

GROUPS HOLIDAY PACKAGE



Lunch

Minimum 80 guests

HOLIDAY LUNCH PLATED

\$62 pp

SALADS

Apple and Goat Cheese Greens ^{NF GF V}

with cranberries, red onion & white balsamic honey vinaigrette

MAINS

Free Range Grain Fed Turkey Breast ^{NF}

herb stuffing, cranberry sauce, gravy

Maple Buttered Brussel Sprouts ^{NF GF V}

Green Beans & Golden Beets

Roasted Garlic Mashed Yukon Gold Potatoes ^{NF GF V}

DESSERT

Pumpkin Cheesecake ^{NF V}

vanilla bean white chocolate chantilly,

wine poached pears, raspberry pinot noir sauce

HOLIDAY LUNCH BUFFET

\$62 pp

Freshly Baked Bread

SALADS

Apple and Goat Cheese Greens ^{NF GF V}

with cranberries, red onion & white balsamic honey vinaigrette

MAINS

Free Range Grain Fed Turkey Breast ^{NF}

herb stuffing, cranberry sauce, gravy

Maple Buttered Brussel Sprouts ^{NF GF V}

Green Beans & Golden Beets

DESSERT

Pumpkin Cheesecake ^{NF V}

vanilla bean white chocolate chantilly,

wine poached pears, raspberry pinot noir sauce

Freshly brewed Starbucks coffee & assorted Tazo teas

Holiday Dinner Menu

Minimum 80 guests

HOLIDAY BUFFET

\$73 pp

Freshly Baked Bread

SOUPS + SALADS

Roasted Celeriac and Apple Soup ^{NF GF V}

Apple and Goat Cheese Greens ^{NF GF V}

with cranberries, red onion & white balsamic honey vinaigrette

Kale Cucumber + Salad ^V

garlic dill yogurt dressing, lemon Padano crumble,
toasted pumpkin seeds, pickled onions

MAINS

Free Range Grain Fed Turkey Breast ^{NF}

herb stuffing, cranberry sauce, gravy

Line Caught Cod ^{NF GF V}

with mandarin oranges and sour cherry gastrique

Honey and Dijon Glazed Ham ^{NF GF V}

Maple Buttered Brussel Sprouts ^{NF GF V}

Green Beans & Golden Beets

DESSERT

Pumpkin Cheesecake ^{NF V}

Maple Whiskey Pecan Pie ^V

Chocolate Brandy Bread Pudding ^{NF V}

Freshly brewed Starbucks coffee & assorted Tazo teas