AVAILABLE NOV 23 - DEC 23

FESTIVE DINNER BUFFET

PALA TABLE

MINIMUM 15
$67 PER PERSON

CHOOSE 2 SALADS, 1 PASTA, 2 SIDES & 2 PROTEINS
INCLUDES DINNER ROLLS & BUTTER

SALADS

ROASTED ROOT VEGETABLE GF/EF
roasted root vegetables, goat cheese & wild rice with apple cider vinaigrette

BRUSSEL SPROUT & APPLE SLAW GF/DF/EF
shredded brussel sprouts & apples with tangy dijon shallot dressing

HERITAGE GREENS GF/DF/EF
cherry tomatoes, cucumber, shredded carrot with spiced cranberry vinaigrette

MEDITERRANEAN WINTER HERB EF
pearl couscous, parsley, mint, dill, shaved fennel, cucumber, feta with a sharp lemon sumac vinaigrette

CLASSIC CAESAR
herbed croutons, parmesan & romaine

CHARRED BROCCOLI & CHICKPEA GF/DF/EF
red onion, raisins & sunflower seeds with tahini garlic dressing

PASTA

BUTTERNUT SQUASH RAVIOLI
brown butter, dried cranberries, roasted squash

CREAMY TUSCAN PENNE EF
spinach, cherry tomatoes, garlic

RIGATONI BOLOGNESE DF/EF
hearty mushroom bolognese

WINTER GNOCCHI PRIMAVERA VEGAN
pesto, Brussel sprouts, kale, leek

PROTEIN

HONEY MUSTARD GLAZED COUNTRY HAM GF/DF
with a savoury mustard sauce

APPLE CIDER BRAISED BRISKET GF/DF/EF
with apple cider barbecue sauce

OVEN ROASTED TURKEY GF/DF/EF
dark and white meat with classic turkey gravy & cranberry sauce

FLORENTINE STUFFED CHICKEN BREAST GF/EF
with creamy sundried tomato sauce

BAKED RAINBOW TROUT GF/DF/EF
with maple dijon glaze

VEGAN CABBAGE ROLLS GF
stuffed with lentils & roasted vegetables with smokey tomato sauce

SIDES

APPLE CRANBERRY SAGE STUFFING DF/EF (GF AVAILABLE)

BOURSIN & HERB MASHED POTATOES GF/EF

BUTTERNUT SQUASH RISOTTO GF/EF

RICE PILAF WITH WINTER VEGETABLES GF/DF/EF

MAPLE BACON ROAST BRUSSEL SPROUTS GF/DF/EF

ROASTED HARVEST VEGETABLES WITH ROSEMARY OLIVE OIL GF/DF/EF

OPTIONAL ADD-ONS:

Vegetarian/ Vegan Entrée | $12.95 per person | *chef's selection – please inquire*

Assorted Mini Holiday Desserts | 2 pcs per serving | $6 per serving
pumpkin tartlets with vanilla cream, gingerbread profiteroles with vanilla cream, white chocolate cranberry shortbread cookies, GF/Vegan chocolate brownie with spiced fruit compote

GF=GLUTEN FREE **EF**= EGG FREE **DF**=DAIRY FREE