

HOLIDAY MENU

2018 BUFFET DINNER

\$69 per person
Sunday prices \$59

All holiday menus are served with an assortment of breads and whipped butters. Coffee and tea service included in your meal.

... APPETIZERS ...

ANTIPASTO PLATTER
grilled roasted tomatoes, herbed artichokes, marinated portobello mushrooms, sliced italian prosciutto, salami, bocconcini cheese and marinated olives

ASSORTED VEGETABLES
vegetable crudité with dip

... SALADS ...

ARUGULA AND BABY SPINACH
topped with candied pecans, crumbled blue cheese and julienne pear served with maple vinaigrette

HOUSE SALAD
organic greens served with an assortment of dressings



... MAINS ...

choice of two main dishes*

BAKED SALMON
baked salmon served with an herbed butter sauce

VEGETABLE CHEESE TORTELLINI
sautéed grilled vegetables tossed in a roasted tomato marinara sauce

ROASTED ALBERTA BEEF
seasoned and roasted alberta beef served with a bourbon peppercorn au jus

STUFFED TURKEY BREAST
seasoned turkey breast stuffed with a savory dried fruit stuffing, roasted to perfection and served with a mulled wine turkey au jus

CHEF'S SELECTION
our holiday buffet also includes a chef inspired vegetables and potato of the day

... DESSERTS ...

HOLIDAY DESSERTS
holiday buffet includes a selection of holiday desserts



*Add an additional main dish for \$7.00 / person

HOLIDAY MENU

2018 PLATED DINNER

All plated dinners will include artisan dinner rolls and whipped butter.

Choice of one of the following soups or salads.
Enhance your dinner experience with both soup and salad for only \$6 per person.

... SOUPS ...

WINTER ROASTED SQUASH SOUP
sweetened with apple cider

SEASONED FOREST MUSHROOM SOUP
enhanced with a hint of brandy

TOMATO AND RED PEPPER BISQUE
topped with baked crumbled feta
and herbed crostini

... SALADS ...

ARUGULA AND BABY SPINACH
topped with roasted pecans, grilled pear,
shaved pandano cheese and
served with a maple vinaigrette

ORGANIC MIX GREENS
topped with herbed quartered artichokes,
cherry tomatoes and served
with a roasted balsamic dressing

YULETIDE SALAD
tender kale, dried blueberries,
and crumbled feta served with
orange champagne vinaigrette

... MAINS ...

CHICKEN SUPREME \$48
stuffed with a savory cornbread and
dried fruit, served with a
mushroom tarragon au jus

ALBERTA STRIPLOIN \$51
alberta strip loin seasoned and oven
roasted, served with a hunter sauce

BAKED HALIBUT \$52
seasoned oven baked halibut served with
a wild basmati rice pilaf and
topped with a herbed citrus butter sauce

GRILLED VEGETABLE TERRINE \$47
grilled vegetable terrine, layers of
grilled and seasoned spinach,
baked with a marinara sauce

... DESSERT ...

LEMON TART
mixture of tart lemon curd with white
chocolate and fresh raspberries

CHOCOLATE CAKE
decadent layered chocolate cake

CHEESE CAKE
rich vanilla cheese cake topped with a
cinnamon orange spiced fruit compote