

THE
FESTIVE SEASON



Festive Buffet Lunch Package

\$75.00 per person (prior to December 16, 2011)
\$65.00 per person if booked between December 16, 2011 – December 23, 2011
(10 person minimum)

Welcome Cocktail

Poinsettia Sparkling Festive Beverage
A Champagne Flute Filled with Sparkling Wine, Triple Sec and a Dash of Cranberry Juice.



Glass of Wine with Lunch



Potato and Leek Soup with Shredded Smoked Turkey

Crudités Platter with Trio of Dips: Blue Cheese, Guacamole, Spicy Hummus
Fresh Market Greens Garnished with Grape Tomatoes, Sliced Cucumbers and Carrot Match
Sticks Served with a Lemon Herb Dressing

Coq Au Vin

Braised Chicken with Button Mushrooms and Pearl Onions in a Red Wine Sauce

Roasted Atlantic Halibut with Salsa Verde
Served with Roasted Grape Tomato Bruschetta

Market Fresh Vegetables and Roasted Red Skin Potatoes

Rigatoni Bolognese

Selection of Gingerbread Cookies, Mini Tarts, Carrot Cake, French Pastries,
Chocolate Cups Filled with Assorted Mousses and a Sliced Fruit Platter



Coffee & Tea

Soft Drinks and Juices are Complimentary



THE
FESTIVE SEASON

Festive Buffet Dinner Package

\$100.00 per person
(30 person minimum)

Welcome Cocktail

Poinsettia Sparkling Festive Beverage

A Champagne Flute Filled with Sparkling Wine, Triple Sec and a Dash of Cranberry Juice.



2 Alcoholic Drink Tickets per Guest (Non-Alcoholic Drinks are Complimentary)

1 Bottle of Red House Wine Per Table Served with Dinner

1 Bottle of White House Wine Per Table Served with Dinner



Chef selection of Hors d'oeuvres

Cream of Wild Mushroom Soup

Gravlax with Chopped Red Onions, Capers, Dill Mustard Sauce

Grilled Antipasto Platter of Roasted, and Marinated Vegetables, Seasoned Soft Cheeses and Olives

Medley of Baby Lettuces Garnished with Roasted Red Peppers, Red Onions and

Fillets of Oranges with a Balsamic Vinaigrette

Caesar Salad served with Garlic Croutons, Shaved Parmesan and Bacon Bits

Garlic Studded Strip Loin of Beef Served with Pan Jus

Creamy Horseradish and Trio of Mustards

Grilled Cornish Hen with a Orange and Lime Sauce

Served with Market Fresh Vegetables and Mini Roasted Potatoes

Pan Seared Tilapia with Roasted Red Pepper and Basil Sauce

Penne Pasta with a Julienne of Vegetables

Served with Parmesan Cheese and Chili Flakes

Selection of Christmas Cakes, French Pastries, Gingerbread Cookies,

French Vanilla Ice Cream and Fresh Fruit with Warm Chocolate Sauce



Coffee & Tea

Soft Drinks and Juices are Complimentary

