

ROUGE

BY AG INSPIRED CUISINE



farm
TO TABLE

\$75 PER
PERSON

3 COURSE
DINNER

Available
NOV 15 - JAN 18

NOW BOOKING 2025 CORPORATE & PRIVATE HOLIDAY PARTIES

Three Course Menu

Boozy Eggnog Reception

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Noel "Cracker" Party Favours

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Butternut Squash Bisque

cinnamon chantilly | toasted pumpkin seed granola

or

Hot House Leaves and Greens

champagne poached pears | poached cranberries |
crushed pistachio | parsnip cream

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Prosciutto Wrapped Breast of Chicken

or

"AG" Dry Rubbed New York Striploin of Beef

entrées served with farm fresh accompaniments

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Warm Festive Eggnog Bread Pudding

Private Bar

Local Craft Beer | \$9/473ml

House Red/White | \$10/glass

Cocktails On Request | Individual Pricing



Book Your Party Today!

CONTACT CORY LINKSON FOR MORE INFORMATION:

clinkson@sterlingniagara.com | 289-292-0005

www.agcuisine.com

PLEASE NOTE: All holiday party bookings require 15-45 guests. Pricing subject to taxes and 20% gratuity.