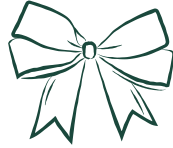




CHRISTMAS DINNER BUFFET



ACTION STATIONS

SLOW ROAST TURKEY BREAST
CRANBERRY CHUTNEY & SAGE GRAVY,
ONION AND APRICOT STUFFING

OVERNIGHT ROASTED AAA ALBERTA BEEF PRIME RIB
SERVED AU JUS, HORSERADISH & ASSORTED MUSTARDS

PASTA ALLA RUOTA
COOKED IN A WHEEL OF PARMIGIANO REGGIANO

BYO WINGS
LODGE RUB, HONEY MONTREAL,
GARLIC PARMESAN, SWEET CHILI, KANSAS BBQ,
GHOST PEPPER SUICIDE SAUCE, HONEY GARLIC

SOUP & SALAD

ROASTED CAULIFLOWER SOUP WITH TRUFFLE OIL
SERVED WITH FRESHLY BAKED ROLLS,
ARTISAN BREADS & BUTTER

SALAD OF ARTISAN GREENS
& ASSORTED DRESSINGS

CRISP CRUDITÉS WITH RANCH DIP

LOCAL BABY POTATO SALAD

QUINOA & CORN SALAD
ASPARAGUS PUFF WITH TOMATO CHUTNEY

SEAFOOD

SNOW CRABS, PEEL & EAT SHRIMP
WARM GARLIC & HERB BUTTER

CHILLED POACHED PRAWNS
LEMON & COCKTAIL SAUCE

SMOKED BC SALMON & CANADIAN
SMOKED SEAFOOD
CRÈME FRAICHE

MARINATED MUSSELS
MISO EMULSION

TUNA POKE

COLD FOODS

CHIPS & DIPS

CANADIAN AND IMPORTED CHEESE PLATTER
DRIED FRUITS, ASSORTED CRACKERS & CHUTNEY

SLICED LOCAL CHARCUTERIE PLATTER
WITH GRILLED ITALIAN VEGETABLES
HOUSE PICKLES, OLIVES & MUSTARD

WILD GAME TERRINES & GOURMET PÂTÉ
& PRESERVES

FROM THE WEST

CEDAR PLANK SALMON FILLET

SLOW ROASTED LAMB LEG
WITH PLUM-RAISIN JUS

PORK LOIN WITH CRANBERRY AND APRICOT

MUSHROOM, YAM, AND SPINACH WELLINGTON

POTATO DAUPHINOISE

WINTER HARVEST VEGETABLES

FROM THE EAST

TANDOORI CHICKEN & MINT CHUTNEY

CHINGRI MALAI CURRY (SHRIMP)

VEGETABLE SAMOSA & TAMARIND CHUTNEY

NAVRATAN SABJI

BASMATI RICE & NAAN

DESSERT

FESTIVE DESSERTS
CAKES, PIES, TORTES, VERRINES & MOUSSES

CHOCOLATE FOUNTAIN
SEASONAL FRUITS & MARSHMALLOWS,
SLICED SEASONAL FRUITS & BERRIES

& MUCH MORE



\$89 ADULTS | \$69 SENIORS | \$39 CHILDREN 6-12 | 5 & UNDER FREE*

5% provincial tax + 18% gratuity will be applied