

# Christmas Eve

## BUFFET MENU

Freshly Baked Bread, Rolls, Lavash  
Whipped Butter | Hummus | Cranberry Butter

Yellow Split Pea and Smoked Ham Soup  
Maple Candied Parsnip and Pear Soup

Roasted Sweet Potato Salad  
Red Onions, Arugula, Double Smoked Bacon, Grainy Mustard Vinaigrette  
Red Quinoa and Grilled Vegetable Salad,  
Wildflower Honey and Dijon Vinaigrette  
Spinach and Frisse Lettuce with Mandarin Oranges,  
Maple Roasted Granola, Raspberry Vinaigrette  
Farfalle Pasta Salad of Cherry Tomatoes, Grilled Zucchini,  
Eggplant, Sun Dried Tomato Vinaigrette  
Pickled Beets and Haricot Vert Salad flavoured with Basil,  
Radish, Goat Cheese, Fresh Dill Yogurt Dressing

Cocktail Shrimp  
Marinated Seafood Salad  
House Smoked Fish & Cured Salmon

Carved Striploin of Alberta Beef  
Supreme of Roast Chicken with Tarragon Butter Sauce  
Roast Ontario Pork Loin, Niagara Peach Chutney with Pork Belly, Cassis  
Sauce  
Pan Seared Rainbow Trout, sauté of Kale, Caramelized Onion,  
Roasted Red Pepper, Preserved Lemon  
Wild Mushroom Ravioli flavoured with Grilled Asparagus,  
Shitake Dust, Cherry Tomatoes, and Truffled Cream

Baked Apple Strudel, Festive Cakes and Pastries  
Warm Christmas Bread Pudding with Creme Anglaise  
Holiday Cookies *\*Don't Forget To Take One For Santa!*  
Canadian Cheese Display with Chutneys, Crostini, Dried Fruit

Dark roast Columbian coffee | Selection of specialty tea  
Milk, juice and soft drinks

**\$62.95 ADULT | \$34.95 CHILD**  
**\$7 CHILDREN 4 & UNDER**

