

# 2024 Christmas Menu

\$56  
per person

## Appetizer

Minimum Of 3 Dozen Per Appetizer

### Prosciutto & Parmesan Pinwheels

Puff pastry stuffed with Prosciutto di Parma, Parmesan cheese and fresh thyme.

\$36 per dozen.

### Brussel Sprouts

Deep fried Brussel sprouts topped with shredded Asiago cheese served with a Sriracha mayo dipping sauce

\$32 per dozen.

### Stuffed Mushrooms

White mushrooms stuffed with fresh herbs and cream cheese.

\$36 per dozen.

## Salad

Choose Three Salads

### Caesar

Crisp romaine lettuce with our housemate dressing, croutons and shaved Grana Padano cheese.

### Vegan Caesar

Our vegan version of the Caesar. Fresh kale with our tangy, garlicky vegan dressing, croutons and topped with "Nutch", nutrients yeast.

### Roasted Pear

Pan roasted pears, toasted walnuts, crumbled Danish blue cheese atop mixed greens and endive.

### Garden Greens

Mixed greens, arugula, dried cranberries, heirloom cherry tomatoes, cucumbers and toasted pumpkin seeds. Comes with your choice of housemade dressings, which include a balsamic, citrus vinaigrette, Caesar, vegan Caesar or green goddess.

## Bread

Includes Your Choice Of

Dinner Rolls or Chive & Cheddar Buttermilk Biscuits



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## Entrée

Choose Two From All The Below Entrée Options

### Turkey Breast

With gravy and housemade cranberry sauce.

### Baked Ham

Honey Dijon glaze, pineapple and sweet onion.

### Roast Beef Tenderloin

With demi glace.



## Vegetarian Entrée

### Green Bean Casserole

Fresh green beans in a mushroom cream sauce topped with crispy shallots

### Stuffed Acorn Squash

Beautiful acorn squash stuffed with our holiday stuffing.

Our gluten free option has the squash stuffed with sautéed vegetables and wild rice.   

## Vegan Entrée

### Gluten Free & Vegan Lasagna


Filled with our prima sauce, fresh herbs, gluten free noodles and vegan cheese.

## Side Dishes

Choose Two, Can Add On Additional For \$3 Per Person

Yukon Gold mashed potatoes with butter and cream.  

Seasonal Root Vegetables in brown butter topped with crispy sage & maple bacon Brussel sprouts with toasted slivered almonds.   
(Available without bacon)  

Spice Roasted Yams with a honey butter and crystallized ginger.  

Holiday Stuffing, French bread with sautéed portobello mushrooms, shallots, dried cranberries, Gala apples and fresh herbs.  

## Dessert

An assortment of Christmas baking which include a spiced pumpkin pie with a vanilla bean whip, a housemade bread pudding topped with a caramel sauce, profiteroles and more!

Gluten-free and vegan sweets available upon request.



 - Vegetarian

 - Vegan

 - Gluten Free

 - Dairy Free

Our dishes do contain dairy, egg, and nuts. If there are dietary needs, we can definitely accommodate requests or custom menu items.  
Menu prices are based on a 50 guest minimum. There will be a labour charge, if charters are less than 50 guest.