NEW YEAR'S EVE

FAMILY BUFFET MENU

Freshly Baked Breads Rolls, Savoury Scones & Flatbreads
Whipped Butter | Hummus | Chicken pâté | Maple cranberry butter

Sweet Potato & Lentil Velouté Soup
Pork Hock Marmalade

Build-Your-Own Salad Station
Heritage spring mix, chickpeas, cucumber, cherry tomatoes, shredded carrots, red onion, pickled golden beets, marinated olives, croutons, cheese, baba ghanoush, selection of dressings and vinaigrettes

Cucumber & Apple Salad
Fresh Dill Horseradish Cream

Roasted Heirloom Carrots & Arugula
Pomegranate, baby kale and citrus vinaigrette

Bartlett Pear & Cranberry Quinoa Salad

Cocktail Shrimp

House-Smoked Fish Platter

Charcuterie Board of Cured & Smoked Meats
Gherkins & chutneys

Carved Prime Rib of Beef
Horseradish, mustards, Yorkshire pudding & pan jus

Cedar-Planked Salmon
Baked with heirloom grape tomatoes, anchovies and Niçoise olives

Herb-Roasted Pork Loin
Peach and smoked pork belly chutney

Seafood Stir-Fry

Herbed Tomato & Goat Cheese Pasta
Gluten-free pasta tossed in a creamy goat cheese sauce with fresh herbs and tomatoes

Wild Mushroom Agnolotti
Scallions, sun-dried tomato cream and Brussels sprout leaves

Roasted Garlic Mashed Potatoes

Maple-Roasted Root Vegetables with Brussels Sprouts

For The Kids
Crudités & dip | Cheese pizza
Rice pilaf | Steamed vegetables
Mini beef sliders | Chicken fingers
Baked macaroni and cheese | BBQ grilled chicken breast
Orange juice | Milk | Soft drinks

Deerhurst's Hand-Crafted Sweet Table
Ice Cream Float
Coconut Macaroon
Mini Maple Crème Brûlée
Rhubarb Bread Pudding with Apple Flambé
Chocolate Fondue with Cantaloupe, Honeydew and Marshmallows
Assorted Dessert Samples: Bala Cranberry Tart and Muskoka S'mores

Dark Roast Coffee | Selection of Specialty Tea

ADULTS $82.00 | KIDS (5-12) $34.95 | KIDS UNDER 5 $8.00
18% SERVICE CHARGE AND TAX EXTRA

DEERHURST RESORT | freed HOTELS & RESORTS