

REVOL

HOLIDAY MENU

What better time to show your co workers or tenants how much you appreciate them? The holidays are a great time of year to put on a great spread and show your gratitude. Let us take all of your worries away and deliver our signature food and impeccable service to you! We handle everything from setup to execution. We can also assist with all your event rental and décor needs! At the end we clean up and pack up, leaving you and your guests feeling nothing but **Holiday Cheer.**



BREAKFAST

Everyone knows that breakfast is one of the most important meals of the day. It's time to wake up to the smell of fresh coffee and all your favourite breakfast foods. Here you will find a collection of our most popular breakfast offerings taking into account all budgets and desires. From a fresh continental spread to a hearty hot breakfast we have all your breakfast needs covered.

KRIS KRINGLE'S CONTINENTAL TREAT

SWEET & SAVOURY CROISSANTS AND MUFFINS

Baked daily

DANISH PASTRIES

Light and flaky, fruit filled & drizzled with icing

SELECTION OF BAGELS

Plain, whole wheat, pumpernickel, sesame, cinnamon raisin & everything (Served with a variety of cream cheeses, jams & butter)

ASSORTED JUICE & BOTTLED WATER

\$5.50 PER PERSON (under 50 guests)

\$3.50 PER PERSON (over 50 guests)

ST. NICKS' FESTIVE BREAKFAST

SELECTION OF CROISSANTS

Butter, sweet & savoury

DANISH PASTRIES

Light and flaky, fruit filled & drizzled with icing

SELECTION OF SCONES

Plain, raisin, blueberry, cranberry, cheese, cinnamon & butterscotch

FESTIVE STRUDEL AND HOMEMADE TURNOVERS

Made with our puff pastry dough and filled with apple, blueberry, cherry & raspberry

FRESH AND FLAVOURFUL TULIP MUFFINS

Baked daily and available in over 20 flavours

SELECTION OF BAGELS

Plain, whole wheat, pumpernickel, sesame, cinnamon raisin & everything (Served with a variety of cream cheeses, jams & butter)

FRESH SEASONAL FRUIT PLATTERS AND ASSORTMENT OF HOLIDAY COOKIES

FRESHLY BREWED STARBUCKS COFFEE & TEA

RICH HOT CHOCOLATE SERVED WITH MARSHMALLOWS AND WARM APPLE CIDER

\$9.50 PER PERSON (under 50 guests)

\$7.50 PER PERSON (over 50 guests)

BREAKFAST IN BELGIUM

HOMEMADE BELGIUM WAFFLES

Fresh Fruit Compote, Mixed Berries, Dark Chocolate, Freshly Whipped Cream, Quebec Maple Syrup, Powdered Sugar, Unsalted Butter, Crispy Bacon Bits

FRESH SEASONAL FRUIT PLATTERS

ASSORTED JUICE & BOTTLED WATER

FRESHLY BREWED STARBUCKS COFFEE & TEA

RICH HOT CHOCOLATE SERVED WITH MARSHMALLOW'S AND WARM APPLE CIDER

\$10.50 PER PERSON (under 50 guests)

\$8.50 PER PERSON (over 50 guests)

PANCAKE FESTIVE FEAST

JUMBO BUTTERMILK AND JUMBO CHOCOLATE CHIP PANCAKES

Fresh Fruit Compote, Mixed Berries, Dark Chocolate, Freshly Whipped Cream, Quebec Maple Syrup, Powdered Sugar, Unsalted Butter, Crispy Bacon Bits

FRESH SEASONAL FRUIT PLATTERS

ASSORTED JUICE & BOTTLED WATER

FRESHLY BREWED STARBUCKS COFFEE & TEA

RICH HOT CHOCOLATE SERVED WITH MARSHMALLOW'S AND WARM APPLE CIDER

\$10.50 PER PERSON (under 50 guests)

\$8.50 PER PERSON (over 50 guests)

BREAKFAST ON THE RUN

Choice of:

