

Hot Complements

The Hot Complements menu is variety of delicious side dishes perfect for any buffet event. Build an ultimate taste experience by pairing these items with Hot Entrees or Oodles of Noodles! Served hot with the freshest seasonal vegetables, this menu will be sure to compliment any meal.

There are endless great flavour combinations, so please ask us about any of your favourites that are missing! Prices are subject to number of guests and package selection.

Rice Of The World	Perfect paired with our International entrees, or even roast chicken! Choose from Spanish tomato rice pilaf, rice & peas, basmati or coconut jasmine rice.
Garlic Mashed Potatoes	Our secret recipe! Creamy Yukon Gold potatoes with roasted garlic, whipped butter and fresh herbs.
Roasted New Potatoes	Mini Ontario reds with fresh rosemary, garlic, lemon & smoked paprika.
Tarragon Carrots	Fresh steamed carrots & sautéed leeks in herbed white wine butter.
Mediterranean Vegetables	Grilled peppers, zucchini & red onions in basil balsamic marinade.
Parmesan Broccoli	Fresh florets in garlic & white wine butter baked crisp with parmesan cheese.
Sesame Stir-fry	Crunchy steamed carrots, onions, celery & peppers tossed in a light ginger soy sauce. Topped with toasted sesame seeds.
Roasted Root Vegetables	Butternut squash, carrots, onions, fennel & sweet potatoes roasted in maple and clove glaze.
Traditional Apricot & Sage Dressing	Moist foccacia & French baguette stuffing baked with fresh herbs & dried apricots. Finished with toasted almonds.
Roasted Hot Peppers	Spicy Hungarian peppers, whole garlic cloves & cherry tomatoes in herbed olive oil.

Additional Sides

Homemade Biscuits	Baked fresh everyday! Choose from 3 cheese or lemon herb.
Garlic Bread	A perfect addition to any pasta entree. Served warm with our delicious garlic herb butter.
Artisan Rolls & Bread	Our bakery's freshest selection of quality rolls & bread. Served with whipped butter.