

Menu

CHRISTMAS EVE BUFFET

TO START

Artisan Rolls

Organic Greens

with assorted dressings

Heart of Romaine

with crisp romaine hearts, bacon bits, parmesan & focaccia croutons

Pear Fennel Salad

mixed greens, roasted pear, orange segments & feta cheese, with mango passionfruit dressing

Poached Shrimp

with cocktail sauce

Antipasto Board

smoked & cured meats, pickled vegetables & assorted artisan cheese

ADDITIONAL ENTRÉE

Roasted Turkey Stuffing

carved herb roasted turkey breast served with turkey thigh galantine & dried Christmas fruit bread stuffing, natural pan gravy & cranberry compote

Citrus Baked Salmon

with a citrus honey sauce

Olive Tapenade & Mozzarella Stuffed Pork Loin

slow roasted pork loin stuffed with olive tapenade and buffalo mozzarella

Butter Chicken

mildly spiced chicken with a creamy tomato sauce and fenugreek leaves

Steamed Rice

steamed buttered basmati rice

Mash Potato

creamy potato finished with clarified butter and sour cream

Roasted Winter Vegetables

parsnip, Brussels, leeks, carrots, rutabaga, butternut squash

CARVED ENTRÉE

Baron of Beef

slowly roasted baron of Alberta AAA beef rubbed with fresh rosemary, garlic, & an array of Chef's special spices. Served with caramelized shallot merlot jus & creamy horseradish aioli.

DESSERTS

Banana Foster

spice rum flambéed caramelized banana with a salted caramel sauce on banana bread with vanilla ice cream

Sticky Toffee Pudding

with vanilla ice cream

Assorted Pastry

variety of tarts, petit fours, mousses & custards

Fresh Fruit Selection

December 24th

4:30 & 6:30 pm

Seatings

Adults \$39.99

Seniors \$35.99

Youth 13-17 \$19.99

Children 3-12 \$12.99

2 and under - FREE

Call 403-502-8176 to book!

