



# Christmas Dinner Buffet

**\$39.99**

## *Dinner Includes:*

### **Artisan Baked Bread Rolls**

With butter.

### **Roasted Pear & Fennel Salad**

Mixed greens, roasted pear, orange segments & feta cheese, with a mango passionfruit dressing.

### **Heart of Christmas Caesar Salad**

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

### **Greek Salad**

Sweet peppers, tomato, olives, cucumber, red onion, feta cheese, with greek dressing.

### **Chef's Selection of Potato & 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 Sticky Toffee Pudding | +\$5**

With vanilla ice cream.

### **Dessert Action Station | +\$7**

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.

### **Slow Roasted AAA Alberta Beef | +\$5/person**

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 | +\$10**

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 white wine sauce.

### **Citrus Baked Salmon | +\$9**

With a citrus honey sauce.

### **Cannelloni | +\$7**

Baked in a red pepper coulis.

### **Poached Shrimp | +\$7**

With cocktail sauce.

### **Antipasto Platter | +\$7**

Smoked & cured meats, pickled vegetables & artisan cheese.

