



Christmas Lunch Menus

Plated Lunch

SALADS

Prosciutto and Melon with Baby Arugula

OR

Tomato and Bocconcini with Micro Greens and Pesto Drizzle

ENTREES

Choice of One

Braised New Zealand Lamb Shanks with creamy polenta and rainbowloom carrots

OR

Ontario Roast Turkey, Corn Bread and Chestnut Stuffing and Cranberry Sauce

OR

Pink Peppercorn and Dill Crusted Norwegian Salmon with Saffron Beurre Blanc

OR

Mushroom ravioli with truffle butter and almond slices

All main courses served with

*Medley of Fresh Vegetables

*Chef's Choice of Appropriate Starch

*Freshly Baked Rolls and Butter

DESSERTS

New York Cheesecake with Raspberry Coulis

OR

Sticky Toffee Pudding with french vanilla Icecream

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$35.00 per person
Minimum of 15 people - 30 people maximum
Pre-Order Required

Buffet One

SALADS AND SOUP

Potato and Leek Soup

Mixed Bean and Brown Rice Salad

Pasta Salad with Feta and Sundried tomatoes

California Greens, Romaine and Spinach Salads

Assorted Dressings and Condiments

Grilled Zucchini Salad with Tomatoes, Olives

ENTREES

AAA Striploin of Beef in Caramelized Onion and Rosemary Jus

Roast Turkey with Corn Bread and Chestnut Stuffing and Gravy

Festive Ravioli with Tomato Sauce

Served with a Medley of Fresh Vegetables and Roast Potatoes

DESSERTS

Festive Yule Logs

Chocolate Croissant Pudding with

Bourbon Sauce

Sliced Fresh Fruit with Wild Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$39.00 per person
Minimum of 30 people required

*Taxes (13%) and Gratuities (15%) are extra
Prices and menus subject to change without notice*

SERVED IN RESTAURANT ONLY

Buffet Two

SALADS AND SOUP

Calabaza pumpkin Soup

Melange Mushroom and Red Onion Salad

Mixed Bean and brown rice Salad

Pasta Salad with Feta and Sundried Tomatoes

Marinated Vegetables in Balsamic Dressing

Palm Heart and Artichoke in Citrus Dressing with Mandarin Segments

California Greens, Romaine and Spinach Salads Assorted Dressings and Condiments

ENTREES

AAA Strip Loin of Beef

Chicken Supreme with roasted pepper sauce

Roast Turkey with Corn Bread and Chestnut Stuffing and Gravy

Festive Ravioli in Rose Sauce

Served with a Medley of Fresh Vegetables and Roast Potatoes

DESSERTS

Festive Cakes and Yule Logs

Wild Berry Cheesecake

Chocolate Croissant Pudding with

Bourbon Sauce

Sliced Fresh Fruit with Wild Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$45.00 per person
Minimum of 30 people required



