

2021 THEMED HOLIDAY SEASON
SERVED DINNER

MENU # 1

- Prairie Mushroom Soup
- Butterleaf Lettuce with Strawberries + Toasted Almonds served with Herbed Buttermilk Dressing
- Roast Turkey Breast with Apple, Bread + Sage Stuffing
- Buttermilk Mashed Whipped Potatos
- Roasted Brussels Sprouts

\$ 51.00 | \$ 64.77 per guest

MENU # 2

- Cream of Broccoli Soup
- Caesar Salad with Shaved Reggiano Cheese, Sour Dough Croutons and Anchovy Garlic Vinaigrette
- Herb Roasted Chicken Breast with Three Shrimp Skewer served with Red Pepper Sauce
- Fingerling Potatoes with Rosemary
- Asparagus

\$ 51.00 | \$ 64.77 per guest

MENU # 3

- Creamy Tomato Soup with Fresh Basil Pesto
- Baby Arugula Salad with Lemon Zest Croutons, Salted Ricotta + Meyer Lemon Vinaigrette
- Roast Prime of Beef Au Jus
- Buttermilk Mashed Potatoes
- Asparagus

\$ 65.00 | \$ 82.55 per guest

All served dinners include
House Made Organic Sourdough Bread + Butter
Choice of One Dessert from Dessert Selections
Regular & Decaffeinated Coffee + Tea

2021 THEMED HOLIDAY SEASON
SERVED DINNER DESSERT SELECTIONS

CHOCOLATE

- Chocolate Mousse Cake with Peanut Butter + Jelly
- Chocolate Hazelnut Dome Cake with Coffee Crème

CHEESECAKE

- Chocolate Raspberry Cheese Cake with Fresh Fruit Coulis
- Vanilla Cheese Cake with Cashew Caramel Sauce

CRÈME BRÛLÉE

- Vanilla Crème Brûlée
- Chocolate Crème Brûlée
- Lemon Crème Brûlée

PUDDINGS

- Brioche Bread Pudding with Raisins + Crème Anglaise

FRUIT

- Strawberry Sorbet Shortcake
- Poached Pears with Chocolate Sauce

TARTS

- Apple Tart with Chantilly Crème
- Seasonal Berry Shortbread Tart
- Lemon Tart with Raspberry Coulis

All desserts are made in house.
Please choose any one dessert to complement your dinner selection

2021 THEMED HOLIDAY SEASON BUFFET

(minimum 150 people)

SALADS | CHOOSE 3

- Baby Romaine Caesar Salad with Parmesan Chip
- Baby Kale Salad with Yuzu Vinaigrette
- Shaved Carrot, Fennel + Orange Salad, Citrus Vinaigrette
- Winter 'Panzanella' Butternut Squash, Brussels Sprouts + Red Onions with Sourdough Croutons
- Arugula + Poached Pear Salad with Candied Pumpkin Seeds, Honey Dijon Vinaigrette
- Quinoa Salad with Asparagus, Corn + Tomato
- Cucumber + Poppy Seed Salad with Mild Red Chillies
- ¹ Seasonal Greens with Fennel, Radish, Asparagus + Cherry Tomato, White Truffle-Lemon Vinaigrette
- ¹ Hot House Tomato, Buffalo Mozzarella, Basil, Aged Balsamic + Olive Oil

¹ Add \$ 1.50 | \$ 1.93 for these selections
Additional salads may be added at \$ 4.00 | \$ 5.08 per person

Vegetable Platters (served at room temperature)

- Char Grilled Asparagus, Zucchini + Roasted Peppers with a Honey Dijon Glaze
- Char Roasted Broccoli with Chili + Garlic
- Roasted Butternut Squash Wedges with Arugula, Balsamic Vinegar, Olive Oil and Salted Ricotta

VEGETABLES AND STARCHES | CHOOSE 4

- Carrots
- Asparagus Spears
- Roasted Butternut Squash
- Baked Half Tomato with Herbed Breadcrumbs
- Grilled Broccoli
- Brussel Sprouts in Brown Butter
- Mashed Whipped Potatoes
- Fingerling Potatoes with Herbs
- Wild + White Rice Pilaf

HOT ENTREES AND CARVING STATION | CHOOSE 3

Roast Chicken with Rosemary + Lemon Salt
Roast Chicken with Hazelnuts + Honey
Baby Back Ribs with House BBQ Sauce
Slow Roasted Pork with Toasted Spice Rub
Roast Top Sirloin with Red Wine Gravy
Salmon with Soya Ginger Sauce and Julienne Vegetables
Panko Crusted Pickerel with Spicy House Tartar Sauce
Three Cheese Spinach Lasagna with Tomato Sauce
¹Roast Turkey **Carving Station** with Apple and Sage Stuffing

¹a chef labour charge of \$ 28.50 per hour per chef will apply

DESSERT TABLE

Chocolate Orange Bûche de Noël
Almond Toffee Bark
Fresh Fruit Platter
Fruitcake Cookies

Caramelized Nut Tart
Christmas Bread Pudding + Amaretto Sauce

\$ 69.00 | \$ 87.63 per guest

Buffet Dinner will Include:
HFG Bread Basket + Butter
Regular & Decaffeinated Coffee + Tea