



Buffet Dinner

Holiday Menu

Salads

Dinner Rolls & Butter

Kale & Radicchio Caesar Salad (Vegetarian)
Kale and radicchio in a house-made Caesar dressing
topped with roasted garlic breadcrumb & parmesan crisps

Shaved Brussels & Arugula Citrus Jewel Salad (Vegetarian & GF)
Shaved Brussel sprouts and arugula, mandarin orange, pomegranate, creamy chevre
and green pistachios finished with a bright orange honey mustard vinaigrette

Holiday Tri-colour Tortellini Salad (Vegetarian)
Cheese stuffed tri-colour tortellini tossed with sundried tomato pesto, baby spinach,
roasted red peppers, grape tomato, crispy marinated artichoke hearts

Mains

Herb Crusted Carve Ontario Beef (GF)
Overnight roasted carve Ontario inside round, au jus and horseradish

Hayter's Roast Turkey (GF)
Garlic and sage roasted Hayter's turkey, savoury turkey gravy, citrus cranberry sauce

Brioche & Herb Stuffing
Buttery brioche cubes, fresh herbs, sauteed mire poix & mushroom, savoury turkey stock

Red Skin Mashed Potato (Vegetarian)
Creamy red skin mashed potato topped with fresh chives

Maple Glazed Root Vegetables (Vegan)
Roasted carrot, parsnip and butternut squash, glazed in Canadian maple syrup

Cauliflower & Broccoli Au Gratin (Vegetarian)
Tender cauliflower & broccoli, velvety cheese sauce baked with a crispy golden crust

Dessert Table

Warm sticky toffee pudding, assorted cakes, pastries, cookies, tarts,
dessert squares & fresh cut fruit

\$49.95 per person
Plus applicable taxes and service fees