








Holiday

| **2018 menu** |







HOLIDAY BUFFET

38 (minimum of 30 meals required)

Indulge your taste buds with this festive dining experience. Our Holiday buffet includes:













- Freshly baked bread and rolls with whipped butter
-  ▪ Fresh vegetable platter with creamy caramelized leek and kale dip
-  ▪ Winter chopped salad with romaine, pears, cranberries, pumpkin seeds, bacon, feta, and balsamic poppy seed dressing
-    ▪ Holiday quinoa salad with toasted almonds, orange, avocado, and arugula
- 2 chef selection salads
- Chef's winter vegetable
- Pastry chef's holiday dessert display with fresh fruit
- Fair-trade coffee
- Organic fair-trade tea and herbal infusions

*Choice of one **entrée**:*

- Savoury herb and butter roasted turkey with pan gravy
-   Horseradish crusted roast beef with Candianport jus
-  Spice roasted turkey with roasted mushroom pan gravy
- Cider brined pork loin with apple pan gravy and spiced cranberry mustard
-  Cranberry, kale, lemon, and ricotta stuffed chicken with natural jus
-   Maple cider glazed Saskatchewan leg of ham with Gravelbourg mustard

Additional entrée \$8/person:

*Choice of two **sides**:*

-  Buttermilk mashed potato
-  Brown butter and lemon roasted potato with gremolata
-   Roasted sweet potato with sweet onion and rosemary
-  Local cottage cheese perogies with leek and roasted mushroom
-   Mustard and squash scalloped potatoes
-  Prairie sprouted lentil and grain pilaf with roasted butternut squash and kale
-  Traditional yorkshire pudding
-  Roasted mushroom and three onion dressing with garlic and sage
-   Lentil cassoulet with market vegetables and collard greens

Additional side dish \$4/person:



Dairy-sensitive



Gluten-sensitive



HWWSSQ



HWWan

additional options

APPETIZERS

cold

- 26** Chèvre crostini with fig-olive tapenade
- 26** Apple and stilton tartlet with cranberry relish
- 26** Charcuterie chips with smoked eggplant
- 30** Savoury cranberry, pistachio and cheese truffles
- 30** Blackened shrimp with guacamole and cucumber

hot

- 28** Winter vegetable cakes with herb crème fraiche
- 22** Pancetta and brie stuffed mushroom caps
- 28** Spanakopita with roasted red pepper relish
- 34** Spice brined pork rillette croquette with orange and fennel
- 32** Shrimp and crab cake with cranberry remoulade
- 34** Korean pork taco with kimchi
- 34** Blackened beef medallions honey bourbon pecan glaze

/ dozen (minimum order of 3)

PLATTERS

- 96** **Party Platter** *(serves 9-12)*
Cranberry BBQ chicken, breaded dry ribs with Sask. mustard-dill dip, deep fried pickles with blue cheese dip and root vegetable chips
- 42** **Creamy feta, leek and kale dip** *(serves 18-24)*
Served with dark rye bread, carrots and celery
- 28** **Baked brie with pecans, cranberries, bacon and rosemary** *(serves 9-12)*
Served with french baguette
- 44** **Holiday hummus and pita dip** *(serves 18-24)*
Creamy red pepper hummus topped with parsley and grape tomato salad, roasted chick peas and drizzled with garlic dill sauce. Served with baked pita chips
- 48** **Savoury dry jack cheesecake with sour cherry compote** *(serves 18-24)*
Served with butter-thyme crostini

PASTRY SHOP

Prices are for 3 dozen pieces per platter

48 Festive Treats

Sour cherry lack forest, cranberry gingerbread square, peppermint brownie, chocolate truffle slice

54 Holiday Mini-Sweets

Confetti cheesecake, meringue with lemon curd, pecan tasse

68 Snowball truffle platter

Chocolate pecan bourbon, caramel apple, cherry chocolate with coconut, Irish cream white chocolate, gingerbread, dark chocolate raspberry