

2017 HOLIDAY EVENT MENU



THE FIFTH
INC.

HOLIDAY LUNCH MENU

- CHOICE OF APPETIZER -

roasted butternut squash soup
spiced yogurt, roasted pumpkin seeds

~

marinated beets and goat cheese salad
heirloom beets, microgreens, lemon vinaigrette

- CHOICE OF MAIN COURSE -

baked maple glazed salmon
teriyaki sauce

~

grain-fed chicken breast
wild mushroom sauce

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

roasted glazed sweet potatoes with toasted walnuts,
truffled mashed potatoes, oven roasted seasonal vegetables

- DESSERT -

duo of festive desserts

\$39

per guest



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*guests may choose their own appetizer and main course at time of dining
service, taxes and beverages not included*

HOLIDAY DINNER MENU I

- CHOICE OF APPETIZER -

roasted butternut squash soup
fontina cheese, toasted almonds

~

winter vegetable and goat cheese salad
beets, dried figs, frisée, pomegranate dressing

- CHOICE OF MAIN COURSE -

roasted sliced rack of veal
morel sauce

~

baked maple pecan crusted salmon
pecan maple sauce

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

roasted glazed sweet potatoes with toasted walnuts,
Brussels sprouts, potato gratin, house-made stuffing

- CHOICE OF DESSERT -

pumpkin pie tart
cinnamon ice cream

~

eggnog mousse
cranberry pistachio biscotti

\$55

per guest



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HOLIDAY DINNER MENU II

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

lobster bisque

classic creamy lobster soup

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winter vegetable and goat cheese salad

beets, dried figs, frisée, pomegranate dressing

~

smoked duck and orange confit

heirloom carrot mousse

- CHOICE OF MAIN COURSE -

horseradish crusted beef tenderloin

Quebec foie gras, bordelaise sauce

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roulade of grain-fed turkey

corn and braised carrot stuffing, cabernet cranberry sauce

~

black cod Wellington

spinach in phyllo pastry, lemon confit sauce

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

roasted glazed sweet potatoes with toasted walnuts,
Brussels sprouts, potato gratin, house-made stuffing

- CHOICE OF DESSERT -

traditional yule log

flourless chocolate cake, chocolate shavings

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English holiday trifle, crème chantilly

~

caramel pecan tart, cinnamon ice cream

cranberry pistachio biscotti

\$75

per guest



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HOLIDAY BUFFET

- APPETIZER -

marinated kale salad
pecans and dried cranberries

roasted heirloom beet salad
Ontario goat cheese

- MAIN COURSE -

baked maple pecan crusted salmon
pecan maple sauce

sliced grain-fed turkey breast
cabernet cranberry sauce

fresh parmesan pappardelle
sage butter sauce

- SIDES -

Savoyard potato gratin, oven roasted seasonal vegetables

\$35

per guest

DESSERT BUFFET

spicy eggnog mousse

holiday brownie with cranberries and pecans

cinnamon ice cream

\$9

per guest



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*based on a minimum of 25 guests
service, taxes and beverages not included*

NEW GOURMET STATIONS

- steamed bao station** (create your own, 2 per guest) **\$8.00pp**
- steamed bun with Korean glazed chicken thigh, marinated pork or tofu
- pickled cabbage, vegetables and jalapeños
- Sriracha aioli, hoisin honey garlic glaze, miso mayo
- dip & crudité** **\$8.00pp**
- seasonal vegetable crudité, hummus, baba ganoush and sun-dried tomato dip
- pita crisps, sliced artisan breads, black olive palmiers, baked cheese sticks
- taco stand*** (create your own, 2 per guest) **\$9.00pp**
***add chips and guacamole** **\$2.50pp**
- soft taco with spicy pulled beef and ground chicken
- chopped pepper, tomato, scallion, fresh coriander, lime
- Manchego and Monterey Jack cheese
- pico de gallo, salsa verde, chili aioli, assorted hot sauces
- Asian** (choice of 3) **\$17.00pp**
- lettuce wrap station** (create your own, 2 per guest)
- lime marinated shrimp and spicy ground chicken
- water chestnuts, cucumber, peppers, avocado, shredded carrots, green onions, chopped cashews
- hoisin peanut sauce or soy dressing
- gluten free option available
- dim sum station** (1 of each item per guest)
- har gau shrimp dumpling, siu mai pork dumpling, vegetable spring roll
- duo of classic dipping sauces
- Chinese dumplings: spicy chicken, shrimp and vegetarian** (1 of each item per guest)
- chili aioli, ginger soy dressing, Thai slaw
- crunchy ginger sesame stir fry with rice noodle served in Chinese take-out box****
- vegetarian/vegan: broccoli, peppers, water chestnuts, celery, snow peas, carrots, chopped cashews
- gluten free option available
- fried rice bowls****
- vegetarian/vegan: peppers, ginger, bean sprouts, pineapple, cilantro, chili soy sauce
- gluten free option available
- cold Thai noodle salad****
- vegetarian/vegan: peppers, snow peas, cilantro, cashews, Thai basil dressing
- gluten free option available
- curry served with rice and naan bread****
- vegetarian: chick peas, onion, bell peppers, spices, mango chutney
- **add chicken, beef (\$3.00pp) or shrimp (\$4.00pp) to stir fry noodle, rice bowls, Thai salad and curry**

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service, taxes and beverages not included*

HOLIDAY THEMED STATIONS

hot chocolate and eggnog bar*

mini marshmallows, shaved chocolate, whipped cream,
crushed candy canes, nutmeg, cinnamon

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hot apple cider bar*

cinnamon sticks, nutmeg, apple rings

...

flaming baked Alaska station

meringue covered ice cream, flambéed with orange liqueur

...

crêpe station

fresh Brittany crêpes with choice of three toppings
chocolate fondant, berries, fruit jams, cane sugar, nutella,
pineapple, cinnamon apples, vanilla ice cream

*(*make it merry with select liquor)*

THE FIFTH'S HOLIDAY MARTINI MENU

partridge in a pear tree

pear vodka, prosecco, lemon juice, rosemary

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cranberry-amaretto kiss

vodka, Amaretto, cranberry and orange juice

...

chocolate martini

vodka, white chocolate liqueur, crème de menthe



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*based on a minimum of 36 guests
price available upon request*