

Holiday Party Menu

Three Course \$75/ Four Course \$85 (Min 25 guest)

soup

Roasted Butternut Squash - crème fraiche, toasted pumpkin seeds, maple reduction Cream of Mushroom - Roasted oyster & chanterelle

salad

Ontario Mix Green Salad - Seasonal fruit, quinoa, goat cheese, nuts, Niagara vinaigrette Wedge Salad - cherry tomato, bacon, local cheese, ranch or blue cheese dressing

entrees

Asiago & Red Pepper Stuffed Chicken Supreme - Yukon gold mashed, seasonal vegetable jus 10 oz VG Farms Ribeye Steak - Yukon gold mashed, seasonal vegetables, demi-glace Roasted Lamb Loin - Yukon gold mashed, seasonal vegetables, demi-glace Maple Pecan Crusted Atlantic Salmon - Sweet potato mashed, seasonal vegetables Roasted Cauliflower Steak - Toasted pine nuts, wilted kale, chimichurri

dessert

Biscoff Tiramisu Sticky Toffee Pudding - Chantilly Cream



Please identify any dietary restrictions to your server to ensure your courses are modified appropriately. We're Feast On® certified! This means that we meet a stringent set of standards set by the culinary Tourism Alliance to prove that we are committed to sourcing Ontario-grown and raised ingredients.



Holiday Buffet Menu

\$80/guest (Minimum 50 guests) Includes all salads, sides and desserts. Choice of 1 entree.

salad

Ontario Mix Green Salad - Seasonal fruit, quinoa, goat cheese, nuts, Niagara vinaigrette Hearts of Romaine Caesar Salad - Bacon, croutons, parmesan

entrees

Herb Roasted Turkey Breast - Classic stuffing, natural jus gravy Slow Cooked Roast Beef - Natural gravy

sides

Penne Pomodoro or Penne Rose Yukon Gold Mashed Potato Mixed Seasonal Vegetables

dessert

Festive Squares & Bars Fresh Fruit with Berries Fresh Baked Cookies



Please identify any dietary restrictions to your server to ensure your courses are modified appropriately. We're Feast On® certified! This means that we meet a stringent set of standards set by the culinary Tourism Alliance to prove that we are committed to sourcing Ontario-grown and raised ingredients.