



Holiday Banquet Menus





Lunch



Plated

Plated lunches are 3 courses; price is based on entrée selection, select 1 item from each category (entrée, starter, dessert) All lunches are served with fresh rolls & butter, freshly brewed coffee, decaffeinated coffee, specialty & herbal teas

STARTERS

- **Roasted Butternut Squash Soup**

Thyme & Nutmeg

- **Parsnip & Pear Purée**

Chive Essence

- **Forest Mushroom Soup**

A Blend of Shitake, Oyster & Button Mushrooms
Snipped Chives, Crème Fraîche

- **Roasted Cauliflower & Apple Soup**

with Honey & Herbs

- **Wedge Salad**

Iceberg Lettuce, Blue Cheese
Cured Cherry Tomatoes, Pickled Onions, Bacon
Lardons Peppercorn Ranch Dressing

- **Traditional Caesar Salad**

Romaine Lettuce, Bacon, Parmesan Reggiano
Lemon, Croutons

- **Festive Garden Salad**

Mixed Greens, Sun-Dried Cranberries
Candied Pecans, Pomegranate
& Mulled Apple Cider Vinaigrette

- **Quinoa Tabbouleh**

Cucumber, Cherry Tomato, Pomegranate
Frisée, Arugula, Citrus Vinaigrette

ENTRÉES

- **Oven Roasted Ontario Turkey | \$46.00**

Chive Mashed Potatoes, Brussels Sprouts
Roast Squash, Glazed Baby Carrots
Rosemary Stuffing, Sage Pan Jus, Cranberry Sauce

- **Seared Atlantic Salmon | \$44.00**

Wild Rice Pilaf, Roast Squash, Haricots Vert
Smoked Tomato Beurre Blanc, Glazed Baby Carrots

- **Roast Chicken Suprême | \$44.00**

Herb & Olive Oil Crushed Potatoes, Roast Squash
Haricots Vert, Oven Roasted Tomato, Cabernet Jus

- **Wild Mushroom Ravioli | \$42.00**

Mushroom, Spinach Fricassée, Kale Basil Cream
Herb Pangrattato

HOLIDAY TREATS

- **Festive Sweet & Salty Chocolate Yule Log**

Brandy Crème Anglaise

- **Buttered Rum Caramel Eggnog Cheesecake**

Berry Coulis, Chocolate Whisper

- **Old Fashioned Apple Tart**

Rum Crème Anglaise, Whipped Cream
Winter Fruit Compote

- **Frutti Di Bosco Torte**

Shortcrust Pastry, Vanilla Sponge, Custard Cream
Lemon Crème Anglaise

- **Flourless Chocolate Torte**

Decadent Chocolate Cake with Fresh Berries



Lunch



Buffet | \$52.00/Person (Minimum of 20 People)

Includes:

- **Soup Du Jour**
Crackers, Crusty Rolls
- **Winter Green Salad**
Dried Cranberries, Sliced Almonds, Grape Tomato
Red Onion, Cucumber, Assorted Dressings
- **Green Bean Fennel Salad**
Red Onion, Crumbled Feta Cheese, Mandarins
Raspberry Vinaigrette
- **Roasted Sweet Potato Salad**
Roast Red Peppers, Red Onion, Fresh Herbs, Radish
Toasted Pumpkin Seeds Maple Dressing
- **Festive Glazed Smoked Ham**
Spiced Pineapple Jus
- **House Brined & Slow Roasted Ontario Turkey**
Savory Stuffing, Traditional Pan Jus
Cranberry Sauce
- **Pan Seared Atlantic Salmon Medallions**
Mushroom, Spinach, Arugula Relish, Green Onion
Herb Glaze
- **Spinach & Cheese Ravioli**
Sundried Tomato, Olive Pesto Cream
- **Herbed Roasted Mini Red Potatoes**
- **Honey Glazed Root Vegetables**

HOLIDAY TREATS

- **Sticky Toffee Pudding**
Crème Anglaise
- **Traditional Yule Log**
- **Selection of Assorted Christmas Cookies**
- **Selection of Festive Sweet Squares**
- **The Pastry Chefs Desserts of The Day**
- **Seattle's Best Freshly Brewed Coffee**
Decaffeinated Coffee Specialty & Herbal Teas

A \$200 surcharge will apply to all groups less than 20 people.



