

HOLIDAY MENU SUGGESTIONS

from \$49.95 per person

Includes: Coffee, Tea, Juice, Soft Drinks, Bottled Water
Function Room Rental (minimum numbers apply)

1 FESTIVE LUNCH BUFFET

Salad Bar

Choice of 3 Salads

Pasta

Cheese Filled Tortellini in a Rose Sauce

Entrée Station | Choice of 2

Ontario Turkey - accompanied with Chef's signature stuffing and cranberry sauce.
Seared Breast of Chicken - served in a mushroom sauce.
Salmon Filet - served in a sweet teriyaki sauce.
Sliced Roast Beef Au Jus.

Accompanied With | Choice of 2

Medley of Seasonal Vegetables
Mashed Potatoes
Roasted Potatoes
Rice

Assorted European Pastries

2 FESTIVE DINNER BUFFET

Deluxe Antipasto Bar

Duo of Pasta

Casareccia al Sugo & Agnolotti di Ricotta

Entrée Station

Peppercorn Crusted Beef Tenderloin
Carved Live Served Au Jus &
Seared Breast of Chicken served in a Mushroom Sauce

Accompanied With

Medley of Seasonal Vegetables
Roasted Potatoes

Assorted European Pastries & Sliced Fresh Fruit Platter

HOLIDAY MENU SUGGESTIONS

from \$49.95 per person

Includes: Coffee, Tea, Juice, Soft Drinks, Bottled Water
Function Room Rental (minimum numbers apply)

3 SERVED DINNER MENU

Chef's Selection of Passed Hot & Cold Hors D'oeuvres
(based on 4 pieces per person)

Soup

Butternut Squash

Salad

Mixed Greens Salad - with mandarin segments, dried cranberries, cherry tomatoes and feta cheese.
Served in a lemon grass dressing.

Duo Main Entrée

Slow Cooked, Braised Beef Short Rib
& Pan Seared Breast of Chicken Supreme

Accompanied With

Medley of Seasonal Vegetables
Mashed Potatoes

Plated Dessert

White and Dark Chocolate Mousse Layered on Chocolate
Sponge Cake and Topped with Chocolate Glaze

Above are suggested menus only - please speak to your sales representative for other menu options.

*Please speak to your sales representative regarding bar options.
Prices subject to applicable tax and service fees.*