

Christmas Dinner Buffet

\$54.99

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.

Tomato & Bocconcini Salad

Tomato, mozzarella & basil drizzled with a pesto dressing & aged balsamic glaze.

Heart of Christmas Caesar Salad

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

Holiday Crunch Salad

Quinoa, pomegranate, sliced apple, sliced toasted almond, parsley, fresh mint & festive cinnamon dressing.

Chef's Selection of Potato & Vegetables

Christmas market vegetables.

Sweets:

Fresh Seasonal Fruit Arrangement

Variety of fruits.

Warm Christmas Sticky Toffee Pudding

With vanilla ice cream.

Assorted Pastry Squares

Variety of tarts, petit fours, mousses & custards.

Coffee & Assorted Teas

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.

Slow Roasted AAA Alberta 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.

Roasted Canadian Turkey Breast

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

Festive Seasoned Roasted Pork Loin

With bacon & apple sauce.

Additional Entree:

Choice of one.

Duo of Turkey

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

Herb Roasted Chicken

Topped with a fire roasted corn & bacon veloute.

Oven Roasted Salmon Fillet

With a lemon caper cream sauce.

24 Hr Braised Beef Brisket

Comes with a golden BBQ sauce.

Butternut Squash Ravioli

Served in a sage cream sauce with sauteéd wild mushrooms, topped with truffle oil & shaved parmesan.

Minimum 50 people required.