

2023 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

Mushroom Soup
 Butterleaf Lettuce with Strawberries + Toasted Almonds
 Served with Orange Vinaigrette
 Roast Turkey Breast with Apple, Bread + Sage Stuffing
 Butter Mashed Whipped Potatoes
 Roasted Brussels Sprouts

MENU 2

\$60/GUEST

Pea Mint Soup
 Assorted Greens, Radish + Tomato
 Served with Shallot Vinaigrette
 Soya Glazed Roasted Chicken Breast
 with Three Shrimp Skewers
 Rice Pilaf
 Baby Bok Choy

MENU 3

\$76/GUEST

Winter Tomato Soup with Arugula Pesto
 Caesar Salad with Shaved Reggiano Cheese,
 Sourdough Croutons
 Served with Caesar Dressing
 Roast Prime Rib with au Jus
 Butter 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
 Eggnog

PUDDINGS

Brioche Bread Pudding with Raisins + Crème Anglaise




FRUIT

Poached Pears with Chocolate Sauce

TARTS

Apple Strudel with Crème Chantilly
 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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