

Classic Holiday Lunch or Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter
Mixed Greens with Mandarin Oranges & Candied Walnuts
Caesar Salad
Green Bean, Pepper and Red Onion Salad with a Black Bean Vinaigrette
Choice of House Dressings
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Vegetable Crudit  Platter with House-made Dip
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Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce
Traditional Sage and Onion Stuffing
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Maple Glazed Salmon
~
Baked Cannelloni with Rose Cream Sauce, Mushrooms & Spinach
~
Buttermilk Mashed Potatoes
~
Seasonal Vegetable Medley
~
Assortment of Festive Cakes, Pies, Cookies, Squares and Bars
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Regular and Decaf Coffee & Specialty Teas

\$48.50 per person
(minimum 50 people)

Add a Chef carving for an additional \$75.00

Traditional Holiday Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

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BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade

Baby Mesclun Greens with Mandarin Oranges & Candied Walnuts

Hearts of Romaine with Arugula Pesto & Grape Tomatoes

Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander &
Mint

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Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce

Traditional Sage and Onion Stuffing

Honey-Glazed Ham

Wild Salmon Medallions with a Maple, Ginger, Soy Glaze

Baked Cannelloni with Rose Cream Sauce, Mushrooms & Spinach

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Scalloped Potatoes

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Rice Pilaf with Toasted Almonds

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Medley of Steamed Seasonal Vegetables

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Seasonal Cheesecakes, Decadent Tortes, Freshly Baked Pies

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Freshly Carved Fruit Presentation

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International Cheese Board with Grapes and Crackers

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Regular and Decaf Coffee & Specialty Teas

**\$56.50 per person**

*(minimum 50 people)*

**Add a Chef carving for an additional \$75.00**

## Celebration Holiday Dinner Buffet

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Assorted Freshly Baked Breads and Rolls with Whipped Butter

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BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade  
Baby Mesclun Greens with Mandarin Oranges & Candied Walnuts

Hearts of Romaine with Arugula Pesto & Grape Tomatoes

Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander &  
Mint

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Chilled Seafood Display

*(smoked salmon, prawns, scallops, marinated mussels, calamari)*

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Roast Prime Rib with a Red Wine Peppercorn Jus

Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce

Traditional Sage and Onion Stuffing

Wild BC Salmon with Maple, Ginger, Soy Glaze

Mushroom, Leek, and Goat Cheese Strudel in Crispy Phyllo Pastry

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Scalloped Potatoes Au Gratin

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Rice Pilaf with Toasted Almonds

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Medley of Steamed Seasonal and Root Vegetables

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Seasonal Cheesecakes, Decadent Tortes, Freshly Baked Pies

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Freshly Carved Fruit Presentation

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International Cheese Board with Grapes and Crackers

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Regular and Decaf Coffee & Specialty Teas

**\$64.50 per person**

*(minimum 50 people)*

**Add a Chef carving for an additional \$75.00**