



2019 Christmas Dinner Buffet # 1

Soup and Salads

Winter Mushroom Bisque with Bacon
Winter Greens with Tomatoes and Sunflower Seeds, Choice of Dressing
Caesar Salad with Garlic Croutons
Cranberry Coleslaw
Roasted Potato Salad
Winter Charcuterie Platter of Smoked and Cured Meats with Sweet Pickles and Marinated Olives
Freshly Baked Bread Rolls with Butter

Entrees

Our Chef will expertly select the appropriate accompaniments of starches and vegetables

Choose TWO entrée selections:

Roast Ontario Turkey, Onion & Sage Stuffing, Cranberry Blueberry Sauce, Turkey Jus
Grilled Breast of Chicken, Pinot Balsamic Pomegranate Glaze
Penne Pasta with Roasted Vegetables
Wellington Farms Roast Strip Loin of Beef, Rosemary Jus
Honey Mustard Glazed Ham
Roasted Atlantic Salmon, Maple Orange Drizzle
Fillet of Sole, Chorizo Fennel Broth

Additional Entrée Choices are \$7.00 per person

To have a carving station in the room, add \$100.00 per Chef

Desserts

Traditional Yule Log (Bouche Noel)
Plum Pudding with Candy Cane Dust
Assorted Festive Cakes and French Pastries
Sliced Seasonal Fruits and Berries
Festive Cookies

Coffee and Tea and Jugs with Soft Drinks

\$45.00 per person
Minimum of 30 people required

Prices are subject to 13% HST and 15% Gratuity Charge
2019 Christmas Menu – Subject to change without notice





2019 Christmas Dinner Buffet # 2

Soup and Salads

Freshly Baked Bread Rolls with Butter
Mesculin Greens with Assortment of Dressings
Caesar Salad with Garlic Croutons
Roasted Mushrooms and Asparagus with Parmesan and Sherry Vinaigrette
Fresh Mozzarella and Vine Ripened Tomato Salad
Cranberry Coleslaw
Artichokes and Roasted Vegetable Salad with Citrus Tarragon Dressing
Smoked Fish and Shrimp Platter
Winter Charcuterie Platter of Smoked and Cured Meats with Sweet Pickles and Marinated Olives
International Cheese Board with Crackers

Entrees

Our Chef will expertly select the appropriate accompaniments of starches and vegetables

Choose THREE Entrée Selections:

Roast Ontario Turkey, Onion & Sage Stuffing, Cranberry Blueberry Sauce, Turkey Jus
Goat Cheese and Mushroom Stuffed Chicken Supreme with Truffle Cream Sauce
Montreal Spice Crusted Angus Strip Loin of Beef with Rosemary Jus
Braised Beef Ravioli with Wild Mushrooms
Roast Leg of Lamb, Garlic Confit Jus
Tiger Shrimp and Scallops with Chilli Garlic Butter and Herbs
Honey Mustard Glazed Ham
Roasted Atlantic Salmon, Maple Orange Drizzle
Fillet of Sole, Chorizo Fennel Broth

Additional Entrée Choices are \$7.00 per person
To have a carving station in the room, add \$100.00 per Chef

Desserts

Traditional Yule Log (Bouche Noel)
Homemade Chocolate Bread Pudding with Crème Anglaise
Assorted French Pastries & Festive Cookies
Selection of Festive Tortes and Pies
Sliced Seasonal Fruit and Berry Display
Coffee and Tea and Jugs with Soft Drinks

\$63.00 per person
Minimum of 50 people required

Prices are subject to 13% HST and 15% Gratuity Charge
2019 Christmas Menu – Subject to change without notice





2019 Christmas Lunch Buffet

Soups, Salads and Breads

Butternut Squash Soup
Winter Greens with Tomatoes and Sunflower Seeds, Choice of Dressing
Caesar Salad with Garlic Croutons
Cranberry Coleslaw
Pasta Salad
Winter Charcuterie Platter of Smoked and Cured Meats with Sweet Pickles and Marinated Olives
Freshly Baked Bread Rolls with Butter

Entrees

Our Chef will expertly select the appropriate accompaniments of starches and vegetables

Choose TWO entrée selections:

Roast Ontario Turkey, Sage Stuffing, Cranberry Blueberry Sauce
Grilled Breast of Chicken, Mushroom Cream
Penne Pasta with Roasted Vegetables
Wellington Farms Roasted Top Sirloin, Peppercorn Jus
Ricotta & Spinach Cannelloni
Fillet of Sole, Garlic Butter Sauce

