

Holiday Dinner Menu

Three Course Plated Menu

First Course

~Choice of one appetizer~

Winter Squash Soup
With Nutmeg Foam

Or

Winter greens and Celeriac Salad
With Maple Dijon Vinaigrette

Second Course

~Choice of one entree~

Traditional Roast Turkey

With apple and bread stuffing, garlic mashed potatoes, housemade gravy,
Cranberry relish and seasonal vegetables

Or

Grilled Ontario Beef Striploin

Served with roasted fingerling potatoes, seasonal vegetables and rosemary jus

Third Course

Phyllo Wrapped Cheesecake
Served with fresh berry compote

Freshly brewed (decaffeinated & regular) Coffee and Tea

*** per person**

***All prices are subject to taxes and service charges.**



Holiday Buffet Dinner

Fresh Assorted Dinner Rolls and Butter

Antipasto Platter

Thinly slice prosciutto, pancetta, grilled vegetables,
Spiced feta cheese, marinated olives and roasted garlic

Appetizer

Beef and Barley Soup

Caesar Salad

Entree

Traditional Roast Turkey

With apple and bread stuffing, cranberry sauce
and house made gravy

Garlic and Herbed Marinated Roasted Sirloin

With Yorkshire pudding and rosemary jus

Medley of Seasonal Vegetables

Chef's Choice of Season's Best Vegetables

Potato Au Gratin

Dessert

Fresh Fruit Salad

Assortment of mini pastries and Cakes

Freshly brewed (decaffeinated & regular) Coffee and Tea

*** per person**

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Holiday Buffet Lunch

Fresh Rolls and Butter

Appetizer

Winter Vegetable and Tomato soup

Mixed Green Salad

Entree

Roasted Stuffed Pork loin

With fire roasted peppers, mushroom and spinach
served with roasted potatoes

Roasted Herbed Turkey

With apple and bread stuffing, garlic mashed potatoes, house made gravy
cranberry relish, and seasonal vegetables

Dessert

Fresh Fruit Salad

Old Fashioned Apple Pie

Freshly brewed (decaffeinated & regular) Coffee and Tea

*** per person**

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