Dinner



Plated

Plated Dinners are four courses; price is based on entree selection, select 1 from each category (Soup, salad, entree, dessert) All dinners are served with Fresh Rolls & Butter, Seattles Best Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

SOUP ALL SERVED EN CROÛTE

- **Roasted Butternut Squash Soup**
Apple, Thyme & Nutmeg
- **White Bean & Flagolet Soup**
Sage, Pesto
- **Parsnip & Pear Purée**
Chive Essence
- **French Onion Soup**

SALAD

- **Baby Kale, Endive, Radicchio Salad**
Roasted Apples, Cherry Tomatoes, Goat Cheese
Sundried Tomato Vinaigrette
- **Roasted Beet Salad**
Mixed Greens, Nappa Cabbage, Mandarin
Crumbled Feta Cheese, Cider Honey Vinaigrette
- **Traditional Caesar Salad**
Romaine Lettuce, Frisée, Bacon
Parmesan Reggiano, Lemon House Croutons

ENTRÉES

- **Seared Salmon Fillet | \$58.00**
Cranberry Wild Rice Pilaf, Festive Vegetables
Porcini Mushroom Herb Cream
- **Maple Mustard Glazed Chicken Suprême | \$54.00**
Roasted Leek Mashed Potatoes, Festive Vegetables
Pan Jus
- **Herb Crusted Roast Turkey | \$58.00**
Caramelized Onion Mashed Potato
Assorted Festive Vegetables, Traditional Stuffing
Classic Pan Jus, Cranberry Sauce
- **Slow Roasted Alberta Prime Rib of Beef | \$68.00**
Twice Baked Potato, Assorted Festive Vegetables
Burgundy Wine Sauce Horseradish
- **Roast Cauliflower Steak | \$46.00**
Forbidden Coconut Rice, Sautéed Mushrooms
Bok Choy, Ginger Dressing

DESSERT

- **Buttered Rum Caramel Eggnog Cheesecake**
Berry Coulis, Chocolate Whisper
- **Frutti Di Bosco Torte**
Shortcrust Pastry, Vanilla Sponge, Custard Cream
Lemon Crème Anglaise
- **Molten Dark Chocolate Lava Cake**
Bailey's Cream & Candy Cane
- **Lemon Tartlet**
Classic Italian Lemon Tart, Fresh Berries
& Crème Anglaise
- **Stolen Spiced Crème Brûlée**
White Chocolate Biscotti



Dinner



Buffet | \$78.00/Person (Minimum of 40 people)

COLD SELECTIONS

- **Green Bean Salad**
Red Onions, Chick Peas, Crumbled Goat Cheese
Fresh Mint, Raspberry Vinaigrette
- **Garden Leaves, Shoots & Micro Greens**
Frisée Endive, Baby Kale, Assorted Dressings
- **Mini Whites Potato Salad**
Scallions, Grain Mustard Vinaigrette
Shaved Boiled Egg
- **Sprout & Roasted Beet Salad**
with Orange, Tarragon Vinaigrette, Spiced Pecans
- **Cucumber & Tomato Salad**
Fresh Basil, Lemon Vinaigrette
- **Atlantic Smoked Salmon**
Capers, Shaved Red Onions, Crème Fraîche

HOT SELECTIONS

- **Home-Made Soup of The Day**
Crusty Rolls & Crackers
- **Oven Roasted Ontario Turkey**
Thyme & Sage Stuffing, Traditional Pan Jus
Cranberry Sauce
- **Roasted Mushroom Ravioli**
Cherry Tomato, Forest Mushroom
Spinach Fricassée, Basil Pesto
- **Brown Sugar & Bacon Wrapped Pork Loin**
Slow Roasted Pork Loin Served with
Apple Brandy Jus

- **Grilled Flank Steak**

Peppercorn Burgundy Jus, finished with Cream

- **Pan Seared Medallions of Salmon**

"Niçoise", Olives, Tomato, Capers, Thyme Essence

- **Festive Vegetable Medley**

- **Roasted Red Skin Potatoes**

HOLIDAY TREATS

- **Casino Rama Bread Pudding**
Crème Anglaise
- **Selection of Festive Cookies**
- **Mincemeat Tarts**
- **Nicole's Festive Cheesecake**
- **Yule Log**
- **Festive Donut Bites**
- **Assorted Cupcakes**
- **Candy Cane Crush Chocolate Brownie**
- **Pumpkin Spice Crème Brûlée**
- **Seattle's Best Freshly Brewed Coffee**
Decaffeinated Coffee Specialty & Herbal Teas

A \$200 surcharge will apply to all groups less than 40 people.

All prices are subject to 13% Ontario taxes, 18% taxable Service Charge & are subject to change.