

2022 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

\$ 58.00 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

\$ 62.00 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

\$ 78.00 per guest

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

2022 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

2022 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 \$ 3 for these selections

Additional salads may be added at \$ 5 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
¹Slow Roasted Pork with Toasted Spice Rub
¹Roast 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 \$ 30 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

\$ 79 per guest

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