

## Prime Dates Still Available

## - 2025 Holiday Season -

Contact us today to book your holiday function

## HOLIDAY MENU OPTIONS

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-Purchased Alcoholic Drink Tickets

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