

P R I V A T E  
**CHRISTMAS PARTY**  
M E N U S



# PLATED HOLIDAY LUNCH 2011

Fresh Breads & Rolls

**Appetizer** - *Select one in advance*

Pumpkin Squash Soup with Christmas Spice Port Glaze

Or

Winter Greens Salad with Cranberry Vinaigrette

Or

Classic Caesar Salad with Fresh Parmesan Cheese

Or

Orange Romaine Salad with Sweet Cream Cheese and Cinnamon Dressing, topped with Candied Pecans

**Entrée** - *Select one in advance*

Roasted Turkey Breast with traditional Cranberry Stuffing

Or

Bacon wrapped Berkshire Pork Loin

Or

Rib Eye Steak with Rosemary Jus

Or

Chicken Supreme Provencale

Or

Parmesan crusted Fillet of Salmon brushed with Dijon Aioli and topped with Bruschetta crumble

**Add a second Entrée for only \$5/person more**

*All Entrees are accompanied by your choice of Roasted Parisienne Potatoes, Garlic Mashed or Sweet Potato Mash and Roasted Root Vegetables.*

**Dessert** - *Select one in advance*

Ginger Blancmange with Passionfruit Coulis

Or

Niagara Apple and Bailey's Caramel Pie with Cinnamon Ice Cream

Or

Chocolate and Coke Cake with Lemon Sorbet

Or

Warm Sticky Toffee Pudding with Poached Pear and Toffee Sauce

Or

Rum and Eggnog Cheesecake

Or

Christmas Yule Log

Served with Coffee, Tea & Decaf

**\$29/person**

Plus applicable taxes and gratuities



# BUFFET HOLIDAY LUNCH 2011

Fresh Breads and Rolls

## Salads

Winter Greens Salad with Cranberry Vinaigrette

+

Roasted Beet, Broccoli and Carrot Slaw with Ricotta Cheese,  
toasted Walnuts and Oregano Vinaigrette

+

Classic Caesar Salad with Fresh Parmesan Cheese

+

Tarragon Potato Salad

## Pasta

Baked Penne with Blistered Cherry Tomatoes and Herb Pesto Sauce

## Entrées

Roasted Turkey Breast with traditional Cranberry Stuffing

+

### Select one in advance

Bacon wrapped Pork Loin with Mustard Jus

Or

Herbed Roasted Beef au Jus

**Add a third Entrée for an additional \$5/person**

## Served with

Maple Roasted Medley of Winter Vegetables

+

Your Choice of Roasted Parisienne Potatoes,  
Garlic Mashed Potatoes or Sweet Potato Mash

## Dessert

Fresh Fruit Display

+

Hot Apple Crumble

+

Festive Tortes and Cakes

Served with Coffee, Tea & Decaf

**\$32/person**

Plus applicable taxes and gratuities



# PLATED HOLIDAY DINNER 2011

Fresh Breads and Rolls

## Soup

Pumpkin Squash Soup with Christmas Spice Port Glaze

## Salad - *Select one in advance*

Winter Greens Salad with Cranberry Vinaigrette

Or

Classic Caesar Salad with Fresh Parmesan Cheese

Or

Orange Romaine Salad with sweet Cream Cheese and Cinnamon Dressing, topped with Candied Pecans

## Entrée – *Select one or two (to create a duo plate) in advance.*

Roasted Turkey Breast with traditional Cranberry Stuffing

Or

Bacon wrapped Berkshire Pork Loin

Or

Rib Eye Steak with Rosemary Jus

Or

Chicken Supreme Provencale

Or

Parmesan crusted Fillet of Salmon brushed with Dijon Aioli and topped with Bruschetta crumble

*All Entrées are accompanied by your choice of Roasted Parisienne Potatoes, Garlic Mashed or Sweet Potato Mash and Roasted Root Vegetables.*

