



YippEE FOR 2023!

FAMILY NEW YEAR'S EVE BUFFET DINNER

DECEMBER 31, 2022

Join the fun with roving entertainers and table-side magic during dinner in the festive Waterhouse Ballroom or Peninsula Ballroom, followed by the highly entertaining "Great Canadian Duelling Pianos" show and celebration in Legacy Hall from 9pm - 12am.



Freshly Baked Breads Rolls, Savory Scones and Flatbreads
Whipped Butter | Hummus | Chicken Pate | Maple Cranberry Butter



Sweet Potato and Lentil Soup with Pork Hock Marmalade
Roasted Field Tomato And Baby Fennel Veloute



Build Your Own Salad Station:

Heritage Spring Mix, Chickpeas, Cucumber, Cherry Tomatoes, Shredded Carrots,
Red Onion, Pickled Golden Beets, Marinated Olives, Croutons, Cheese,
Babaganoush, Fried Chickpeas and Vinaigrettes
Baby Kale Salad with Watermelon, Feta Cheese, Cranberries, Red Onion and Pumpkin Seeds
Citrus Red Quinoa Salad with Edamame Beans, Peppers and Citrus Vinaigrette
Chickpea Salad with Bell Peppers, Scallions with Honey Dijon Vinaigrette
Cucumber Salad with Dill Horseradish Cream
Heirloom Grape Tomatoes, Arugula and Mini Bocconcini Salad tossed in Balsamic Vinaigrette



Cocktail Shrimp
House Smoked Fish Platter
Charcuteries with Cured and Smoked Meats, Gherkins, Chutney



Carved Prime Rib of Beef
Horseradish, Mustards, Yorkshire Pudding, Pan Jus
Herb Roasted Pork Loin with Peach and Smoked Pork Belly Chutney
Maple Planked Salmon with Savory Apple Slaw and Pea Tendrils
Roasted Garlic Mashed Potatoes
Shrimp and Mussels Paella
Wild Mushroom Squash Ravioli with Scallions and Sundried Tomato Cream
Lavender Honey Roasted Root Vegetables | Brussel Sprouts Saute



Gluten Free Pasta and Bread Corner
Fresh Herbed Tomato and Goat Cheese Cream Sauce



Deerhurst's Sweet Table:
Mini Maple Crème Brulee | Rhubarb Bread Pudding with Apple Flambe
Assorted Dessert Samples - Beetroot Cheesecake, Bala Cranberry Tart, Muskoka S'mores
Chocolate Fondue with Cantaloupe, Honeydew, Strawberries and Marshmallows
Coconut Macaroons | Ice Cream Float
Dark Roast Columbian Coffee | Selection of Specialty Teas



FOR THE KIDS

Baked Macaroni and Cheese | BBQ Grilled Chicken Breast |
Cheese Pizza | Mini Beef Sliders | Chicken Fingers
Rice Pilaf and Steamed Vegetables | Crudité

Adults - \$68.95 | Children 5-11 yrs - \$35.95 | Children 4yrs & Under - Free
Exclusive of 18% Service Charge and 13% HST

Available for registered Deerhurst Resort guests only. Reservations required.
Booking links will be emailed to guests directly to reserve their dinner in the setting of their choice.

11/15/2022