

## Dinner – Buffets

### Set Turkey Festive Buffet \$49.95 per guest (Minimum 25 people)

Festive Fruit Stollen Bread, Potato, Focaccia, Milk Brioche Buns & Garlic Cheese Bread and creamy butter

**Please select one:**

Spinach and Arugula salad with pomegranate, pancetta and mozzarella cheese & Champagne & Poppyseed dressing

**OR**

Maple Butternut Squash Soup

Roasted Turkey with Valley apple, Apricot and Sage savory dressing, pan gravy and cranberry sauce

Butter roasted winter root vegetables with brussels sprouts

Buttered creamy potatoes with garlic and rosemary

Triple Chocolate Fudge Cake with whiskey chocolate sauce

*Festive Dinner Menu includes Festive Cookies and Florentines*

## Dinner – Buffet Dinner

### **Build Your Own Festive Dinner Buffet – \$57.00 per guest (Minimum 25 people)**

Festive Fruit Stollen Bread, Potato, Focaccia, Milk Brioche Buns & Garlic Cheese Bread and creamy butter

#### Choice of Two Fresh Salads

- Winter Greens with creamy clementine cranberry vinaigrette
- Spinach and Arugula Salad with pomegranate, pancetta and mozzarella cheese with Champagne & Poppyseed dressing
- Roasted Apple and Winter Baby Greens with dates, goat cheese and toasted pecan salad with spicy maple cider vinaigrette

#### Choice of One Compound Salad

- New Potato Salad with sour cream, mustard and bacon
- Roasted Vegetable Orzo Salad with basil and sundried tomato
- Beet Salad with pomegranate and goat cheese salad and mixed greens
- Cranberry Apple Quinoa Salad with chickpea, pepper and walnuts
- Waldorf Salad with grapes, walnuts, and tarragon
- Lentil/Chickpea Salad with parsley, raisins, walnut & cucumber

#### Choice of One Soup

- Butternut Squash Soup with maple
- Roasted Sweet Potato Soup with pistachio
- Pumpkin and Corn
- Spiced Parsnip and Apple Soup
- Creamy Cauliflower
- Spiced Carrot and Ginger Soup with cinnamon

## Choice of Two Entreeés

- Slow Roasted Marmalade Pork Loin Kebab with cranberry and apples
- Roasted Sliced Turkey with Valley apple, apricot and sage savory dressing, pan gravy and cranberry sauce
- Tandoori Butter Chicken
- Spiced Rum Chicken Breast Swiss/Cheddar Cheese Stuffed Breast of Chicken with broccoli and mushroom pepper ragout
- Seared Atlantic Salmon, leek and mushroom ragout
- Baked Planked Salmon with cranberry, sliced almonds, pine nuts lemon zest thyme and parsley crust – creamy lemon and basil cream sauce
- Honey-glazed Ham, spiced peach chutney
- Maple Rosemary Stuffed Pork Loin with apple and cinnamon, cranberry salsa
- Beef Stroganoff with apple
- Baron of Beef with caramelized onion and mushroom, peppercorn demi
  
- **Carving Station –**  
*Please add \$5.50 per guest and Chef Fee of \$150 (minimum 50 people)*
  - Slow Roasted Alberta Corn-fed Top Inside Round of Beef – served with mini kaisers, spiced mustards and horseradish
  - Roasted Turkey with valley apple, apricot, and sage savory dressing, pan gravy and cranberry sauce

## Choice of One Vegetable

- Brussels sprout with cranberries and bacon (*optional*)
- Roasted winter root vegetables with molasses cider glaze
- Seasonal winter vegetables
- Char-grilled asparagus (*Please add \$3.50 per person*)
- Braised red cabbage with apple
- Butternut squash and parsnip with cayenne and maple
- Yellow and red beets with balsamic glaze
- Brown sugar roasted turnips
- Broccoli cheddar casserole

