

Artisan Breads and Rolls Display with Savoury Scones

Chicken Pate | Honey Whipped Butter | Colossal Olive Tapenade

Sweet Potato, Bourbon and Vanilla Soup

Canadian Lobster Bisque

Baby Kale, Red Oak and Spinach Salad

Accompanied with poached pears, pickled red onions, Bala cranberries, maple roasted shallot vinaigrette and Blue cheese dressing

Pickled Beet and Haricot Vert Salad

Basil, radish, white balsamic vinaigrette

Classic Waldorf Salad

Grape Tomatoes, Arugula and Mini Bocconcini Salad

Shrimp Cocktail

Georgian Bay House-Smoked Fish Platter Steamed Mussels with White Wine and Sofrito Charcuterie Cured Meats with Pickles and Chutneys

Chef's Carving Station

Prime Rib Alberta Beef, and Breast of Ontario Turkey

Horseradish, mustard, Yorkshire pudding, pan reduction au jus

French Bone-In Roast Loin of Pork

Niagara apple and Bala cranberry compote

Wild Leek and Mushroom Agnolotti

Edamame, snap peas, cherry tomato and truffle cream

Baked Cedar Planked Salmon

Heirloom grape tomato, anchovies and olives

Roasted Ontario Turkey of Leg

Fresh sage stuffing, pan gravy, Bala cranberry chutney

Two Tone Yukon Gold and Sweet Potato Mash

Winter Vegetable Roasted Root Vegetables, Brussels Sprouts and Chestnuts

Children's Favourites

Cheese Pizza / Chicken Fingers / Beef Sliders / Fries / Mac and Cheese / Haddock Bites Vegetable Crudites with Dippers

Holiday Selection of Seasonal Sweets

Dried Fruit Yule Log and Festive Cakes / Mincemeat Tarts / S'mores / Bread Pudding with Caramel Sauce / Chocolate Fondue with Marshmallows, Fresh Strawberries

Bothwell Cheese Display with Dried Fruit and Crackers

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





ADULTS \$74.95 | KIDS \$29.95 KIDS UNDER 5 \$7.00

18% service charge and tax extra