

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.