

2025
Holiday Celebration Menu
FROM OUR KITCHEN

COLD APPETIZERS

Cranberry Pecan Goat Cheese Truffles 6.99 100g

Devilled Eggs (6 pieces)
• Homestyle Mushroom Pâté 11.99 ea.
OR
• Smoked Salmon Mousse with Caviar (Salmon Roe) 16.99 ea.

Alaska Layered Fish Appetizer 4.99 100g
Alaskan Pollock Fillets Poached in Milk, Slow-Cooked Carrots and Onions, Chopped Fresh Parsley, Topped with Sockeye Salmon Roe
Also available to order portioned and decorated.

Grilled Shrimp Salad with Papaya 2.99 100g
With Red Onion, Celery, Fresh Mint in Ginger Lime Vinaigrette

Kholodets 11.99 ea. (16 oz container)
Traditional Chilled Meat Aspic made from Slow-Cooked Chicken and Aromatic Vegetables. Served Cold, a Classic Eastern European Delicacy

Jellied Sturgeon in Court Bouillon 19.99 ea. (16 oz container)
With Lemon Slices, Fresh Cranberries and Herbs

Pork and Chicken Liver Terrine 2.99 100g

NEW **Imitation Lobster Delight** 3.49 100g
Imitation Lobster Tossed with Creamy Kewpie Mayo, Fresh Dill, Sweet Red Peppers, and a Hint of Kimchi Paste

NEW **Hot-Smoked Mackerel Pastry** 3.39 100g
Layered Flaky Puff Pastry with Hot-Smoked Mackerel, Tart Baked Granny Smith Apples, and a Touch of Zesty Horseradish – a Savoury Twist on a Classic Napoleon

NEW **Chicken Liver Shuba Salad** 2.29 100g
Layers of Chicken Liver, Sautéed Onions and Carrots, Cheese, Eggs, and Pickles

NEW **Mascarpone and Blue Cheese Pear Halves** 4.49 100g
Baked and Topped with Walnuts and Honey

NEW **Mini Caprese Wraps** 5.79 100g
Burrata and Ripe Tomatoes Wrapped in Prosciutto, Finished with Fresh Basil, a Drizzle of Olive Oil and Balsamic Reduction

NEW **Turkey Waldorf Salad** 2.49 100g
Mix of Granny Smith Apples, Pineapple, Celery, Grapes, Baked Turkey Breast and Mayo

NEW **Gravlax Roll-Ups** 3.49 100g
Recipe With Cream Cheese, Dill and Lemon Zest

HOT APPETIZERS

Mushroom Julienne Tart 5.99 ea.
Champignons in Heavy Cream Sauce Served in a Bread Shell

Mussels Florentine 3.49 100g
New Zealand Mussels on the Half Shell Baked with Fresh Spinach and Cheese

Oysters Rockefeller (XL Size) 7.49 ea.
Oyster Meat with Fresh Spinach in a Heavy Cream Sauce, Baked in the Shell

Seafood Crêpes 5.49 100g
Stuffed with Crab Meat and Baby Shrimps, Creamy Dijon Sauce

Seafood Pilaf 3.99 100g
Rice with Calamari, Shrimps, Mussels, Scallops and Spices

Kulebyaka 2.29 100g
A Traditional Russian Savoury Pirog (Pie) with a Filling in a Pastry Crust. Your Choice:
• Meat and Mushrooms
OR
• Cabbage and Eggs

Roasted Quail 8.49 ea.
Stuffed with Figs and Pine Nuts

Sarmale Sour Cabbage Rolls 2.49 100g
Stuffed with Mixed Meat and Rice

Beef Tongue Stroganoff 4.29 100g
With Portobello Mushrooms

NEW **Seafood Gratin in Clam Shell** 4.29 100g
With Scallops, Prawns, Salmon and Squid in a Cheesy Mushroom Cream Sauce

NEW **French Onion Tart** 9.99 ea. (Serves 4 people)
Sweet Caramelized Shallots with Fresh Thyme Baked in a Shortbread Crust

NEW **Spinach Artichoke Pull-Apart Bread** 2.49 100g
A Warm, Shareable Bread Filled with Spinach, Artichokes, Cream Cheese, and Melted Mozzarella

NEW **Prawn-Stuffed Mushrooms** 2.59 100g
Juicy Mushroom Caps Stuffed with Spinach, Sundried Tomatoes, Feta and Cream Filling. Finished with Prawn on top and Baked in the Oven

NEW **Bacon-Wrapped Pork Pocket** 3.99 100g
Pork Shoulder and Ground Pork Blended with Mushrooms and Sun-Dried Tomatoes, Wrapped in Bacon and Crowned with an Olive

Traditional Christmas Sweet Grain Pudding Kutia 2.49 100g
Made with Wheat Kernels, Poppy Seeds, Raisins, Walnuts with Honey

MAIN COURSE SELECTIONS

Baked Whole European Seabass 5.99 100g
Stuffed with Scallops and Decorated with Fish Roe

