

Christmas Buffet Dinner

(minimum 80 pax)

Assorted Breads and Butter



Salads

Mixed Green Salad with Grapes and Walnuts, Assorted Dressings
Greek Salad, German Potato Salad
Tomato Salad with Onions and Basil, Creamy Cucumber and Dill Salad



Cold Food

Assorted European Cold Cuts, Sliced British Columbia Smoked Salmon
Prosciutto Ham and Melon, Assorted Pâtés



Hot Food (choice of two)

Roast Young Turkey

with a sage and chestnut dressing, old Port gravy and cranberry sauce

Roast Rack of Pork

served with wild mushroom sauce

British Columbia Salmon Filet

served with lobster Velouté

Leg of Lamb

served with roast garlic and rosemary jus

Carving

Alberta Roast Baron of Beef

served with jus and horseradish, whipped potatoes with chives and roasted garlic
glazed baby carrots and sauteed green beans



Desserts

Christmas Dessert Buffet and Cookies

Coffee and Tea

*Buffet can be upgraded to include 3 hot food entrees
See below for additional enhancements*

Enhancements

Hot Food

Jumbo Shrimp and Digby Scallops **\$5pp**
served with shitake mushrooms and fresh herbs

Roast Organic Free Range Turkey **\$5pp**
served with shitake mushrooms and fresh herbs

Carving

Roast Prime Rib of Bison **\$7pp**
served with jus and horseradish, whipped potatoes with chives and roasted garlic
glazed baby carrots and sauteed green beans