EGG WITH BACON AND CHEDDAR

EGG WITH HAM AND SWISS

**EGG WITH COUNTRY SAUSAGE &
SPICY HAVARTI**

**EGG WITH SPINACH,
CARMELIZED ONIONS & PESTO**

Served with:

FRESH SEASONAL FRUIT PLATTERS

ASSORTED JUICE & BOTTLED WATER

**FRESHLY BREWED STARBUCKS
COFFEE & TEA**

**RICH HOT CHOCOLATE SERVED WITH
MARSHMALLOW'S AND WARM
APPLE CIDER**

\$11.50 PER PERSON (under 50 guests)

\$9.50 PER PERSON (over 50 guests)

JINGLE BELLS HOT BREAKFAST

FARM FRESH EGGS

Scrambled or frittata style

CRISPY BACON or FRESH FARMER'S SAUSAGE

GOLDEN CRISP HOME FRIES

FRESH SEASONAL FRUIT PLATTERS AND ASSORTMENT OF HOLIDAY COOKIES

ASSORTED JUICE & BOTTLED WATER

FRESHLY BREWED STARBUCKS COFFEE & TEA

RICH HOT CHOCOLATE SERVED WITH MARSHMALLOW'S AND WARM APPLE CIDER

\$12.50 PER PERSON (under 50 guests)

\$10.50 PER PERSON (over 50 guests)



LUNCH & DINNER

The Holiday Season is all about mood. That cozy holiday feeling of the first snow fall, lights twinkling on glistening streets, and crowds of bundled up holiday goers counting down the days until Christmas. We have carefully designed our hot menus to highlight childhood nostalgia, memories of Merry making, and all the tastes and smells of the season. Let us bring our festive spirit into your office or work place and spread a little holiday cheer to remember.

TRADITIONAL

OVEN ROASTED TURKEY

White & dark turkey meat served with sage, pear-apple stuffing, cranberry compote & chive gravy

ROASTED GARLIC MASH or ROASTED FINGERLING POTATOES

MAPLE GLAZED CARROTS or BUTTERED SWEET PEAS

MIXED GREEN SALAD

Dried cranberries, candied walnuts & honey balsamic vinaigrette

FRESH BAKED BREAD

ASSORTED HOLIDAY DESSERTS

\$19.99 PER PERSON (under 50 guests)

\$15.99 PER PERSON (over 50 guests)

WHEN IN ROME

STUFFED CHICKEN

(choice of 1)

Roasted red peppers, spinach & mozzarella cheese

Pancetta, sun dried tomatoes & arugula

Assorted mushrooms, cippolini onions & provolone cheese

PASTA

(choice of 1)

Spinach & cheese ravioli in sugo di pomodoro

Grilled vegetable lasagna

Butternut squash agnolotti with sage butter

VEGETABLES

(choice of 1)

Rapini with crispy garlic & lemon

Grilled vegetables with balsamic glaze

Fire roasted peppers & onions

CAESAR SALAD

ASSORTED BREAD & FOCACCIA

SEASONAL FRUIT PLATTER

\$19.99 PER PERSON (under 50 guests)

\$17.99 PER PERSON (over 50 guests)

SOUTHERN STYLE

CAJUN DUSTED TURKEY BREAST

Bourbon-Vidalia onion gravy & peach compote

SOUTHERN-STYLE DRESSING

Traditional cornbread stuffing (V)

SPICED SWEET POTATO MASH

SAUTEED GREEN BEANS

MACARONI & CHEESE

MIXED GREEN SALAD

Honey balsamic vinaigrette

SOUTHERN STYLE SLAW

FRESH BAKED BREAD & ROLLS

PECAN TARTS

\$23.99 PER PERSON (under 50 guests)

\$19.99 PER PERSON (over 50 guests)

SURF & TURF

GRILLED STRIP LOIN OF BEEF

Peppercorn, butter & brandy sauce

HERB-CRUSTED SALMON

MUSHROOM MEDLEY or TRI-COLOURED ROASTED PEPPERS

With balsamic glaze

WILD RICE PILAF or STEAMED MINI POTATOES

MIXED GREEN SALAD

Creamy orange vinaigrette

FRESH BAKED BREAD & ROLLS

ASSORTED HOLIDAY DESSERTS

\$28.99 PER PERSON (under 50 guests)