Lobster Thermidor 59.99 ea.
Whole Lobster Split in Half Shells Filled with Lobster Meat in Brandy Sauce, Topped with an Oven-Browned Gruyère Cheese Crust

Pacific Seafood Deluxe 4.99 100g
In Lemon-Ginger Cream Sauce

Braised Whole Rabbit 59.99 ea. (Serves 4-6 people)
In Cream Sauce with Vegetables

Royal-Style Duck 89.99 ea. (Serves 4-6 people) *A Unique Recipe!*
A Whole Duck Stuffed with a Cornish Hen, Quail, and Quail Egg, each Nested Inside the next and Slow-Roasted for a Complex Flavour

Georgian Cornish Hen Under a Brick 3.59 100g
Brushed with Garlic and Pan-Fried

Roasted Whole Stuffed Turkey 119.99 ea. (Serves 8-10 people)
• Turkey Sausage and Chestnuts
OR
• Rice and Dried Fruit with Fresh Herbs

Boneless Leg of Lamb or Lamb Shoulder 5.49 100g
Stuffed with Vegetables and Fresh Herbs

Roasted Rack of Lamb 8.49 100g
Crusted with Honey Mustard and Herbs

NEW **Boneless Prime Rib Roast** 8.49 100g
With Thyme, Rosemary and Fresh Garlic

Roasted Whole Stuffed Suckling Piglet

254.99 ea. (Serves 12 people)
• Roasted Buckwheat and Fried Mushrooms
OR
• Broad Noodles with Mushrooms and Fried Onions

NEW **Baked Seafood Medley Pinwheel** 5.79 100g
Shrimp, Salmon, Tuna, and Orange Roughly Fillets Arranged in a Pinwheel, Baked in Housemade Herb Butter

NEW **Baked Bone-In Pork Ham** 2.99 100g

NEW **Classic Chicken Cordon Bleu** 4.99 100g
Chicken Breast Rolled with Ham and Cheese, Breaded and Fried until Golden

Beef Wellington 7.49 100g
Whole Tenderloin, Coated with Mushroom Pâté, Wrapped in a Crêpe and then in Puff Pastry
• Medium Rare **OR**
• Medium Well
Available only by order.

VEGETABLES AND SIDE DISHES

Asparagus with Hollandaise Sauce 1.99 100g

Ratatouille Vegetable Stew 2.39 100g
Eggplant, Zucchini, Bell Peppers, Onions, Fresh Tomatoes, Garlic, and Provence Herbs

Layered Veggie Cake 2.49 100g
Thinly Sliced Sweet Potatoes, Grilled Portobello Mushrooms and Mozzarella with an Assortment of Other Roasted Veggies

Red Skin Potato Mash with Fresh Spinach 1.79 100g

NEW **Breaded Crispy Mushroom Bites** 2.79 100g
Whole Mushrooms, Breaded, Seasoned and Fried

NEW **Rich and Creamy au Gratin Potatoes** 1.79 100g
Thinly Sliced Potatoes in a Cream Sauce, Topped with Cheese and Baked until Golden and Bubbly

NEW **Baked Sweet Potato Wedges with Parmesan** 1.79 100g

NEW **Holiday Rice Pilaf with Cranberries and Almonds** 2.99 100g
Fragrant Rice and Orzo Tossed with Cranberries, Almonds, and a Touch of Citrus

NEW **Festive Whole Cauliflower** 2.39 100g
Oven-Roasted Whole Cauliflower, Garnished with a Subtle Touch of Red and Green

NEW **Roasted Winter Vegetables** 1.79 100g
Butternut Squash, Beets, and Brussels Sprouts Roasted to Bring out their Natural Sweetness

NEW **Creamy Mushroom and Chestnut Sauté** 3.99 100g
Cremini, Button, and Dried Porcini Mushrooms Sautéed with Madeira Wine and Chestnuts

PLATTERS

Wrap and Sandwich Platter
Small: 20 Pieces 39.99 ea. / Medium: 30 Pieces 59.99 ea. / Large: 40 Pieces 79.99 ea.

Smoked Fish Platter
(Serves 10-15 people) 109.99 ea.

Vegetable Platter
(Serves 10-12 people) 45.00 ea.

Deli Meat Platter
(Serves 10-12 people) 49.99 ea.

Cheese Platter
(Serves 12-15 people) 69.99 ea.

Fruit Platter
Seasonal fruit selection
(Serves 10-15 people) 59.99 ea.

To place a pickup order, call ahead or visit us in-store.

OUR MENU IS IN EFFECT DECEMBER 15, 2025 - JANUARY 14, 2026.

Maple Location

1390 Major Mackenzie Drive West, Maple ON L6A 4H6
(Just East of Dufferin St.)
Mon-Sat: 8am to 10pm Sun: 8am to 8pm
Tel.: 905.41 7.4117, ext. 2

North York Location

4400 Dufferin Street, North York ON M3H 6A8
(Just South of Finch Ave.)
9am to 9pm - 7 Days a Week
Tel.: 416.665.0040, ext. 3