

AVAILABLE NOV 17 - DEC 24

PALATABLE
CATERING & EVENTS

Traditional Holiday DINNER BUFFET

MINIMUM 12 | \$45 PER PERSON

RED BEET SALAD **GF** **CN**

*pickled red beets, orange supremes, fennel,
candied walnuts, orange vinaigrette*

ROASTED & CARVED TURKEY **GF**

served with house gravy and cranberry sauce

CLASSIC HERB STUFFING

sourdough stuffing with sage, rosemary and thyme

BRUSSEL SPROUTS

bacon (optional), garlic breadcrumbs

CREAMY MASHED POTATOES

cream, butter, chives

ASSORTED DINNER ROLLS

served with whipped butter

OPTIONAL ADD-ONS:

Vegetarian/ Vegan Entrée | \$12.50 per serving
chef's selection - please inquire

Assorted Mini Holiday Desserts | 2 pcs per serving | \$6.00 per serving
chef's selection of mini festive desserts: pastries, chocolates, tarts, cookies

GF=GLUTEN FREE **CN**= CONTAINS NUTS



AVAILABLE NOV 17 - DEC 24

FESTIVE DINNER BUFFET

PALA
TABLE

MINIMUM 20
\$65 PER PERSON

CHOOSE 2 SALADS, 1 PASTA, 2 SIDES & 2 MAINS
INCLUDES ASSORTED DINNER ROLLS & WHIPPED BUTTER

SALADS

GARDEN SALAD **GF VE**

seasonal greens, shredded cucumber, carrot, red cabbage, balsamic vinaigrette

CAESAR SALAD

romaine lettuce, caesar dressing, croutons, parmesan cheese

RED BEET SALAD **GF CN**

pickled red beets, orange supremes, fennel, candied walnuts, orange vinaigrette

SPINACH SALAD **GF**

baby spinach, pumpkin seeds, cranberry, goat cheese, pickled & fried shallots, coriander vinaigrette

MAINS

HAM **GF**

roasted bone-in ham, ginger cherry glaze

PORK **GF**

pork loin rolled with apple sauce

SALMON **GF**

roasted wild pacific salmon fillet, citrus cream, dill

ROASTED & CARVED TURKEY **GF**

served with house gravy and cranberry sauce

PASTA

RIGATONI BOLOGNESE

beef, pork, tomato, chilis, pecorino

BAKED MAC N' CHEESE

bechamel, aged cheddar, herb breadcrumbs

PENNE VERDE

pesto, zucchini, asparagus, artichoke hearts, fennel, parmesan

MEAT LASAGNA

layered rich beef tomato sauce, ricotta, mozzarella

VEGETARIAN LASAGNA

layered vegetarian mushroom bolognese, ricotta, mozzarella

SIDES

SQUASH MEDLEY **GF**

brown butter, parsley, thyme

ROASTED ROOT VEGETABLES **GF**

parsnip, turnip, carrot, beets, sage butter

BRUSSEL SPROUTS **GF**

bacon (optional), garlic breadcrumbs

CLASSIC HERB STUFFING

sourdough stuffing with sage, rosemary and thyme

CREAMY MASHED POTATOES **GF**

cream, butter, chives

OPTIONAL ADD-ONS:

Vegetarian/ Vegan Entrée | \$12.50 per person | *chef's selection – please inquire*

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