



Christmas Plated Dinner

Soup & Salad:

Choice of one.

Italian Mushroom Soup

Mixed mushrooms, potatoes & cream.

Crab Bisque

Crab meat in a creamy tomato broth.

Caesar Salad

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

Winter Greens

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

Dessert:

Choice of one.

Chocolate Lava Cake

Sticky Toffee Bourbon Pudding

Moist pudding doused in a buttery toffee bourbon sauce & finished with wild berry compote.

Gulab Jamun Cheesecake

An East Indian favourite infused into delicious cheesecake with a pistachio topping.

Entree:

Choice of one. Price is per guest.

Grilled Rib Eye | \$54

Roasted garlic pomme puree, brandy green peppercorn demi-glace.

Chicken Supreme | \$45

Maple cranberry, smoked gouda, potato gratin & fig balsamic sauce.

Pan Seared Salmon | \$45

Served with rice pilaf, charred broccolini & a lemon caper sauce.

Duo of Canadian Turkey | \$45

Carved herb roasted turkey breast, confit turkey thigh savory roasted 3 potato bread pudding, natural pan gravy & a cranberry orange compote.

Tortellini Primavera | +\$40

Tortellini in a pesto cream sauce with fresh vegetables.

Included:

Artisan Baked Bread Rolls

With piped seasonal butter rosette.

Chef's Selection of Vegetables

Christmas market vegetables.

Coffee & Assorted Teas

Minimum 20 people required.

Price does not include +18% gratuity or GST.