Additional Entrée Choices are \$6.00 per person
To have a carving station in the room, add \$100.00 per Chef

Desserts

Assorted Festive Cakes and French Pastries
Sliced Seasonal Fruits and Berries
Festive cookies

Coffee and Tea

\$39.00 per person
Minimum of 30 people required

Prices are subject to 13% and 15% Gratuity Charge.
2019 Christmas Menu – Subject to change without notice





Christmas Lunch Menus



Plated Lunch

SOUPS OR SALADS

Crispy Heart of Romaine with Caesar Dressing
and Garlic Croutons

OR

Tossed Greens with Pomegranate Seeds, Mandarins,
Heirloom Tomatoes and White Balsamic Vinaigrette

OR

Cream of Mushroom Soup with Parmesan

ENTREES

Choice of One

Ontario Roast Turkey, Sage & Onion Stuffing,
with Cranberry Blueberry Sauce

OR

Pan Seared Salmon with Orange & Pomegranate Molasses

OR

NY Striploin with Truffle Jus

OR

Penne Pasta with Roasted Vegetables
& Truffle Cream

All Main Courses Served With
Vegetable Medley

*Chef's Choice of Appropriate Starch

*Freshly Baked Rolls and Butter

DESSERTS

Apple Crumble Tart with Berries
and Whipped Cream

OR

Tiramisu Charlotte with Chocolate Sauce

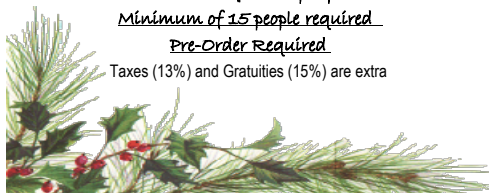
Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$34.00 per person ++

Minimum of 15 people required

Pre-Order Required

Taxes (13%) and Gratuities (15%) are extra



Buffet One

SOUP AND SALADS AND BREADS

Butternut Squash Soup with Sour Cream
Winter Greens with Tomatoes and Sunflower Seeds
Caesar Salad

Marinated Mushroom Salad

Winter Charcuterie Platter of Smoked and Cured Meats
with Sweet Pickles and Marinated Olives
Freshly Baked Bread Rolls with Butter

Assorted Dressings and Condiments

Choice of Two Proteins

ENTREES

Roast Ontario Turkey, Onion & Sage Stuffing
and Cranberry Blueberry Sauce, Turkey Jus

Grilled Breast of Chicken with Mushroom & Herb Cream

Penne Pasta with Roasted Vegetables

Filet of Sole with White Wine, Capers & Garlic Butter

All Main Courses Served With

Winter Vegetable Medley

Roasted Skin Potatoes

Freshly Baked Bread Rolls with Butter

DESSERTS

Assorted Festive Cakes

French Pastries & Festive Cookies

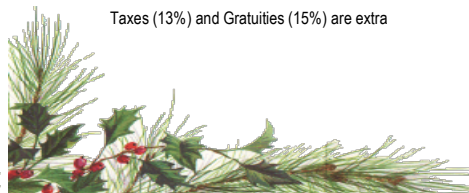
Sliced Seasonal Fruits and Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - 37.00 per person ++

Minimum of 30 people required

Taxes (13%) and Gratuities (15%) are extra



Buffet Two

SOUP AND SALADS AND BREADS

Butternut Squash Soup with Sour Cream
Winter Greens with Tomatoes and Sunflower Seeds
Caesar Salad with Garlic Croutons

Cranberry Coleslaw

Marinated Mushroom Salad

Winter Charcuterie Platter of Smoked Cured Meats
with Sweet Pickles and Marinated Olives

Seasonal Cheese Board

Freshly Baked Bread Rolls with Butter
Assorted Dressings and Condiments

Choice of Two Proteins

ENTREES

Roast Ontario Turkey, Onion & Sage Stuffing
and Cranberry Blueberry Sauce, Turkey Jus

Wellington County Farms Striploin with

Peppercorn Jus

Grilled Breast of Chicken with Mushroom & Herb Cream

Ricotta & Spinach Cannelloni with Cheesy Cream Sauce

Roasted Salmon with Butternut Squash Puree
and Balsamic Drizzle

All Main Courses Served With

Winter Vegetable Medley

Roasted Skin Potatoes

Freshly Baked Bread Rolls with Butter

DESSERTS

Assorted Festive Cakes and French Pastries

Festive Cookies

Sliced Seasonal Fruits and Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - 40.00 per person ++

Minimum of 30 people required

Taxes (13%) and Gratuities (15%) are extra

