

FESTIVE BUFFET

2024 Menu

ARTISAN BAKED BREAD ROLLS V

With whipped seasonal compound butter

TUSCAN WINTER GREENS GF V

Mandarin orange, pomegranate, watermelon radish, pumpkin seeds, and assorted vinaigrettes

HEART OF CHRISTMAS CAESAR SALAD V

Crisp romaine hearts, bacon bits, parmesan, and in-house croutons

FESTIVE BROCCOLI SALAD V

Mandarin orange, cranberries, candied pecans, goat cheese, fig, and mandarin orange vinaigrette

ASSORTED PICKLES AND OLIVES GF DF V VE

CHEF'S SELECTION OF POTATO AND HERB ROASTED ROOT VEGETABLES GF DF V VE

FRESH SEASONAL FRUIT ARRANGEMENT GF DF V VE

Variety of melons, pineapple, and berries

SLOW ROASTED AAA ALBERTA STRIP LOIN GF DF

Slow roasted baron of Alberta AAA beef rubbed with fresh rosemary, garlic, and an array of Chef's special spices. Served with a caramelized shallot merlot jus and creamy horseradish aioli

DUO OF TURKEY

Herb roasted turkey breast and turkey thigh galantine. Stone fruit Spolumbo's sausage sage bread stuffing (contains gluten), Calvados turkey jus, and cranberry and mandarin compôte scented with ginger

ARRANGEMENT OF CAKES, SQUARES, TARTS, FESTIVE COOKIES, AND WARM DESSERTS