



2025 Christmas Banquet Dinner Package





Menu

Salads & Platters

Assorted dinner rolls & butter

Mixed Green Salad with House Made Dressings

Cranberry, Balsamic & Ranch.

Tossed Caesar Salad

with Fresh Croutons and House Made Caesar Dressing.

Fennel, Mandarin, Orange & Arugula Salad

Tossed With Balsamic & Feta Cheese.

Roasted Beet & Goats Cheese Salad

Pickled Red Onion, Candied Pecans, Bacon, White Balsamic Vinaigrette.

Antipasto Platter

Olives, Salami, Pickled Onion, Gherkin, Pickled Beans, Cheddar, Marinated Artichokes & Peperoni.

Crudit  Platter

with Ranch & Roasted Red Pepper Hummus.

Prawn & Mussel Platter

Poached Prawns with Lemon, Cocktail Sauce & Brandy Sauce.
Chilled Mussels with A Citrus Vinaigrette.



Hot Entrees

Roasted Squash & Steamed Vegetables

Rice Pilaf & Roasted Potatoes with Fresh Herbs

Cheese Tortellini (Vegan with Gemelli Noodles)

Roasted Garlic, Sun Dried Tomato, Basil, Artichokes Tossed with a Sauce

(Choice 3)

Herb Crusted BC Ling Cod

with Smoked Tomato Coulis

Roast Turkey

with Cranberry and Apricot Stuffing & Gravy

Chimichurri Chicken Breast

with Red Pepper Coulis

Festive Ham

with Maple Dijon Glaze

Carved Baron of Beef

with Red Wine Sauce, Horseradish & Dijon

Desserts

Strawberry Shortcake, Tiramisu, Cookies, Blueberry Pie, Profiteroles, Candy Canes, Mandarin Oranges & Fresh Fruit Platter

Coffee & Tea

\$75.00 Plus Applicable Tax & Gratuity

*Please note any change in Entrée or Salad with be additional \$5.00 per Entrée or Salad



Dinner Buffet Upgrades

Beef Striploin Upgrade - \$10/person

Peppercorn Sauce

Prime Rib Upgrade - \$15/person

Yorkshire Pudding & Peppercorn Sauce

Deluxe Seafood Platter - \$10/person

Add Tuna, Hot Smoked Salmon & Cold Smoked Salmon

Charcuterie Platter - \$10/person

Cured Meats, Dried Fruits, Fine Cheeses, Crostini, Crackers

Cheese Platter - \$6/person

with Crackers & Baguettes

Extra Entrée - \$10/person

Lamb with Minted Jus, Salmon & Prawns with Saffron Butter
Sauce, Mushroom Ravioli

Extra Salad - \$6/person

Dessert Upgrades


Chocolate fountain - \$5/person

Chocolate Mousse & Lemon Tarts - \$5/Person

Candy Station - \$5/person

Cinnamon Mini Donut Station - \$5/person

Cheesecakes with Raspberry/Blueberry Coulis - \$5/person



Hors D'oeuvres

per dozen
minimum 4 dozen each

\$55 per dozen

Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil

Spinach Cream Cheese & Sundried Tomato Tart

Roasted Brussel Sprout Bacon & Parmesan Crostini

Sausage Rolls with Black Garlic Aioli

Cranberry Chutney Camembert & Puff Pastry

Vegetarian Spring Roll

\$60 per dozen

Albacore Tuna on Crostini with Pickled Cucumber

Double Smoked Bacon Wrapped Scallop

Gochujang Glazed Pork Bites with Kim Chi & Gem Lettuce

Lamb Skewer with Roasted Garlic Mint Glaze

Hot Appetizer Stations

Spinach & Crab Dip with Tortilla Chips - \$200/serves 25

Tomato Bocconcini Basil Flatbread Pizza - \$150/serves 25

Chicken Pesto, Prosciutto Roasted Red Pepper Goats Cheese Flatbread Pizza - \$150/serves 25

Custom Flatbread Pizza - \$150/serves 25

**Selection Of Breads & Dips Baguettes - \$150/serves 25,
Pita, Filone with Spinach Dip, Smoked Tomato Relish**