



DINNER BUFFET | \$93+ PER PERSON

CHRISTMAS EVE Menu

SOUP

Cauliflower Cream Soup (GF) (V)

Minestrone (GF) (VG)
Winter vegetables

COLD SIDE

Pumpkin Pie Pecan Salad (GF) (VG)
Dried cranberries, pecans,
maple & brown sugar vinaigrette

Farro & White Bean Salad (VG)
Roasted squash and braised tomato

Kale & Quinoa Salad (GF) (V)
Roasted pears, goat cheese
& honey sherry vinaigrette

Build Your Own Salad
Mixed greens, assorted condiments & dressings

ARTISAN SELECTION

Charcuterie Board (GF)
Dry cured meat, assorted pâtés, local &
imported charcuteries, pickled vegetables &
mustard

Cheese Board (V)
Local & imported cheeses, dried fruit,
grapes, bread, house preserves & crackers

Italian Seafood Salad (DF)
Mussels, calamari & baby shrimp

DELICACIES FROM OUR PASTRY CHEF

White Chocolate Peppermint Mousse (GF)

Cafe Monte Tiramisu Yule Log

Hazelnut Noir

Santa's Berry Cheesecake

Snowball Truffles (GF)

CARVING STATION

Porchetta (GF) (DF)
Dijon au jus

Roasted Turkey (GF) (DF)
Turkey gravy

HOT FOOD

Slow Braised Alberta Short Ribs (GF)
Cream peppercorn sauce

Braised Chicken (GF)
Morel cream sauce

Seafood Penne
Scallops, clams, shrimp & lobster bisque sauce

Snapper (GF) (DF)
Braised artichoke, tomato & extra virgin olive oil

Gnocchi (V)
Brown Butter Sage & Squash

SIDES

Roasted Chateau Potato (GF) (VG)
Fresh herbs

Rice Pilaf (VG)
Roasted garlic & onion

Pepper Glazed Carrots (GF) (V)
Honey glaze

Balsamic Glazed Brussels Sprouts
Traditional Stuffing

FORNO OVEN PIZZA

4 Cheese Fig (V)
White cream, fontina, mozzarella,
provolone, gruyere, fig jam & honey

Mascarpone & Sage (V)
Tomato sauce, mozzarella, sage oil
mascarpone & butternut squash

Pepperoni
Arrabiata sauce, goat cheese & pepperoni

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE