



MEDICINE HAT LODGE
RESORT CASINO SPA CONVENTION

Corporate Christmas Menu

Starters

Artisan Baked Bread Rolls (V)
With piped seasonal butter rosette.

Winter Greens (V) (GF) (DF)
Winter greens, orange segments, spiced pumpkin seeds, beet & carrot curls, tomato, cucumber.

Heart of Christmas Caesar Salad
With crisp Romaine hearts, bacon bits, parmesan & focaccia croutons.

Brussel Sprout & Cranberry Salad (V) (GF)
Brussel sprouts, cranberries & apple with a delicious vinaigrette.

Antipasto Salad
Smoked & cured meats, pickled vegetables & artisan cheese.

From the Sea

Poached Shrimp (GF) (DF)
With cocktail sauce.

Creole Seafood Salad (GF) (DF)
Shrimp, crab, muscles, clams & squid.

Coffee & Assorted Teas

Please contact:
403.502.8193 or admin@medhatlodge.com

Entrees:

Chef's Selection of Potato & Vegetables (GF)
Christmas market vegetables.

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

Oven Roasted Salmon Fillet (GF) (DF)
With a lemon caper cream sauce.

Tri-Color Tortellini (V)
With a sage cream sauce.

Carving Station:

Slow Roasted Prime Rib (GF) (DF)
Slowly roasted prime rib with fresh rosemary, garlic & an array of chef's special spices. Served with caramelized shallot merlot jus & creamy horseradish aioli.

Dessert Station:

Christmas Plum Pudding Station
Flambéed cherry & rum sauce with vanilla icecream.

Sweets:

Fresh Seasonal Fruit Arrangement (V) (GF) (DF)
Variety of melons, pineapple & berries.

Chef's Selection of Pastries

Warm Sticky Toffee Pudding
With vanilla ice cream.