\$24.99 PER PERSON (over 50 guests)

FESTIVE FEAST

OVEN ROASTED TURKEY

White & dark turkey meat served with sage, pear-apple stuffing, cranberry compote & chive gravy

GLAZED VIRGINIA HAM

Served with pommery mustard & pineapple chutney

ROASTED GARLIC MASH or SCALLOPED POTATOES

BRUSSEL SPROUTS or MAPLE GLAZED CARROTS

MIXED GREEN SALAD

Dried cranberries, candied walnuts & honey balsamic vinaigrette

FRESH BAKED BREAD & ROLLS

PUMPKIN PIE or SEASONAL FRUIT PIE

\$29.99 PER PERSON (under 50 guests)

\$26.99 PER PERSON (over 50 guests)

ENGLISH CARVERY

ROASTED ALBERTA PRIME RIB OF BEEF AU JUS

Served with onion marmalade, assorted mustards & horseradish

FRENCH GREEN BEANS & BABY CARROTS or CREAMED CORN WITH CHARRED PEPPERS

CRUSHED MINI RED SKIN POTATOES

Cracked pepper, whipped chive butter & rosemary

SPINACH SALAD

Sweet onion, dried fruit, goat cheese & honey balsamic vinaigrette

FRESH BAKED BREAD

ASSORTED HOLIDAY DESSERTS

\$34.99 PER PERSON (under 50 guests)

\$28.99 PER PERSON (over 50 guests)



PLATTERS, HORS D'OEUVRES & DESSERTS

Not a Turkey Dinner kind of crowd? Or maybe you're looking for more of a fun holiday mixer feel. Trying to do something festive but less stuffy than the traditional sit down meal? Look no further than our exciting passed apps, scintillating Hors D'oeuvres, fun food stations or even just a sweet finish to a traditional Holiday Menu. Revol is all about possibilities, and the Merry Mood of our favorite season.

SNACKS & TRAYS

DESSERTS & SMALL SNACKS

INDIVIDUAL TARTS & SQUARES \$2.00

GOURMET COOKIES \$2.00

FRESH FRUIT PLATTER \$5.00

Seasonal fruit (watermelon, cantaloupe, honeydew, pineapple, grapes, berries and kiwi).

THE SUGAR FIX \$5.00

Mini "Two-Bite" brownies, mini cookies, fresh bowl of strawberries.

THE GRAB 'N GO \$5.50

Assorted Brand Name chips, granola, fresh apple.

THE SNACKER \$4.50

Bite-sized cheddar, cherry tomatoes and kalamata olives tossed in garlic herb olive oil, assorted mini crackers and a variety of pickles.

THE MEDITERRANEAN \$4.50

Grilled pita drizzled with EVOO, house-made hummus and house tzatziki.

THE CRAVING \$6.50

Mini "Two-Bite" brownies, green grapes, fresh bowl of strawberries and cheddar cheese bites.

CHARCUTERIE BOARD \$11.50

Assortment of local and imported cured meats, crackers and garnish.

CHEESE PLATTER

(Local: \$8.50

Imported: \$12.50)

Assortment of local or imported cheeses, crackers and crostini, grapes and dried fruits.

CRUDITES PLATTER \$5.00

Variety of vegetables with house-made hummus or ranch dip.

CANAPÉS

ASSORTED COLD CANAPES

\$4.00 per piece

An assortment of five different cold canapes consisting of: smoked salmon, shrimp, liver pate mousse, salami and mandarin ham.

SEAFOOD COLD CANAPES

\$4.50 per piece

An assortment of five different seafood canapes consisting of: Smoked salmon and horseradish mousse, shrimp with cocktail mousse, mussel and curry mouse, scallop & cucumber and crab surimi & crustacean mouse.

