



HOLIDAY MENU

Dinner Buffet

Assortment of Artisan Breads & Rolls
Butternut Squash & Apple Soup

Traditional Caesar Salad
Broccoli Salad

Heritage Greens with Fennel, Feta Cheese, Pickled Beets & Maple Vinaigrette
Toasted Orzo Pasta Salad with Sundried Tomatoes, Parsley & Lemon
New Potato & Caramelized Onion Salad, Grain Mustard Dressing
Curried Couscous with Raisins & Toasted Almonds

PEI Mussels Steamed with Garlic and White Wine
Smoked Atlantic Salmon
Shrimp with Cocktail Sauce & Lemon

Roasted Beef Top Sirloin au Jus
Golden Turkey with Sage & Onion Stuffing with Cranberry Sauce
Grilled Atlantic Salmon with Maple Cider Glaze
Squash Ravioli with Sage, Toasted Hazelnuts, Shaved Parmesan
Yukon Gold Mashed Potatoes
Roasted Seasonal Root Vegetables

Selection of Tempting Treats, Squares & Cupcakes
House Baked Apple Pies
Assorted Tortes & Cakes
New York Style Cheesecake
Sticky Toffee Pudding with Caramel Sauce
Fresh Fruit Platter

