

bread and butter

STARTER

mixed greens wrapped in cucumber with roasted tomatoes and balsamic

MAIN (CHOOSE ONE)

slow-roasted turkey with traditional fixings, maple sweet potato mash & roasted root vegetables

80z grilled AAA new york striploin, peppercorn sauce, garlic mashed potatoes & roasted root vegetables

pineapple glazed ham, roasted herb potatoes & roasted root vegetables

DESSERT

chef's holiday-inspired dessert coffee & tea

\$47.95 18% setup fee + 13% HST BUFFET DINNER

bread and butter

mixed greens

caesar salad

antipasto

chef's choice salads (3x)

root vegetables, garlic mashed, rice pilaf

pasta primavera

roasted turkey with traditional fixings

carved roast beef au jus

chef's holiday-inspired dessert

coffee & tea

\$ 5 4.95 18% setup fee + 13% HST

ENHANCEMENT

carved prime rib au jus +\$12 per person



bread and butter

STARTER

baby spinach, dried cranberries, mandarins, pumpkin seed with reisling dressing

MAIN (CHOOSE ONE)

slow-roasted turkey with apple and sage stuffing, garlic mashed potato & roasted root vegetables, cranberry sauce

tenderloin medallions, gorgonzola, demi sauce garlic mashed potatoes & baby vegetables

roasted salmon, miso marinated with baby bok choy, fried leek rice cake

DESSERT

pumpkin pie or eggnog cheesecake coffee & tea

> \$37.95 18% setup fee + 13% HST



bread and butter
roasted butternut squash soup
mixed greens with assorted dressings
pumpkin and beetroot salad
relish tray

MAINS (CHOOSE TWO OR THREE)

roasted turkey, apple sage stuffing
pineapple glazed bone-in ham
lemon caper cream salmon
gorgonzola crusted tenderloins in wine reduction

SIDES

garlic mashed potatoes or herb toasted potatoes roasted root vegetables

DESSERT

assorted cakes and tarts coffee & tea

\$39.95 / \$44.95 18% setup fee + 13% HST