



Buffet MENU

BUTTERNUT SQUASH SOUP WITH MAPLE & CARAMELIZED ONIONS
CHILLED SEAFOOD FEATURING THE BEST FROM COAST TO COST



CHARCUTERIE FROM LOCALLY SOURCED ARTISAN MEATS
LOCAL CHEESES WITH HOUSE MADE CHUTNEYS & DIPS, PICKLED VEGETABLES
WINTER GREENS WITH VEGETABLES & DRESSINGS
CAESAR SALAD WITH GARLIC DRESSING & PARMESAN
FINGERLING POTATO SALAD WITH OLIVES, BASIL, & CHERRY TOMATOES
ROAST BEEF TENDERLOIN, CAPERS, MUSTARD VINAIGRETTE & ARUGULA
GINGER INFUSED OCTOPUS SALAD WITH GRAPE TOMATOES, CILANTRO, LIME
& SMOKED ANCHO PEPPERS
BABY SPINACH & KALE SALAD WITH APPLE & CABBAGE
TOMATO SALAD WITH ORANGE, CRUMBLed FETA & TOASTED ALMONDS



ROASTED DUCK, APPLE, SASKATOON BERRY COMPOTE AND BUTTER ROASTED
BABY CARROTS
LEMON STEAMED COD WITH MUSSELS & CHARDONNAY CREME
SPICED JASMIN RICE
ROASTED VEGETABLES WITH BROWN BUTTER & CONFIT TOMATOES
ROSEMARY & GARLIC FINGERLING POTATOES
YOGURT MARINATED CHICKEN WITH SPICES, PEPPERS, ONIONS & BROCCOLI
24HR BRAISED SHORT RIB, CIPPOLINI ONIONS, CHIVES & CELERIAC
WILD MUSHROOM RAVIOLI WITH SPINACH, PARMESAN,
CASHEW NUTS & KALE PESTO
STUFFED BUTTERNUT SQUASH WITH GRILLED VEGETABLES, LENTILS, LEMON &
CAULIFLOWER PUREE
MASHED POTATOES WITH BUTTER, SOUR CREAM, PARSLEY,
& CARAMELIZED ONIONS

CARVERY

ROASTED AAA ALBERTAN STIRLOIN WITH GREEN PEPPER JUS, YORKSHIRE
PUDDING, HORSERADISH & DEJON MUSTARD
SLOW ROASTED TURKEY, BRIOCHE STUFFING, CANDIED CRANBERRIES
& PAN GRAVY

KIDS

VEGETABLE CRUDITE WITH RANCH DIP, SLICED WATERMELON, STRAWBERRIES,
CHEESE CURDS WITH CUT GRAPES
CHICKEN NUGGETS WITH PLUM SAUCE, VEGETABLE SPRING ROLLS, HOT DOG
BAR WITH ALL THE FIXINGS
MINI PEPPERONI PIZZA
DESSERTS

DESSERT

ELABORATED DESSERT BUFFET FROM OUR PASTRY SHOP FEATURING A VARIETY
OF FESTIVE DESSERTS, ARTISANAL BREAD, COOKIES & CHOCOLATE

Adults: \$130
6-12yrs: \$50
5 & under: FREE