## Dessert - *Select one in advance*

Ginger Blancmange with Passionfruit Coulis

Or

Niagara Apple and Bailey's Caramel Pie with Cinnamon Ice Cream

Or

Chocolate and Coke Cake with Lemon Sorbet

Or

Warm Sticky Toffee Pudding with Poached Pear and Toffee Sauce

Or

Rum and Eggnog Cheesecake

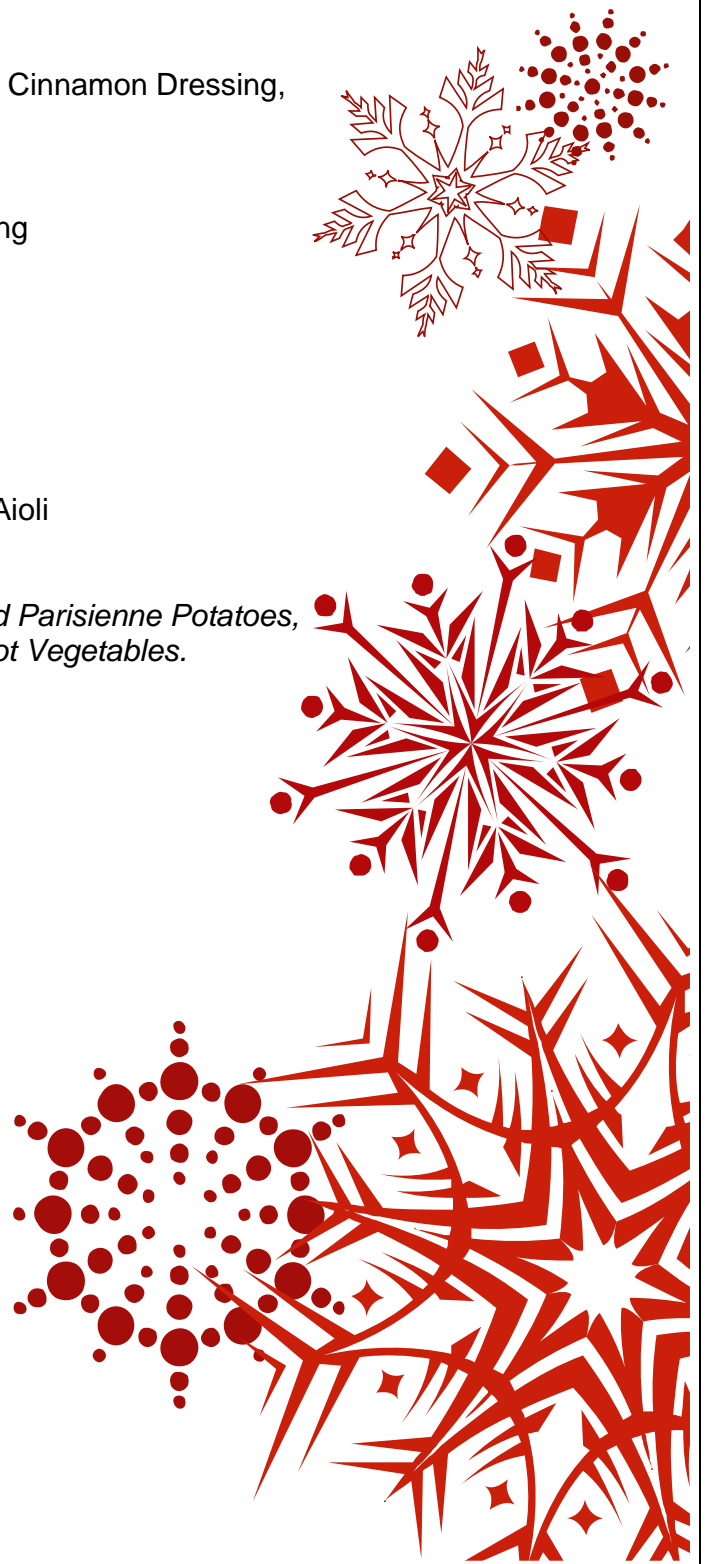
Or

Christmas Yule Log

Dessert served with Coffee, Tea and Decaf

**\$40/person**

Plus applicable taxes and gratuities



# SELECT A LA CARTE HOLIDAY DINNER 2011

*Upon arrival, guests are provided with a menu card outlining the meal and are asked to select the Entrée and Dessert of their choice. The Soup and Salad courses are pre-selected.*

