

TO START THE FESTIVITIES

SELECTION OF RUSTIC BREADS

Compound Butter, Oil & Vinegar

CAESAR SALAD

Grana Padano, Croutons, Caesar Dressing

GREEN SALAD

Spring Mix, Cucumber, Tomato, Shredded Carrot

WARM WINTER SOUP

Changing Daily

SEAFOOD PLATTER

Smoked Salmon, Prawns, Mussels, Manilla Clams

WINTER SQUASH SALAD

Roasted Squash, Honey Balsamic Dressed, Arugula

RED SALAD

Roasted Beets, Dill, Horseradish Vinaigrette, Caramelized Goat Cheese

SHRIMP & ORZO SALAD

Red Onion, Green Onion, Red Pepper, Italian Dressing

THAI NOODLE SALAD

Thai Vinaigrette, Peanuts, Asparagus

HOT HOLIDAY HAPPINESS

TURKEY

Tender Roast Breast, Traditional Gravy

LOCAL ROAST SALMON

Herb & Garlic Cream Sauce

SMOKED HONEY HAM

Maple Glaze

WINTER VEGETABLES

Roasted

GRILLED CHICKEN

White Wine Cream Sauce

BEEF SHORT RIBS

Red Wine Sauce & Carrot Chips

BABY POTATOES

Roasted & Seasoned

VEGETARIAN LASAGNA

Zucchini, Spinach, Carrot, Bechamel

SWEET ENDINGS

FLOURLESS BROWNIES

Chocolate Brownie, Crème Anglaise

STRUDEL

Cherry, Whipped Cream

COOKIES FOR DAYS

Chocolate Chip, Ginger, Cranberry White Chocolate

CRÈME BRULÉE

Traditional

FRUIT TARTS

Chocolate Chip, Ginger, Cranberry White Chocolate

PLUM PUDDING

Brandy Cream Sauce

LEMON TARTS

Toasted Marshmallow

FRESH FRUIT

Melons & More

PUMPKIN BRULÉE

Seasonal

CHOCOLATE MOUSSE

Fresh Fruits