



Christmas Menu

COLD SELECTIONS

Baby Red Potato Salad, Heritage Greens & Selection of Dressings, Quinoa Greek Salad, Tri-Colored Rotini Pasta & Roasted Pepper Salad, Mediterranean Roasted Vegetables, Marinated Mushroom & Fresh Herb, Antipasto, Bakery Selections

HOT SELECTIONS

Alberta Seared Roast Carved by our Chefs with its own Pan Gravy Drippings
Slow Roasted Turkey (white & dark) & Sundried Cranberry & Leek Stuffing / Turkey Gravy

Add Additional Item for \$2 per person

Seared Atlantic Cajun Salmon with Lemon & Caper Butter
Oven Roasted Chicken in a Sundried Tomato Cream
Long Braised Porkloin finished with Granny Smith Apples & Pinot Grigio Chutney

STARCH

Red Jacket Mashed Potato with Garlic & Herbs

VEGETABLE

Roasted Root Vegetable with Fall Spices & a hint of Maple Brown Sugar

DESSERT

Warmd Sticky Toffee Pudding
Black Forest Cake
Classic Pumpkin Pie
4 Layer Carrot Cake
Fresh Fruits

\$39.99 per person

Add Additional Item for \$1 per person

SIGNATURE BANANA FOSTERS FLAMBE STATION

Fresh Cooked to Order, Our Chefs Famous Banana Bread, Smothered with Rum Soaked Caramelized Bananas, Liqueur & Brown Sugar Caramel Sauce with Vanilla Bean Ice Cream & Cinnamon Whipped Cream



Deluxe Christmas Menu

COLD SELECTIONS

Baby Red Potato Salad, Heritage Greens & Selection of Dressings, Quinoa Greek Salad, Tri-Colored Rotini Pasta & Roasted Pepper Salad, Mediterranean Roasted Vegetables, Marinated Mushroom & Fresh Herb, Antipasto, Bakery Selections

FROM THE SEA

Butter Poached & Chilled Tiger Shrimp with a Horseradish Cocktail Sauce
House Smoked & Cured Fish
Fresh Assortment of Shell Fish Marinated with Fresh Lemon & Chopped Herbs

HOT SELECTIONS

Oven Roasted Alberta Prime Rib, Carved by our Chefs,
Served with its own Pan Gravy Drippings & A Grainy Mustard Horseradish Aioli
Slow Roasted Turkey (white & dark) with Sundried Cranberry & Leek Stuffing & Rich Gravy

Add Additional Item \$2 / person

Seared Atlantic Cajun Salmon with Lemon & Caper Butter
Oven Roasted Chicken in a Sundried Tomato Cream
Long Braised Porkloin finished with Granny Smith Apples & Pinot Grigio Chutney

STARCH

Red Jacket Mashed Potato with Garlic & Herbs

VEGETABLE

Roasted Root Vegetable with Fall Spices & a hint of Maple Brown Sugar

DESSERT

Signature Banana Fosters Flambé Station
Fresh Cooked to Order, Our Chefs Famous Banana Bread, Smothered with Rum Soaked Caramelized Bananas, Liqueur & Brown Sugar Caramel Sauce with Vanilla Bean Ice Cream & Cinnamon Whipped Cream

Warmed Sticky Toffee Pudding
Black Forest Cake
Classic Pumpkin Pie
4 Layer Carrot Cake
Fresh Fruits

\$49.99 per person



Plated Christmas Menu

Winter Greens with Shaved Carrots Roasted Red Peppers & Marinated Cucumbers Tossed in a Garlic Herb Vinaigrette
or
Traditional Caesar Salad

ENTREE

Chicken Cordon Blue \$29

The classic chicken dish, stuffed with Black forest ham & Boursin cheese mixture, pan seared, finished with your choice of tomato compote or parmesan Alfredo

Roasted Turkey (dark & white) \$33

With garlic sage stuffing, warm cranberry sauce & turkey gravy

Cajun Salmon Wellington \$36

8oz Cajun dusted salmon filet, seared in lemon caper butter, wrapped with baby spinach & puff pastry, baked till golden

Dusted Sirloin \$34

8oz Sirloin rubbed with a Bacon & Mushroom dust, garnished with rosemary Butter

Sterling Silver Alberta Prime Rib \$40

With Pan Dripping jus, Thyme Yorkshire Pudding

Beef Wellington \$46

6oz. Tenderloin, grilled, then finished inside a Puff Pastry Shell with Roasted Mushrooms. Topped with pan drippings, mild horseradish crème & spring onions

STARCH

Choice of one

Herb Roasted Baby Potatoes / Garlic Red Jacket Mash / Wild & Long Grain Rice Pilaf

VEGETABLE

Choice of one

Smoked Brussel Sprouts, Bacon & Walnuts / Roasted Honey Glazed Field Carrots / Broccoli, Butter Coarse Salt & Pepper

DESSERT

Choice of one

Banana Bread Fosters / House Baked Cheesecake with Berry Compote or Dark Chocolate Sauce
Turtle Cheesecake / House Made Pecan Pie / Pumpkin Pie with Cinnamon Whipped Cream

Coffee & Tea included