



A Holiday Classic Christmas Buffet

Minimum of 50 guests

Salads

*Mixed Baby Lettuces & Spinach Salad with Mandarins, Dry Cranberries and Candied Pecans
Pomegranate Vinaigrette, Honey-Mustard Balsamic and Poppyseed Dressings
Traditional Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Candy Cane & Gold Beet Salad with Fresh Herbs and Red Wine Vinaigrette
Baby Bocconcini, Grape Tomato and Basil Salad with Roasted Shallot Vinaigrette
Asian Noodle & Mixed Vegetable Salad with Gingered Soya Emulsion
Creamy Potato Salad with Boiled Eggs, Cornichons and Celery Seed Rémoulade*

Cold Platters

*Raw Vegetable Crudités Canoe with a Creamy Herbed Buttermilk Dip
European Charcuterie Board with Mediterranean Olives & Pickled Relishes
Chilled Atlantic Whole Salmon, Scandinavian Gravlax and Hot-Smoked Trout & Mackerel Mirror*

Hot Dishes and Carvery

*Chef's Choice of One Starch to Accompany Entrée Selections
Sweet Potato Pie with Roasted Marshmallows and Toasted Pecans
Bouquetiere of Winter Squash & Root Vegetables
Carved Prime Rib of Beef with Baby Yorkshires and Cabernet-Rosemary Jus*

Select Your Entrée(s)

*Slow-Roasted Manitoba Tom Turkey with Herb Stuffing and Pan Gravy
Christmas Spiced Goose with Chestnut Stuffing, Red Currants and Glazed Peaches
Danish Roast Pork with Crackling, Braised Red Cabbage and Cranberry & Apple Compote
Sake Marinated Salmon Fillet with Wasabi Cream Sauce and Pickled Ginger
Roasted Vegetable Strudel with Rustic Tomato Sauce
Butternut Squash Ravioli with Maple Cream, Goat Cheese and Pumpkinseed Oil*

Sweet Table

*Warm Christmas Pudding with Rum Crème Anglaise, German Marzipan Stollen, Bûche de Noël
Peanut-Butter Toblerone Cheesecake, Spiced Butternut Squash & Maple Flan, Chocolate Peppermint Mousse Cake
Christmas Nuts Florentine, White Chocolate Candy Cane Bark, Gingersnaps & Shortbread Cookies
Mulled Wine Jelly with Vanilla Cream, Pumpkin Mousse Parfaits, Mini Eggnog Crème Brûlées, Whiskey-Laced Mince Tarts*

*Imported & Domestic Cheese Board with an Arrangement of Fresh Sliced Seasonal Fruit & Berries
Fresh Baked Cocktail Buns & Festive Artisan Breads with Butter Balls
100% Arabica Regular & Decaffeinated Coffee, Mighty Leaf Artisan Herbal Teas*

Select One Entrée for \$39.95 per person

Select Two Entrées for \$44.95 per person

Prices subject to change. All prices subject to 17% service charge and 5% G.S.T.

2011