

HOLIDAY PARTY *Menu*

HOLIDAYS AT 124 ON QUEEN
EXECUTIVE CHEF JASON WILLIAMS

To reserve your party, please contact our sales team at specialevents@124queen.com

1st Course

roasted butternut squash soup, toasted pumpkin seed, colbey's maple syrup

local hot house greens | lemon truffle vinaigrette | toasted pecans | dried cranberry shaved Toscano cheese

potato and chive gnocchi | winter mushroom | crumbled blue cheese | crispy sage | soy | truffle

2nd Course

thyme roasted turkey breast | honey glazed autumn veg | sausage | focaccia | bread stuffing | roasted turkey jus

braised beef short ribs | kozliks crunchy mustard pommes puree | maple and chili fried Brussel sprouts | red win jus

pan roasted Atlantic salmon | smoked bacon chowder | grilled broccolini

3rd Course

sticky toffee pudding | salted caramel ice cream | candied walnuts

maple crème brûlée | brown butter madeline cookies

selection of ice cream and sorbet

Hot Cocoa DIY Bar

Impress your guests with a Hot Cocoa Bar featuring an array of customizable ingredients to craft the perfect individualized cup of hot cocoa.

Ingredients

Premium rich & creamy hot cocoa base | Fluffy, bite-sized Marshmallows | Classic Peppermint sticks | Velvety Vanilla Whipped Cream | Semi-sweet chocolate chips | Creamy White Chocolate chips | Ground Cinnamon | Cocoa Powder | Crunchy Graham Crackers

With these decadent ingredients, your guests can mix and match to create their personalized hot cocoa masterpiece.

The 124 on Q Hot Cocoa Bar is a winter wonderland of flavours!



STARTING FROM \$75 PER PERSON
GRATUITIES & HST ADDITIONAL

Group contact to select 1 appetizer and 1 dessert.
Guests to pre-select their entree course with the group organizer 14 days prior to booking event date.