



## BANQUETS WEEKDAY



# CHRISTMAS BUFFET MENU

### *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.

#### **Brussel Sprout Cranberry Salad**

Shredded brussel sprouts, cranberries & apple with a delicious vinaigrette.

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

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

#### **Chef's Selection of Potato & Vegetables**

Christmas market 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 Christmas Sticky Toffee Pudding | +\$7**

With vanilla ice cream.

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

Plum pudding, crêpes suzette, or cherry jubilee station.

#### **Sparkling Wine Reception | +\$5**

### *Carved Entree:*

Choice of one.

#### **Maple Bourbon Glazed Ham**

Slowly roasted ham glazed with a maple Kentucky bournon 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.

#### **Upgrade Carved Item to Slow Roasted AAA Alberta Beef | +\$5**

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 | +\$8**

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 fire roasted corn & bacon veloute.

#### **Oven Roasted Salmon Fillet | +\$9**

With a lemon caper cream sauce.

#### **Tri-Color Tortellini | +\$7**

Served in a pesto cream sauce.

#### **Poached Shrimp | +\$9**

With cocktail sauce.

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

Smoked & cured meats, pickled vegetables & artisan cheese.

**\$39.99 +gst / person**  
\*+18% gratuity

**Includes Room Rental & Guest Rooms  
also available for \$99+taxes.**

**Minimum 30 people required.  
Only available Sunday - Thursday**