

# Buffet Dinner

All of the section is included

Rolls with butter

Market Salad / garden fresh vegetables

Cranberry, Apple & Quinoa Salad / kale / red onion/ feta/ three citrus vinaigrette

Sweet Potato Salad / apple / arugula / dijon mustard

Christmas Salad / broccoli / cauliflower / red onions / cherry tomatoes / creamy mayo dressing

## Select Two Entrées

Roasted Turkey / traditional dressing / savoury gravy

Oak Charred Pork Loin (select one sauce)

caramel rosemary sauce

cranberry bacon jam

Grilled Atlantic Salmon (select one sauce)

maple ginger reduction

fennel & lemon beurre blanc

Chicken Breast (select one sauce)

white wine mushroom velouté

roasted red pepper and parmesan cream

## Select One Side

Rice Pilaf

Mashed Potatoes

Oven Roasted New Potatoes

All entrées will be served with a seasonal vegetable

## Also included

Assorted Dessert Display

Fruit and Berries w/ Chocolate and Orange Ganache

Coffee and Tea

\$55 / person

## Add-Ons \*minimum 30 guests

Slow Roasted Inside Round of Beef \$13.50 / person

Maple Glazed Baked Ham \$12 / person

Oak Grilled Prime Rib \$17 / person

# Plated Dinner

First Course - Select One

Market Salad / garden fresh vegetables

Caesar Salad / traditional dressing / toasted croutons

Spinach, Goat Cheese & Apple Salad / honey tarragon vinaigrette

Maple Roasted Butternut Squash Soup

Mushroom & Goat Cheese Tart / rosemary & walnut pesto

## Second Course - Select One

Roasted Turkey / traditional dressing / savoury gravy \$44 / person

Oak Charred Pork Loin / (select one sauce) \$45 / person

caramel rosemary sauce

cranberry bacon jam

Grilled Atlantic Salmon (select one sauce) \$48 / person

maple ginger reduction

fennel & lemon beurre blanc

Pan Roasted Chicken Suprême (select one sauce) \$49 / person

white wine mushroom velouté

red pepper and parmesan cream

Oak Grilled Prime Rib / Herb Au Jus \$61 / person

## Side - Select One

Rice Pilaf

Mashed Potatoes

Oven Roasted New Potatoes

All entrées will be served with a seasonal vegetable

## Third Course - Select One

Cheesecake / strawberry coulis

Carrot Cake / cream cheese frosting / Grand Marnier drizzle

Dessert will include Coffee and Tea

