



MEDICINE HAT LODGE
RESORT CASINO SPA CONVENTION

Corporate Christmas Menu

Starters

Artisan Baked Bread Rolls

With piped seasonal butter rosette.

Bitter Winter Greens

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.

Tomato & Bocconcini Salad

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

Holiday Crunch Salad

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

Seafood Platter

**Okanagan White Wine Poached Shrimp,
Marinated Baby Scallops, Mussels &
Clams.**

House Made Sushi & Sashimi

With soy sauce, wasabi & pickled ginger.

Coffee & Assorted Teas

Entrees

Chef's Selection of Potato & Vegetables

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

With a lemon caper cream sauce.

Butternut Squash Ravioli

With a sage cream sauce.

Carving Station

Slow Roasted Prime Rib

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

Variety of melons, pineapple & berries.

Chef's Selection of French Pastries

Please contact:

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