## Choice of One Starch

- Buttermilk and roasted garlic smashed potatoes with scallions
- Roasted rosemary and garlic baby potato
- Maple and Cajun roasted sweet potato
- Basmati pilaf rice with onion, cardamom, and bay leaf
- Scalloped Sweet and Yukon potatoes (*please add \$2.50 per guest*)
- Vanilla scented sweet potato puree
- Roasted vegetable orzo pasta with pesto
- Tri-colour tortellini with cheese and sundried tomato
- Penne pasta with roasted vegetables and basil and garlic

## Choice of Two Desserts

- Oatmeal Orange and Dates Crumble
- Southern Pecan Pie
- Pumpkin and Cinnamon Pie
- Apple, cinnamon, nutmeg crumble with oatmeal and coconut topping
- Lemon or Strawberry Shortcake
- Eggnog Cheesecake dark rum anglaise
- Toffee Pudding Cake with whiskey chocolate sauce
- Triple chocolate fudge cake with whiskey chocolate sauce
- Spiced Ginger and Apple Cake with caramel sauce
- Carrot Cake with walnuts and pineapple
- Caramel Salted Cheesecake

## Dinner – Plated Dinner

### Compose Your Own, Unique Plated Dinner – \$49.95 per guest (Minimum 25 people)

Festive Fruit Stollen Bread, Potato, Focaccia, Milk Brioche Buns & Garlic Cheese Bread and creamy butter

#### Choice of One Selection Per Course

##### First Course

- Roasted Butternut Squash and Sweet Potato Soup, maple chive crème fraiche
- Roasted Sweet Potato Soup with pistachio
- Creamy Cauliflower with bacon
- Spiced Carrot and Ginger Soup with cinnamon
- Winter Greens Salad, caramelized valley apples, walnuts, honey thyme vinaigrette
- Spinach and Harvest Green Salad with goat cheese, fresh berries toasted caramelized pecans, smoked salmon balsamic, maple vinaigrette
- Winter Sweet Baby Greens, oranges, pomegranate seeds, toasted pistachio & goat cheese salad with citrus, honey, sundried tomato vinaigrette
- Roasted Beet Salad, warm breaded goat cheese, toasted hazelnut vinaigrette

##### Second Course: Entrée

- Maple Rosemary Stuffed Pork Loin with apple and cinnamon, cranberry salsa
- Baked Planked Salmon with cranberry, sliced almonds, pine nuts lemon zest thyme and parsley crust – creamy lemon and basil cream sauce
- Roasted Turkey with Valley apple, Apricot and Sage savory dressing, pan gravy and cranberry sauce
- Bacon Wrapped Chicken Breast with apricot & sage stuffing, wild mushroom, and pesto cream sauce

## Choice of One Vegetable

- Bacon roasted brussels sprout with cranberries
- Maple roasted winter root vegetables with maple and Cajun spice
- Seasonal winter vegetables
- Char-grilled asparagus (*Please add \$3.50 per person*)
- Cranberry Boursin cheese roasted leek wrapped seasonal vegetable

## Choice of One Starch

- Buttermilk and roasted garlic smashed potatoes with scallions
- Roasted rosemary and garlic baby potato
- Basmati pilaf rice with onion, cardamom, and bay leaf
- Scalloped Sweet and Yukon potatoes (*please add \$3.50 per guest*)
- Vanilla scented sweet potato puree

## Third Course: Dessert

- Eggnog Cheesecake, dark rum anglaise
- Spiced Ginger and Apple cake with caramel sauce
- Toffee Pudding Cake with whiskey chocolate sauce
- Triple Chocolate Mousse Timbale, Strawberry coulis
- Cranberry and White Chocolate Log cake, triple chocolate sauce and shavings
- Hot Chocolate Fudge Cake with thick fudge ganache studded with chocolate chips
- Peach and Cream Mousse Cake with fluffy vanilla cake base
- Peanut Butter and Chocolate Cheesecake – (*Gluten-free*)
- Oats and dates square topped with light crispy buttery streusel