

## **CHRISTMAS DINNER TO-GO**

Order online <u>www.cateringwithcornerstone.com/holidays</u> or email catering@cornerstonecanmore.com.

All meals are precooked, portioned and prepackaged with reheating instructions.

MENU ONE \$24 PER PERSON Roasted turkey with house made gravy Traditional Christmas stuffing Buttermilk mashed potatoes Roasted carrots with brown sugar glaze Charred brussel sprouts

Charred brussel sprouts Home-made cranberry sauce

MENU TWO \$38.50 PER PERSON

24-hour brined turkey with a cornbread & sausage stuffing rosemary turkey gravy

OR

Maple glazed spiral ham with home made apple / apricot sauce



Cornerstone heritage greens salad with homemade buttermilk ranch and a fig balsamic dressing

Braised leek potato gratin

Braised leek potato gratin Roasted maple yams

Roasted rainbow carrots with braised fennel and honey glaze Char broiled brussel sprouts with pancetta & aged balsamic

Grand marnier infused cranberry sauce

Pecan or apple pie

Order deadline for menu one and two is December 18th at noon

MENU THREE \$60 PER TURKEY

Fully cooked 12 lb, 24-hour brined turkey Cornbread and sausage stuffing

Rosemary turkey gravy

Feeds approximately 10 – 12 people

MENU FOUR \$48 PER DUCK Roasted duck with fresh garlic, lemon and

a honey balsamic glaze

Feeds 4 people

Order deadline for menu three and four is December 11th at noon

All prices are +gst