

# HOLIDAY BUFFET 1

**\$53**

**FRESHLY BAKED ARTISAN BREAD**

whipped parmesan butter

**ROASTED SPICED SQUASH & KALE SALAD (V) (G)**

butternut squash, cranberry, pumpkin, goat cheese,  
citrus maple dressing

**ROASTED BUTTERNUT SQUASH & CAULIFLOWER IN MARINARA SAUCE (V) (G)**

olive oil & oregano marinade, fresh herbs, parmesan

**ROSEMARY ROASTED POTATOES (VG) (G)**

tossed in garlic oil, coarse salt

**BAKED VEGETABLES (VG)**

rosemary baked brussels sprouts, carrots, candied pecans

**SWEET CHILI CAULIFLOWER (VG)**

tempura battered, citrus sweet chili sauce, sesame, cilantro

**BEYOND MEAT MAC & CHEESE (V)**

corn kernels, creamy creole sauce, green onions

**CHEESE & SPINACH STUFFED CHICKEN BREASTS (G)**

slow cooked chicken breast, shallot white wine cream sauce

**MAPLE SOY MARINATED SALMON (G)**

wild caught sockeye, pineapple salsa, sesame seeds

**SLOW ROASTED MAPLE MUSTARD TURKEY (G)**

herb gravy, cranberry compote

**PUMPKIN CHEESECAKE**

raspberry coulis, dulce de leche

**COFFEE OR TEA**

30 PERSON MIN

menu prices DO NOT include 5% GST and 18% gratuity

menu subject to change

# HOLIDAY BUFFET 2

**\$59**

**FRESHLY BAKED ARTISAN BREAD**  
whipped parmesan butter

**CLASSIC CAESAR SALAD**  
house croutons, fresh parmesan, house-made caesar dressing

**BEETS & BERRIES SALAD (V) (G)**  
mixed greens, sliced almonds, smashed berry vinaigrette

**HARISSA SPICED VEGETABLES (V) (G)**  
roasted cauliflower, yams, carrots, sundried cranberries,  
harissa dill aioli

**TOFU STUFFED PORTOBELLO MUSHROOM CAPS (V)**  
sundried tomatoes, fresh herbs, balsamic glaze, yam crisps

**ROSEMARY ROASTED POTATOES (VG) (G)**  
tossed in garlic oil, coarse salt

**SMOKED CHEDDAR SCALLOPED POTATOES (V) (G)**  
smoked cheddar cheese, cream, golden Kennebec potatoes

**SWEET CHILI CAULIFLOWER (G)**  
tempura battered, citrus sweet chili sauce, sesame, cilantro

**BEYOND MEAT MAC & CHEESE (V)**  
corn kernels, creamy creole sauce, green onions

**SLOW ROASTED MAPLE MUSTARD TURKEY (G)**  
herb gravy, cranberry compote

**BRANDY HERB CRUSTED PRIME RIB (LIVE CHEF) (G)**  
creamy horseradish, au jus

**ROASTED HERB MARINATED LING COD (G)**  
roasted grape tomatoes, fennel slaw, balsamic glaze, beurre blanc

**'PICK ME UP' TIRAMISU**  
nutella fudge, raspberry coulis

**COFFEE OR TEA**

**30 PERSON MIN**

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menu subject to change