

Deck the Halls Plated Luncheon

3 Course Plated Lunch

\$30 / Person

Starters (Choose One)

Butternut Squash Bisque **GF**

Roast Red Pepper Bisque **GF**

Carrot and Ginger Soup **GF**

Artisan Greens

Mandarin Oranges, Dry Cranberries, Balsamic Vinaigrette **GF**

Caesar Salad, **GF option**

Romaine Hearts, Parmesan Petals, House Caesar Dressing, Sourdough Croutons

Roast Beet Salad **GF**

Crumbled Goat Cheese, Candied Pecans, Champagne Vinaigrette

Entrees

Roast Turkey and Stuffing with Gravy and Cranberry Sauce

Whole Roast Striploin of AAA Alberta Beef, Peppercorn Sauce **GF**

Filet of Salmon with Lemon Pepper Glaze **GF**

Pork Tenderloin with House made Apple Chutney, Red Wine Au Jus **GF**

All Entrees served with Chef Choice Vegetable and Starch.

Dessert Choice

Lava Cake with Raspberry Coulis, scoop of Vanilla Ice Cream

Traditional Pumpkin Pie with Whip Cream

Double Chocolate Mousse in a Martini Glass **GF**

Crème Brulee with Whip Cream and Strawberries **GF**

Includes Coffee & Tea

Miracle on 34th Street Lunch Buffet

\$40 / Person

Additional Entrées – \$4 per Entrée/per Person

Baker's Daily Selection of Rolls and Butter

Salads and Platters

California Field Greens with an Assortment of House Dressings*
Caesar Salad with Shaved Parmigiano-Reggiano
Chef's Selection of One Seasonally-Inspired Composed Salad
Vegetable Crudité Display with a Creamy Herbed Buttermilk Dip

Hot Selections

Chef's Choice of Starch Accompaniment
Bouquetiere of Seasonal Vegetables

Carvery

Roast Turkey, Sage Dressing with Pan Gravy and Cranberry Relish

Entrees (choose one)

Roast Chicken Pieces with Thyme, Savory and Rosemary*
Brown Sugar & Grainy Mustard Glazed Ham, Rum & Raisin Sauce*
Dill Rubbed Salmon Fillet with White Wine Caper Sauce
Mushroom Ravioli Rustic Basil Tomato Sauce, Shredded Parmesan

Sweets:

Pastry Shop's Selection of Seasonally-inspired Pastries, Cakes, Custards and Pies to include:
Traditional Pumpkin Pie with Whipped Cream, Brandied Mincemeat Tartlets
Selection of Cookies, Grand Marnier Crème Brûlée
Salted Caramel Cheesecake
Variety of Mousses

Regular and Decaffeinated Coffee an Assortment of Black and Herbal Teas

* Denotes our Gluten-Free Options

A Christmas Story Plated Dinner

3 - Course Plated Dinner

\$50 / Person

Baker's Daily Selection of Rolls and Butter

Starters (choose one)

Baby Greens, Mandarin Oranges, Dry Cranberries, Champagne Vinaigrette
Roasted Butternut Squash and Ginger Purée, Tart Apples, Pumpkinseed Oil Drizzle
Baby Romaine Caesar , Parmesan Crisp, Anchovy Dressing
Festive-Style Bread, Spiced Cranberry Chutney, Candied Pecans
Roasted Carrots Golden Raisins, Crumbled Goat Cheese, Arugula Coriander Ginger Vinaigrette
Wild Mushroom & Fontina Tart, Walnut Crust, Arugula Greens, Red Wine Vinaigrette

Entrees (choose one)

Toasted Pecan & Boursin Stuffed Chicken Breast with Cranberry Thyme Jus*
7oz Prime Rib of Beef, Yorkshire pudding and Cabernet-Rosemary Jus*
Pork Tenderloin Forestier with Ragout of Wild Mushrooms
Salmon Fillet with Lemon Ginger Beurre Blanc
Chef's Seasonally-inspired Pasta with Toasted Garlic Baguette

Accompaniments

Chef's Choice Starch
Seasonal Hot Vegetables

Sweets (choose one)

Traditional Pumpkin Pie with Whipped Cream
White Chocolate Candy Cane Mousse Parfait*
Grand Marnier Crème Brulée, Fresh Berries*
Salted Caramel Cheesecake
X-Mas Cookies & squares

Regular and Decaffeinated Coffee an Assortment of Black and Herbal Teas

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White Christmas Dinner Buffet

\$50 / Person

Additional Entrées – \$5 per Entrée/per Person

Baker's Daily Selection of Rolls and Butter

Salads & Platters

California Field Greens with an Assortment of House Dressings*
Caesar Salad with Shaved Parmigiano-Reggiano
Chef's Selection of Four Seasonally inspired Composed Salads
Vegetable Crudit  Display with a Creamy Herbed Buttermilk Dip
European Charcuterie Board with Pickles & Mustards

Hot Selections

Chef's Choice of Starch Accompaniment
Bouquetiere of Seasonal Vegetables

Carvery

Carved Baron of Beef, Yorkshires, Cabernet-Rosemary Jus and Horseradish*

Entrees (choose one)

Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Relish
Grilled Lemon Pepper Chicken Breast with Lemon Herb Jus*
Roasted Pork with Apples, Cider and Calvados Cream
Baked Atlantic Salmon Fillet with Citrus Maple Glaze
Mushroom Ravioli with Rustic Basil Tomato Sauce, Shredded Parmesan

Sweets

Selection of Seasonally-Inspired Pastries, Cakes, Custards and Flans to include include:
Traditional Pumpkin Pie with Whipped Cream, Festive Shortbread Cookies,
Grand Marnier Cr me Brulee, Salted Carmel Cheesecake
Cookies & Squares and a variety of mousses
Regular and Decaffeinated Coffee An Assortment of Black and Herbal Teas

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A Christmas Carol Dinner Buffet

\$60 / person

Additional Entrées – \$6 per Entrée/per Person

Baker's Daily Selection of Rolls and Butter

Salads & Platters

California Field Greens with an Assortment of House Dressings*
Caesar Salad with Shaved Parmigiano-Reggiano
Chef's Selection of Four Seasonally-inspired Composed Salads
Vegetable Crudit  Display with a Creamy Herbed Buttermilk Dip
European Charcuterie Board with Pickles & Mustards
Imported & Domestic Cheese Board with Crackers & House Preserves
An Arrangement of Fresh Sliced Seasonal Fruit & Berries

Hot Dishes:

Bouquetiere of Seasonal Vegetables
Chef's Choice of Two Starch Accompaniments

Carvery

Carved Prime Rib of Beef, Yorkshires, Cabernet-Rosemary Jus, Horseradish

Entrees (choose one)

Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Relish
Grilled Chicken Breast with Thyme and Wild Mushroom Sauce
Seafood Newburg with Cognac and Cayenne Cream Sauce
Salmon Filet and Sundried tomato Cream

Sweets

Our Pastry Shop's Selection of Seasonally-inspired Pastries, Cakes, Custards and Flans to include: Traditional Pumpkin Flan with Whipped Cream, Brandied Mincemeat Tartlets, Lavender Shortbread Cookies, Grand Marnier Cr me Br l e* Nutmeg Spiced Rum & Eggnog
Cheesecake, Mulled Wine Jelly Shooters

Regular and Decaffeinated Coffee an Assortment of Black and Herbal Teas

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