



Christmas Dinner

BUFFET MENU

Freshly Baked Festive Breads, Rolls and Flatbread Display
Whipped Butter | Hummus | Cranberry Butter

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Ontario Farmed Two Mushroom Veloute Soup
Clam Chowder of Shrimp, Purple Potato, Bacon Chutney

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Saffron Couscous Salad
Grilled Halloumi Nicoise Salad
Chorizo, Root Vegetable and Feta Salad
Arugula, Beet and Mandarin Salad with Sherry Vinaigrette
Chickpeas, Olives, Cucumbers, Red Pepper, Charred Lemon And Herb Dressing
Heirloom Potato, Grape Tomato, Green Beans, Sous Vide Eggs
in Pink Peppercorn Vinaigrette
Mesclun Salad Bar of Cherry Tomatoes, Cucumbers, Dried Cranberry, Dehydrated Sliced
Apples, Fried Chickpeas, Pepitas and Pickled Beets
Artichoke Hearts Balsamic Vinaigrette and Maple Dijon Creamy Dressing

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Cocktail Shrimp
Chilled PEI Mussels
House Smoked Fish & Cured Salmon
Cocktail Sauce, Dill Mayonnaise, Lemon, Mignonette

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Pan Seared Cod Loins with Lobster Nantua Sauce
Chef Sliced Breast of Ontario Turkey Breast and Leg
Roasted Corn and Sage Stuffing, Pan Gravy, Bala Cranberry Chutney
Herb Crusted Leg Of Lamb with Blueberry Reduction and Onion Compote
Carved Prime Rib of Alberta Beef with Horseradish, Mustard, Yorkshire Pudding, Au Jus

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Oven Baked Green Beans, Golden Beets, Brussels Sprouts
Red Skin Potato Confit- Thornloe Cheese Curds, Caramelized Onion
Wild Rice Risotto with Edamame Beans, Dried Cranberries, Acorn Squash

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Holiday Selection of Seasonal Sweets
S'mores Bread Pudding with Caramel Sauce
Canadian Cheese Display - Chutneys, Crostini, Dried Fruit
Yule Log, Festive Cakes, Mincemeat Tarts, Assorted Pies
Chocolate Fondue with Cantaloupe, Honeydew, Strawberries, Marshmallows

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Dark Roast Columbian Coffee | Selection of Specialty Tea
Milk, Juice and Soft Drinks

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