COLD VEGETARIAN CANAPES

\$3.50 per piece

An assortment of five different vegetarian cold canapes consisting of: guacamole mousse, sun dried tomato mouse, carrot and cumin mousse, mushroom and parmesan mousse and hummus mousse and grilled chickpea.

HORS D'OEUVRES

TEA SANDWICHES

\$1.40 per piece

Assortment of egg salad, tuna salad, salmon salad, and cream cheese-cucumber. (Minimum 24 pieces)

BOCCONCINI, BASIL, CHERRY TOMATO SKEWERS WITH BALSAMIC REDUCTION DRIZZLE \$2.50

SPANAKOPITA \$2.50

COCONUT SHRIMP \$3.50

CAJUN SHRIMP \$3.50

JERK GLAZED SHRIMP \$3.50

MAC & CHEESE BOMB \$4.50

CHICKEN SAMOSA \$3.00

BEEF SAMOSA \$3.00

VEGETABLE SAMOSAS \$2.50

THAI SPRING ROLLS WITH SWEET CHILLI DIP \$2.50

MINI QUICHE FLORENTINE \$3.00

BOURBON BBQ GLAZED MEATBALLS \$3.00

CHICKEN SATAYS WITH PEANUT SAUCE \$3.50

ASIAN BEEF SATAYS \$4.00

MINI CHICKEN SOUVLAKI SKEWERS WITH TZATZIKI DIP \$3.50

PROSCIUTTO AND CANTALOUPE SKEWERS \$4.50

FALAFEL BALLS \$3.50

BBQ PULLED PORK SLIDERS \$3.50

BEEF SLIDERS \$3.50

DOMESTIC CHEESE PLATTER \$8.50 per person

Assorted imported and domestic cheeses, including cheddar, havarti, Swiss and bocconcini (garnished with seasonal fruit and assorted crackers)

GOURMET CHEESE PLATTER \$12.50 per person

Assorted gourmet cheeses including brie, Danish blue, aged sharp cheddar, smoked gouda, gruyere, and more. Served with seasonal jam, baguette crisps, seasonal fresh fruit.

SMOKED SALMON PLATTER \$9.95 per person

Atlantic smoked salmon, cream cheese, cucumber, tomato, red onion, capers and fresh dill, served with sliced assorted bagels.

TRADITIONAL ANTIPASTO PLATTER \$8.95 per person

Cured meats, olives, peperoncini, mushrooms, artichoke hearts, various cheeses (such as provolone or mozzarella), pickled meats, and vegetables in oil or vinegar.

MEAT BOARD \$12.00 per person

Cured meats, prosciutto, andouille sausage, cured duck breast, capicola, salami, olives, pickled things, FD mustard, herb focaccia crisps.

DIPS & CRUDITÉ

4.00 per person

Dips, hummus, spicy eggplant, tzatziki, asparagus, celery, cucumbers, peppers, heirloom carrots, watermelon radish, harissa corn chips, spiced ciabatta crisps.

SHRIMP COCKTAIL

\$7.95 per person

Lemon zest, chilies, herbs, smoked cocktail sauce, mustard aioli.

DIM SUM \$4.50 per person

Chicken dumpling, gochujang, charred scallion, ginger, pho aioli, yuzu ponzu glaze, pickled jalapeño, Thai basil salad.

SHRIMP DUMPLING

\$5.25 per person

Toasted sesame, charred scallion, sambal, smoked chili aioli, mustard glaze, wakame, cilantro, chives.

MUSHROOM DUMPLING

\$4.50 per person

Cremini, smoked shitake, Napa cabbage, sriracha, truffle malt aioli, cider thyme glaze, pickled squash, parsley.

PIEROGIES \$3.75 per person

Potato, aged cheddar, caramelized onions, smoked bacon, sour cream.

REVOL FRIED RICE

\$5.75 per person

Garlic, ginger chili, onion, fried Egg, ginger soy, smoked shitakes, heirloom carrots, kimchi, crispy rice, cilantro, scallions.



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