



HOLIDAY MENUS

**52.00 PER PERSON
MINIMUM 50 GUESTS**

HOLIDAY BUFFET

Freshly Baked Scones

Brussel Sprouts / Garlic / Olive Oil

SALADS

Jerusalem Couscous Salad / Feta / Olives
Artisan Greens / Carrot / Apricots / Cranberries / Seeds
Broccoli / Red Onion / Carrots / Raisins / Pumpkin Seeds
Kale / Quinoa / Roasted Beet

STARCHES ~ Select Two

Buttermilk Mashed Potatoes / Garlic / Chives
Roasted Sweet Potatoes / Cinnamon / Ginger / Nutmeg
Basmati Rice / Turmeric / Almonds
Roasted Fingerling Potatoes / Garlic Butter / Herbs

VEGETABLES ~ Select Two

Green Beans / Butter / Thyme
Roasted Carrots / Cranberries / Butter
Roasted Parsnips / Honey / Herbs

MAINS ~ Select Two

Alberta Sirloin Steak / Green Peppercorn Sauce / Cippolini / **Gluten Free**
Roasted Turkey / Breasts and Legs / Cranberry Sage Stuffing / Thyme Gravy
Roasted Pork Loin / Apples / Garlic / Chestnuts / **Gluten Free**
Herb Crusted Side of Sockeye Salmon / Tarragon Remoulade / **Gluten Free**
Maple and Mustard Painted Ham / Apricot Glaze / **Gluten Free**
Braised Beef Short Rib / Lyonnais / Red Wine Jus / **Gluten Free**

VEGETARIAN OPTION ~ Select One at No Extra Charge

Tortellini / Fresh Mushrooms / Cream / **Vegetarian**
Thai Lentils / Grilled Vegetables / Herbed Tofu Galette / **Vegan / Gluten Free**

DESSERT STATION

Domestic and International Cheese Board / Seasonal Fresh Fruit
Apple and Saskatoon Pies / Pumpkin Tarts
Crème Brule / Flourless Chocolate Cake

An 18% service charge will be applied to your final bill.

**MAKE
HISTORY**



HOLIDAY MENUS

48.00 PER PERSON
MINIMUM 30 GUESTS

PLATED HOLIDAY DINNER

Freshly Baked Scones

APPETIZER ~ Select One

Roasted Butternut and Apple Soup / Crème Fraiche / Toasted Almonds
Homemade Gravlax / Frisée / Avocado Mousse / Radish
Wild Mushroom Terrine / Herbs / Sour Cream / Pea Shoot Salad
Scallop Mousse / Leeks / Rouille / Frisée / Lemon

MAIN COURSE ~ Select One

Roasted Prime Rib / Yorkshire Pudding / Garlic Mashed Potatoes / Carrots / Beans
Olive Stuffed Chicken Supreme / Fondant Potato / Peppers / Charred Tomatoes /
Chimmichurri
Turkey Breast Roulade / Sage Stuffing / Thyme Mashed Potatoes / Carrots / Brussel
Sprouts
Herb Crusted Sockeye Salmon / Barley Risotto / Roasted Butternut Squash / Salsa Verde

DESSERT ~ Select One

Baked Alaska / Fruits
Pumpkin Cheese Cake / Saskatoon Berries /
Orange Gastrique
Chocolate Pot De Crème / Sugar Cookie
Warm Ginger Honey Cake / Vanilla Ice Cream

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MAKE
HISTORY