



MUSKOKA HARVEST

Thanksgiving Dinner Buffet

Local Windmill Bakery Artisan Breads, Deerhurst's Savoury Scones and Flatbread
Fresh Herb Whipped Butter | Roasted Red Pepper Hummus | Olive Tapenade

Ontario Corn and Pumpkin Chowder Soup ^(gf/df/v)

Classic Split Pea Soup with Braised Oxtail Compote ^(gf/df/v)



ASSORTED SALADS & PLATTERS

Heritage Blend Salad Bar ^(gf/df)
chickpeas, cucumber, cherry tomato, shredded carrot, red onion, pickled beets,
homemade dressing and vinaigrette

Haricots Verts Salad with Roast Shallots and Dijon Vinaigrette ^(gf)

Niagara Pear, Fennel and Cucumber Salad flavoured with Fresh Dill and Horseradish Cream ^(gf)

Salad Caprese ^(gf)
Grape tomato, bocconcini cheese, arugula greens, fresh seedlings, balsamic drizzle

Antipasto Display
Charcuterie and Canadian cheese selection, marinated olives,
savory lavash, gluten-free crackers



FISH & SEAFOOD

Cocktail Shrimp | House Smoked Fish Platter | Chilled P.E.I Mussels

CHEF CARVING STATION

Oven Roasted Ontario Turkey - Bala cranberry chutney and gravy
Roasted Beef Striploin - natural pan jus, horseradish, Kozlik mustard, Yorkshire pudding

ENTREES

Cedar Planked Atlantic Salmon - baked with heirloom grape tomato, anchovies, and olives ^(gf)

Chef Pasta Station - cheese tortellini, penne, and crispy perogies ^(gf/df available)

Brown Butter Whipped Mash - wild leek

Fresh Sage and Pearl Onion Roulade Stuffing

Maple Roasted Autumn Vegetables with Brussels Sprouts and Chestnuts

DESSERT

Warm Apple Crisp ^(gf)

Cookies and Dessert Squares | Festive Selection of Seasonal Pies

Cranberry & Muskoka Maple Tarts

Pumpkin Bread Pudding - Crème Anglaise, Whipped Cream

Coffee and Tea Service



\$78.50 ADULT | \$36.25 CHILD (AGES 5-12) | \$6 CHILDREN 4 & UNDER (AGES 0-4)

