

HOLIDAY

Buffet Dinner

min. 50 guests

Salads

Blend of Assorted Greens with Crisp Vegetables and our Signature House-Made Vinaigrette **V GF**

Festive Kale Chop Salad with Cranberries, Mandarin slices, Toasted Sunflower Seeds and Lemon Poppy Vinaigrette **V GF**

Greek Pasta Salad with Feta, Olives, Sweet Peppers, Cucumber, Red Onion, Oregano

German-Style Potato Salad with Grainy Mustard and Roasted Onion **GF**

Entrées

Fresh Ontario Turkey Breast with Hearty Gravy and Homemade Cranberry Sauce **GF**

Traditional Bread Stuffing with Celery, Onion and Natural Pan Drippings

Honey and Maple Glazed Smoked Ham **GF**

Smashed Red Skin Potatoes with Chives and Butter **GF**

Heirloom Cannellini and Squash Cassoulet **V GF**

Seasonal Vegetable Medley **V GF**

Desserts

Selection of Holiday Favourites: Assortment of Festive Cheesecakes, Fruit Flans, Tortes and Fruit Pies

Gluten-Friendly Brownies **GF**

Christmas Cookies and Squares

Buffet Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$58 per person

*Substitute Smoked Ham with either Carved Striploin of Beef (comes with Red Wine Sauce and Horseradish **GF**) or Sustainable East Coast Salmon Medallions with White Wine and Dill Sauce **GF**) for \$7 more per person. Or add another entrée option for \$8 more per person.*

*Add a Selection of Sliced Fruit **V GF**. Gluten-Free Rolls **GF** are available by pre-order.*

Ask your Event Planner for details.

V Vegan **GF** Gluten-Friendly

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

HOLIDAY

FESTIVE DINNER

min. 50 guests (plated)

Starters (choose one)

Butter Lettuce, Toasted Pepita, Dried Bing Cherry, Local Pea Tenders and Flower Confetti, White Balsamic Cherry Vinaigrette **V GF**

Butternut Squash Bisque Scented with Rolling Ridge Maple and Smoked Apple **GF**

Composed Hearts of Romaine, Pancetta Wheel, Parmesan Crisp, Charred Lemon and Garlic Vinaigrette

Entrées (choose one)

Roasted Ontario Turkey Breast with Gravy, Mashed Potatoes, Traditional Bread Stuffing and Green Beans

Supreme of Chicken, Cranberry Demi-Glace, Buttermilk Smashed Potatoes, Chef's Selection of Vegetables **GF**

Roasted Ontario Pork Tenderloin with Honey Crisp Apple Butter, Roasted Fingerling Potatoes, Braised Red Cabbage **GF**

Medallion of Atlantic Salmon with Lemon Caper Sauce, Roasted Beet Risotto, and French Green Beans **GF**

Sliced Striploin of Beef with Red Wine Sauce, Horseradish, Smashes Potatoes, and Seasonal Vegetables **GF**

Italian Herb Polenta Boat filled with Black Lentil Ragout, and Seasonal Vegetables **V GF**

Edamame, Vegetable and Rice Budha Bowl with Umami Glaze **V GF**

Desserts (choose one)

New York Style Cheesecake with Late Harvest Wine Strawberry Sauce

Flourless Chocolate Torte with Peach White Chocolate Sauce **GF**

Classic Carrot Cake Baton with Cinnamon Rum Anglaise

Dinner Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$65.00 per person

Gluten-Free Rolls (GF) are available by pre-order.

Add a Holiday-Inspired Cookie Platter at each table for \$3 per person.

Add a Selection of Fruit Platters (V GF). Ask your Event Planner for details.

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