

Christmas Menu

Christmas Lunch Buffet

Create your own Christmas lunch menu. Start with a choice of 2 salads, then pick your turkey and second entrée, add starch and vegetable, finish up with dessert. Mix and match any menu items you like or follow our suggestions.

Christmas lunch buffet is served with freshly baked bread and butter.
Lunch includes disposable cutlery and crockery.
Add coffee and tea service for \$2.00 per person.

Vegetarian options available upon request.

\$30.95 per person: 15-50 persons

\$28.95 per person: 51 persons or more

Choose:

Two Salads

- Roma tomato and bocconcinni salad
- Greek salad
- Crisp leaf lettuce with mandarin, toasted almonds, grape tomatoes and roasted red pepper aioli
- Grilled vegetable salad
- Spinach and Kale salad with toasted almonds, grape tomato, enoki mushrooms and roasted ginger dressing
- Roasted root vegetables, ginger sesame dressing with Mirin
- Thai noodle salad with red curry dressing
- Ginger Cole Slaw with apple and dill

Turkey

- Roasted boneless breast and thigh of turkey with cranberry chutney, homemade jus, and sage and garlic stuffing
- Roasted boneless breast and thigh of turkey with Moroccan spices and fig tapenade
- Roasted boneless turkey breast and thigh with red chili maple glaze

Second Entrée

- Roast pork loin with three pesto crust, spiced apple ginger chutney
- Beef brisket bourguignon braised with red wine, shallots, bacon and mushrooms
- Steamed salmon filet with lemongrass and ginger, wasabi soya dressing
- Three pesto baked salmon filet

Christmas Menu

One Starch

- Roasted potatoes with cranberry & lemon zest
- Cilantro garlic whipped potato
- Cranberry ginger spiced couscous
- Vegetable fried rice or noodles

One Vegetable

- Cinnamon scented yams
- Garlic stir fried vegetables
- Roasted candied yams and vegetables

One Dessert or more in multiples of 16 persons.

- Cranberry almond tart (M)
- Eggnog cheesecake (T)
- Chocolate Ganache Ca

Christmas Menu

Christmas Dinner Buffet

Christmas dinner buffet is served with fresh bread and butter.

Christmas dinner buffet prices do not include china and cutlery. Christmas dinner buffet will require wait staff (approx. 1 server per 25-30 guests) at \$35 per hour.

Minimum 50 people – Add \$5.50 at 50 persons for groups of 25-49 people

If you have any rental requirements (table clothes, napkins, glassware), visit our [services](#) page for details.

15% gratuities and taxes will be added to your invoice.

Not included in the price:

Linens, glasses, crockery and cutlery

Labour fees (\$35 an hour)

Taxes (5% GST, 7% PST on rentals)

Gratuities (15%)

Menu No 1

\$40.95 per person

Appetizers

- Fresh vegetable crudités with house ranch dip

Salads

- Roma tomato and bocconcinni salad
- Crisp leaf lettuce with mandarin, toasted almonds, grape tomatoes and roasted red pepper aioli
- Roasted root vegetables, ginger sesame dressing with Mirin
- Ginger Cole Slaw with apple and dill

Entrées

- Roast tom turkey -boneless, served carved with sage stuffing, turkey jus and cranberry sauce
- Fresh BC salmon baked with a trio of pesto and virgin olive oil
- Roasted yams, carrots and seasonal vegetables
- Roasted red potatoes
- Basmati rice pilaf

Desserts & Beverages

- Freshly sliced fruit
- An assortment of yule logs, Christmas pies, tarts, mousse cakes, tortes, and pastries
- Organic free trade coffee and premium teas

Christmas Menu

Menu No 2

\$50.95 per person

Appetizers

- Mediterranean dips: hummus, roasted eggplant dip and artichoke with home baked pita triangles
- Sun dried tomato and goat cheese log with garlic crostini's
- Fresh vegetable crudités with house ranch dip
- Domestic and international cheeses with crackers and baguettes

Salads

- Roma tomato and bocconcinni salad
- Greek salad
- Crisp leaf lettuce with mandarin, toasted almonds, grape tomatoes and roasted red pepper aioli
- Roasted root vegetables, ginger sesame dressing with Mirin
- Ginger Cole Slaw with apple and dill

From the Carvery

- Roast Alberta beef with jus, horseradish and mustard

Entrées

- Roast tom turkey, boneless, served carved with sage stuffing, turkey jus and cranberry sauce
- Fresh BC salmon baked with a trio of pesto and virgin olive oil
- Rotini pasta, fresh Italian sausage, roasted garlic and tomato, basil and olive oil
- Roasted yams, carrots and seasonal vegetables
- Cilantro garlic whipped potatoes
- Basmati rice pilaf

Desserts & Beverages

- Freshly sliced fruit
- An assortment of yule logs, Christmas pies, tarts, mousse cakes, tortes, and pastries
- Organic free trade coffee and premium teas

Christmas Menu

Menu No 3

\$59.95 per person

Appetizers

- Hors d'oeuvre Platters and Passed Appetizers
- Mediterranean dips: hummus, roasted eggplant dip and artichoke with home baked pita triangles
- Sun dried tomato and goat cheese log with garlic crostini's
- Fresh vegetable crudités with house ranch dip
- Domestic and international cheeses with crackers and baguettes
- Spiced goats cheese with fig and date tapenade
- Fresh pork tenderloin with spicy apple chutney on grilled polenta
- Smoked salmon tartlets with Dijon dill cream cheese, salmon caviar
- Thai chicken skewers with red coconut curry
- Mini crab cakes with roasted corn and tomato relish
- Baked brie with caramelized pear

Salads

- Roma tomato and bocconcinni salad
- Crisp leaf lettuce with mandarin, toasted almonds, grape tomatoes and roasted red pepper aioli
- Grilled vegetable salad
- Roasted root vegetables, ginger sesame dressing with Mirin
- Thai noodle salad with red curry dressing
- Ginger Cole Slaw with apple and dill

From the Carvery

- Roast Alberta beef with jus, horseradish and mustard

Entrées

- Roast tom turkey, boneless, served carved with sage stuffing, turkey jus and cranberry sauce
- Fresh BC salmon baked with a trio of pesto and virgin olive oil
- Pork tenderloin with glazed maple beets
- Shell pasta, shrimp, roasted root vegetables, lemon, dill and olive oil.
- Roasted yams, carrots and seasonal vegetables
- Cilantro garlic whipped potatoes
- Basmati rice pilaf

Desserts & Beverages

- Freshly sliced fruit
- An assortment of yule logs, Christmas pies, tarts, mousse cakes, tortes, and pastries
- Organic free trade coffee and premium teas