



Christmas Buffet Menu

Meats - Choose Two

Roast Beef with Gravy
Baked Ham with Cheddar Dijon Sauce
Sesame Teriyaki Chicken Thighs
Roast Turkey with Apple Bacon Stuffing and Turkey Gravy
Fresh Atlantic Salmon with Sundried Tomato & Dill Sauce
Grilled Alberta Pork Loin with Mustard Sauce & Apple Chutney
Grilled Chicken Breast with Truffled Wild Mushroom Cream Sauce

Potatoes & Grains - Choose One

Rice Pilaf • Herb Roasted Potatoes • Mashed Potatoes

Fresh Vegetables - Choose Two

Charred Brussel Sprouts • Honey Dill Glazed Carrots
Steamed Broccoli • Roasted Cauliflower
Candied Butternut Squash • Roasted Beets

Starts at

Salads - Choose Two

Caesar with Housemade Dressing & Focaccia Croutons
Garden Salad with Mixed Lettuces & Vegetables
Asian Noodle with Ginger Sesame Dressing, Snap Peas & Cucumbers
Roasted Beet with Candied Walnuts, Spinach & Arugula, Feta Cheese & Orange Vinaigrette

\$45
per person

Desserts

A Tray of Assorted Squares, Cookies & Mini Pastries - Included
Tiramisu - Add \$13/person • Banana Flambéed Cream Pie - Add \$13/person
Dark Chocolate Cheesecake - Add \$13/person



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Other Additions

Slow Roasted AAA Prime Rib Au Jus with Mini Yorkshire Pudding
Sub \$15/per person

Charcuterie Board with Meat, Cheese, Crackers & Pickles
\$15/per person

Fresh Veggie Mirror with Dip
\$5/per person

Additional Info

- ~ Fresh Baked Rolls, Pickles & Condiments are included
 - ~ Prices do not include GST
 - ~ 18% Gratuity added to total bill
 - ~ Minimum 40/Maximum 100 people
- ~ Outside food products are not permitted in restaurant without Management approval

Deposit & Cancellation Policy

- ~ Credit card required for deposit
- ~ \$500 deposit to book the banquet room, lounge or dining room
- ~ Cancellations made at least 30 days prior to your event will receive a full refund of your deposit
- ~ Deposit & Cancellation Policy applies during the period of November 6 - December 23, 2026