

Christmas Dinner Buffet

\$39.99

Dinner Includes:

Artisan Baked Bread Rolls

With piped seasonal butter rosette.

Winter Greens

Bitter winter greens, spiced pumpkin seeds, tomato, cucumber, dried cranberries & balsamic dressing.

Brussel Sprout Cranberry Salad

Shredded brussel sprouts, cranberries & apple with a delicious vinaigrette.

Heart of Christmas Caesar Salad

With crisp Romaine hearts, bacon bits, parmesan & focaccia croutons.

Chef's Selection of Potato & Vegetables

Christmas market vegetables.

Sweets:

Fresh Seasonal Fruit Arrangement

Variety of fruits.

Assorted Pastry Squares

Variety of tarts, petit fours, mousses & custards.

Coffee & Assorted Teas

Enhance Your Dessert:

Warm Christmas Sticky Toffee Pudding | +\$7

With vanilla ice cream.

Dessert Action Station | +\$7

Plum pudding, crêpes suzette, or cherry jubilee station.

Sparkling Wine Reception | +\$5

Minimum 50 people required. Price is per person.

Price does not include +18% gratuity or GST.

Carved Entree:

Choice of one.

Maple Bourbon Glazed Ham

Slowly roasted ham glazed with a maple Kentucky bourbon reduction. Served with caramelized apple chutney & locally made grainy mustard.

Roasted Canadian Turkey Breast

Carved herb roasted turkey breast, natural pan gravy & cranberry orange compote.

Festive Seasoned Roasted Pork Loin

With bacon & apple sauce.

Upgrade Carved Item to Slow Roasted AAA Alberta Beef | +\$5

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.

Enhance Your Buffet:

Duo of Turkey & Stuffing | +\$8

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

Herb Roasted Chicken | +\$8

Topped with a fire roasted corn & bacon veloute.

Oven Roasted Salmon Fillet | +\$9

With a lemon caper cream sauce.

Tri-Color Tortellini | +\$7

Served in a pesto cream sauce.

Poached Shrimp | +\$9

With cocktail sauce.

Antipasto Platter | +\$7

Smoked & cured meats, pickled vegetables & artisan cheese.