoes with Two Assorted Dressings
- Edamame and Israeli Cous Cous salad with Roasted Grape Tomatoes, Peppers and Fresh Herbs
- Roasted Turkey with Sage Stuffing and Gravy
- Baked Honey Glazed Ham with Cider Sauce
- Redskin Garlic Mashed Potatoes
- Vegetable Medley
- Festive Cookies
- Assorted Cake Bars
- Coffee and Tea

Holiday Plated Dinner
$24.95 per person | Min. 25 people

- Assorted Dinner Rolls with Butter
- Spiral Vegetable Salad: Zucchini, Heirloom Carrots, Beets, Roasted Grape Tomatoes, Spiced Pumpkin Seeds & Crumbled Feta Cheese Drizzled with an Ancho & Lime Vinaigrette
- Cider Brined Turkey Breast Steaks or Petit Beef Sirloin Medallions
- Garlic Red Skin Mashed Potatoes or Roasted Mini Potatoes
- Vegetable Medley
- Chocolate Truffle Cake or Pumpkin Swirl Cheesecake with Mini Biscotti Garnish
- Coffee and Tea

Taxes not included