

# 2022 Holiday Season

## SERVED

ALL DINNERS INCLUDE FRESH HOUSE-MADE SOURDOUGH PULL-APART BUNS + BUTTER, SOUP AND SALAD, VEGETABLES, ENTRÉE, DESSERT, REGULAR & DECAFFEINATED COFFEE + TEA.

### MENU 1

#### \$59/GUEST

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 Potatoes  
 Roasted Brussels Sprouts



### MENU 2

#### \$60/GUEST

Cream of Broccoli Soup  
 Caesar Salad with Shaved Reggiano Cheese,  
 Sourdough Croutons and Anchovy Garlic Vinaigrette  
 Herb Roasted Chicken Breast with Three Shrimp Skewer  
 Served with Red Pepper Sauce  
 Fingerling Potatoes with Herbs  
 Asparagus



### MENU 3

#### \$76/GUEST

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



**All desserts are made in house.**

PLEASE CHOOSE **ONE** DESSERT:

### CHOCOLATE

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

### CHEESECAKE

Chocolate Raspberry with Fresh Fruit Coulis  
 Classic Vanilla with Cashew Caramel Sauce

### CRÈME BRULÉE

Vanilla  
 Chocolate  
 Lemon

### PUDDINGS

Brioche Bread Pudding with Raisins + Crème Anglaise

### FRUIT

Poached Pears with Chocolate Sauce

### TARTS

Apple Tart with Crème Chantilly  
 Seasonal Berry Custard Tart  
 Lemon Tart with Raspberry Coulis



Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function.

Vegetarian with some modifications Vegan with some modifications Gluten-friendly – though may come into contact with traces of gluten.

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## BUFFET

A MINIMUM ATTENDANCE OF 100 PEOPLE IS REQUIRED.

A SURCHARGE OF \$25 PER PERSON WILL APPLY FOR SERVICE LESS THAN 100 GUESTS.

### \$75/GUEST

#### INCLUDES

House-Made Sourdough Pull-Apart Buns with Butter  
Regular & Decaffeinated Coffee + Tea

#### SALADS

##### CHOOSE FOUR ITEMS FROM THE FOLLOWING:

Caesar Salad with Traditional Dressing, Sourdough Croutons  
and Shaved Reggiano

Field Greens with Julienne Carrot, Celery, Radish  
+ Cherry Tomato, Balsamic Vinaigrette ✓

Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds,  
Sour Orange Vinaigrette ✓

Arugula + Pear Salad with Candied Pumpkin Seeds,  
Honey Lemon Dressing ✓

Quinoa Salad with Asparagus, Corn + Tomatoes ✓

Grilled Mushrooms, Arugula + Tomatoes, Crumbled Goat  
Cheese, Lemon Basil Olive Oil 🌿

Roasted Beet Salad with Whipped Ricotta and Goat Cheese,  
Arugula, Toasted Hazelnuts, Grapefruit Segments + Olive Oil

#### HOT ENTRÉES + CARVING STATIONS

##### CHOOSE THREE ITEMS FROM THE FOLLOWING:

Three Cheese Spinach Lasagna with Tomato Sauce

Roast Chicken Pieces in a Creamy Mushroom Sauce

Roast Turkey Carving Station with Gravy,  
Sage + Apple Stuffing\*

Atlantic Salmon with Chive Hollandaise

Panko Crusted Pickerel Fillet with House Tartar Sauce

Carved Roast Loin of Pork with Cider Jus

\* A Chef labour charge of \$30 per hour per Chef will apply

#### VEGETABLES + STARCHES

##### CHOOSE THREE ITEMS FROM THE FOLLOWING:

Potato Cheddar Perogies with Sour Cream  
+ Green Onions

Roasted Carrots

Asparagus Spears

Roasted Butternut Squash

Medley of Seasonal Vegetables

Buttermilk Mashed Whipped Potatoes

Oven Roasted Fingerling Potatoes with Herbs

#### DESSERT TABLE

Chocolate Orange Bûche de Noël

Caramelized Nut Tart

Almond Toffee Bark

Christmas Bread Pudding + Amaretto Sauce

Fresh Fruit Platter

Fruitcake Cookies

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