

CELEBRATE  
BRILLIANTLY.

# HOLIDAY DINNER BUFFET

## CHOICE OF 3 SALADS

### Roast Squash & Root Vegetable Salad

Light curry and maple vinaigrette

### Shell Pasta Salad

Sweet peppers, red onion, scallions and fresh asiago  
Smoked bacon ranch dressing

## PLATTERS

### Cured Meat & International Cheese Platter

Capricoli prosciutto, salami, assorted cheese,  
Roasted garlic and marinated olives

## ENTRÉE

### Slow Roasted Breast of Turkey

House-made savoury stuffing, traditional pan gravy,  
Cranberry sauce

### Baked Wild BC Salmon

Candied red onion marmalade, baby shrimp, zesty lemon  
& caper sauce

## ACCOMPANIMENTS

- smoked bacon Brussel sprouts • honey glazed baby carrots
- creamy whipped potatoes with fresh chives & roasted garlic
- assortment of freshly baked rolls

## DESSERT

### Warm Caramel & Wild Berry Bread Pudding

Fresh whipped cream and condiments

### Assorted Holiday Treats & Tarts

### Chocolate Fondue

Fresh fruit

### Medley of Winter Greens

Sundried cranberries, toasted pumpkin seeds,  
Crumbled feta cheese, raspberry balsamic vinaigrette

### Classic Caesar Salad

Lemon, asiago, spiced croutons

### Vine Ripened Tomato & Bocconcini Platter

Aged white balsamic & pesto vinaigrette

Guests may also choose from these  
additional CHRISTMAS ENTRÉES

### Roasted Peppercorn Crust New York Striploin

Red wine thyme jus & condiments  
9pp

### Rosemary Dijon Coated Boneless Leg of Lamb

Minted balsamic jus  
7pp

### Marinated & Maple Glaze Pork loin

Grainy mustard jus  
Apricot & dried fruit chutney  
6pp

Freshly brewed coffee & assortment of tea

60 per person  
(prior to gratuity & taxes)