

## **Prime Dates Still Available**

## - 2025 Holiday Season -

Contact us today to book your holiday function



## HOLIDAY MENU SUGGESTIONS

## from \$49.95 per person

Includes: Coffee, Tea, Juice, Soft Drinks, Bottled Water Function Room Rental (minimum numbers apply) Assorted Freshly Baked Bread with Butter

**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 Top Sirloin 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

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 au jus & Supreme Breast of Chicken **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

**BAR OPTIONS** 

(Inquire for pricing) Premium Open Bar Standard Open Bar 2 Bottle of House wine/table Pre-Purchard Alcoholic Drink Tickets

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