



International Festive Buffet Menu

\$58.00 Per persons

Minimum 50 persons — taxes + gratuities extra

Festive Salads

Marinated Fire Grilled Peppers and Asparagus

Caesar Salad with Focaccia Herb Croutons

Baby Kale Salad with Orange, Mandarin Segment and Red Onions

Marinated Pasta salad with Peppers, Olives, Onion, Feta Cheese, Corn and Herbs

Smoked Salmon with Red Onions and Capers

Peeled Jumbo Shrimp on Ice with Spicy Radish Sauce

Entrée

Choice of Three

Roast Top Sirloin of Beef

(Live Station, carved inside the room)

*

Herb Crusted Chicken Breast With Maple Chilli Glaze

*

Roast Ontario Turkey Served with Sage Onion Stuffing

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Baked *Rainbow Trout*

*

Honey *Roast Ontario Pork Loin* With Garlic Chipotle Sauce

*

Mushroom Ravioli

With Fresh Spinach, Cherry Tomatoes, Garlic and Parmesan Cheese and Artichoke Relish

All Above Served with

Oven Roasted Parisienne Potatoes

Fresh Market Vegetables

Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese with Crackers

Fresh Tropical Peeled and Sliced Melons and Golden Pineapples,

Strawberries and Seedless Grapes

Assorted Cakes, Festive Pastries, Yule Logs and Tarts & Buttered Croissants and chocolate Pudding

Freshly Brewed Special Blend & Decaffeinated Coffee

Selection of Specialty Teas



Deluxe Festive Buffet Menu

\$65.00 Per persons

Minimum 50 persons — taxes + gratuities extra

Appetizer

Peeled Jumbo Shrimp on Ice with a Spicy Radish Sauce

Festive Cured Meats & Antipasto Platter

Penne and Sundried Tomato Pesto, Red Pepper, olives and Spinach Salad

Traditional Caesar Salad

Red Skin Potato, Chic Peas and Charred Corn

Winter Green Salad with Cranberry Balsamic Dressing

Entrée

Choice of Three

Roast Ontario Turkey, with Sage and Onion Stuffing

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Pommery Mustard Rubbed *Roast Striploin of Beef Au Jus with* Horseradish

(Live Station, carved inside the room)

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Pan Seared Salmon with Lemon, Caper Cream

*

Oven Roasted Chicken Supreme With Wild Mushrooms Sauce

*

Maple Braised Beef Short Ribs With Carrots and Baby Onions

All Above Served with

Roasted Parisienne Potatoes

Festive Green Vegetable Medley

Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese

Platter of Sun Ripened Fresh Fruit with Berries

Assorted Festive Cakes, Festive Pastries, Yule Logs

Christmas Pudding with Vanilla Rum Sauce

Coffee & Tea