

2025 HOLIDAY MENU



HOLIDAY BUFFET DINNER

\$65 per person

- Fresh baked rolls and butter
- Coffee and tea
- Arugula, honey roasted sweet potato, dried cranberry, candied walnut, spiced orange dressing
- Mixed tender greens, apple slices, feta, maple vinaigrette
- Garlic and chive mashed potato
- Balsamic glazed root vegetables (V)
- Spiced apple brined turkey served with cranberry sauce and rosemary gravy
- Sage and rosemary stuffing
- Lemon herb crusted salmon, dill cream sauce
- Mushroom ragu penne with roasted red peppers, cherry tomato (VE)
- Tortes and cheesecakes

(V) VEGETARIAN (VE) VEGAN

HOLIDAY PLATED DINNER

\$59 per person

- Fresh baked rolls and butter
- Coffee and tea
- **Soup:** Spiced pumpkin soup with roasted pumpkin seeds and chive crème fraiche
- **Salad:** Arugula, honey roasted sweet potato, dried cranberry, candied walnut, spiced orange dressing
- **Entree:** Herb chicken with creamy Dijon pan sauce served with garlic and chive mashed potato and balsamic glazed root vegetables
- **Vegan Entrée Option:** Mushroom ragu penne with roasted red pepper relish (VE)
- **Dessert:** Apple crisp cake with caramel drizzle

Allergy concerns?

Please speak with your Catering Coordinator on how we can accommodate.

