

2024 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

\$75/GUEST

Green Pea & Prosciutto Soup with Parmesan Crisp
 Artisan Greens with Pomegranate, Chevre + Candied Pecans
 Roast Turkey with Apple Sage Stuffing + Gravy
 Whipped Potato Puree
 Roast Carrots

MENU 2

\$95/GUEST




Roast Butternut Squash Soup with Whipped Chevre, Cranberry + Chive
 Classic Caesar Salad
 Prime Rib with Port Jus
 Roast Rosemary Potatoes
 Brussels Sprouts + Bacon

DESSERTS

All desserts are made in house.

PLEASE CHOOSE **ONE** DESSERT:

Christmas Chocolate Swiss Roll Cake (Bouche de Noël)
 Mini Lemon Croquembouche
 Amaretti Cheesecake with Caramel Apple
 Classic Crème Brûlée with Earl Grey Shortbread + Fresh Berries

 Vegetarian with some modifications  Vegan with some modifications  Gluten-friendly – though may come into contact with traces of gluten. Our kitchen is **not a nut-free facility**. Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function.

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BUFFET

A MINIMUM ATTENDANCE OF 50 PEOPLE IS REQUIRED.

\$95/GUEST

INCLUDES

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

SALADS

Classic Caesar Salad
Artisan Greens with Pomegranate,
Chèvre + Candied Pecans
Arugula Salad with Poached Pear,
Candied Pumpkin Seed + Honey Lemon Dressing
Cabbage, Apple + Golden Raisin Coleslaw

HOT ENTRÉES

Roast Turkey with Gravy, Sage + Apple Stuffing
+ Cranberry Sauce (Carving Station or Buffet Style)
Prime Rib with Jus
Maple Mustard Atlantic Salmon

VEGETABLES + STARCHES

Whipped Buttered Potato
Wild Rice Pilaf
Roast Brussels Sprouts
Honey Glazed Carrots

DESSERT TABLE

CHOOSE THREE ITEMS FROM THE FOLLOWING:

Christmas Chocolate Swiss Roll cake (Bouche de Noël)
Mini Lemon Croquembouche
Amaretti Cheesecake with Caramel Apple
Classic Crème Brûlée with Earl Grey Shortbread
+ Fresh Berries