Fresh Breads and Rolls

## **Soup**

Pumpkin Squash Soup with Christmas Spice Port Glaze

## **Salad** - *Select one in advance*

Winter Greens Salad with Cranberry Vinaigrette

Or

Classic Caesar Salad with Fresh Parmesan Cheese

Or

Orange Romaine Salad with Sweet Cream Cheese and Cinnamon Dressing, topped with Candied Pecans

## **Entrée**

### **Guest's choice of:**

Roasted Turkey Breast with traditional Cranberry Stuffing

Or

Parmesan crusted Salmon Fillet brushed with Dijon Aioli and topped with Bruschetta crumble

Or

Rib Eye Steak with Rosemary Jus

*All Entrees are accompanied by Guest's choice of Roasted Parisienne or Garlic Mashed Potatoes and Roasted Root Vegetables.*

## **Dessert**

### **Guest's choice of:**

Rum and Eggnog Cheesecake

Or

Christmas Yule Log

Or

Warm Sticky Toffee Pudding with Poached Pear and Toffee Sauce

Served with Coffee, Tea and Decaf

**\$49/person**

Plus applicable taxes and gratuities

# PLATTER STYLE HOLIDAY DINNER 2011

Fresh Breads and Rolls

**Soup** - *Selected in advance and served individually*

Pumpkin Squash Soup with Christmas Spice Port Glaze

Or

Wild Mushroom and Sherry Soup

**Salad** - *Select one in advance*

Winter Greens Salad with Cranberry Vinaigrette

Or

Classic Caesar Salad with Fresh Parmesan Cheese

Or

Orange Romaine Salad with Sweet Cream Cheese  
and Cinnamon Dressing, topped with Candied Pecans

**Entrées** - *Choose two in advance*

Roasted Turkey Breast with traditional Cranberry Stuffing

Or

Parmesan crusted Salmon Fillet brushed with Dijon Aioli  
and topped with Bruschetta crumble

Or

Braised Ontario Beef Short Rib with Wild Mushroom Ragout

Or

Rib Eye Steak with Rosemary Jus

Or

Bacon wrapped Berkshire Pork Loin

Or

Chicken Supreme Provencale

*All Entrees are accompanied by your choice of Roasted Parisienne  
Potatoes, Garlic Mashed or Sweet Potato Mash  
and Roasted Root Vegetables.*

**Dessert**

Holiday Tiers of Temptation with Christmas Cookies,  
Festive Cakes, Chocolate Dipped Strawberries  
and Fresh Sliced Fruits

Served with Coffee, Tea and Decaf

**\$49/person**

Plus applicable taxes and gratuities



# BUFFET HOLIDAY DINNER 2011

Fresh Breads and Rolls

## Seafood

Display of Marinated Baby Shrimp, Chilled Mussels and Salmon with Lemon, Capers and Cocktail Sauce

## Salads

Winter Greens Salad with Cranberry Vinaigrette

+

Roasted Beet, Broccoli and Carrot Slaw with Ricotta Cheese, toasted Walnuts and Oregano Vinaigrette

+

Classic Caesar Salad with Fresh Parmesan Cheese

+

Tarragon Potato Salad

## Pasta

Baked Penne with blistered Cherry Tomatoes and Herb Pesto Sauce

## Entrees

Roasted Turkey Breast with traditional Cranberry Stuffing

+

### Select one Carving Station in advance

Bacon wrapped Pork Loin with Mustard Jus

Or

Herbed Roasted Beef au Jus

**Add a third Entrée for an additional \$7.50/person**

## Served with

Maple Roasted Medley of Winter Vegetables

+

Your Choice of Roasted Parisienne Potatoes, Garlic Mashed Potatoes or Sweet Potato Mash

## Dessert

Fresh Fruit Display

+

Hot Apple Crumble

+

Festive Tortes and Cakes

Served with Coffee, Tea and Decaf

**\$42/person**

Plus applicable taxes and gratuities

