



2024

Festive Menus

LUNCH & DINNER MENUS



SPECIAL PRIX FIX 3 COURSE TURKEY LUNCH OR DINNER

Fresh Rolls and Butter

Mixed Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato, Goat Cheese, Crispy Beets and Sherry Vinaigrette

Roasted Turkey Breast, Dark Meat, Sage Stuffing, Natural Gravy and Orange Cranberry Compote

Served with Chef's Choice Winter Vegetables and Potatoes

Warm Cranberry Apple Strudel Served with Vanilla Bean Gelato

Coffee –Tea

(no substitutions for this menu other than special dietary requirements)





CHEF'S SIGNATURE HOUSE MADE CANAPES

AVAILABLE AS A PRE MEAL APPETIZER
PASSED TO YOUR GUESTS

May be ordered by the dozen or per person
(minimum order 2 dozen per selection)

HOT CANAPÉS

Tandoori Chicken Skewer with Raita Drizzle (Gluten Free)

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle
(Gluten Free) \$

Vegetable Pakora with Tamarind Drizzle (Vegan)

Mushroom, Leek and Goat Cheese Tartlet

Mini Salmon, Cream Cheese & Tarragon Wellington

COLD CANAPÉS SERVED ON A HOUSE MADE CROSTINI

Pacific Shrimp, Mango and Fresh Dill

House Made Lemon and Roasted Garlic Hummus with Caramelized Onion
Balsamic Drizzle (Vegan)





SNOWFLAKE LUNCHEON BUFFET

(MINIMUM 30 PEOPLE/NOT AVAILABLE FOR DINNER)

Fresh Rolls and Butter

Choice of One of the Following Salads

Caesar Salad with Parmesan Cheese and House Made Croutons

Arcadian Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato, Goat's Cheese, Sherry Vinaigrette (Gluten Free)

Orzo Salad with Grape Tomato, Red Onion, Spinach, Parmesan, Lemon Juice and Olive Oil

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten & Dairy Free)

Hot Entrees

Roasted Turkey (Breast and Dark Meat) (Gluten Free)

Natural Gravy, Sage Stuffing and Orange Cranberry Compote
(Gluten Free Turkey Jus available upon request)

Penne Rigate, Roasted Grape Tomato, Cream, Fresh Basil and Parmesan Cheese

Salmon Wellington with Tarragon White Wine Sauce

Hot Accompaniments

Roasted Root Vegetables (Gluten & Dairy Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Mashed Potatoes (Gluten Free)

(select one style of potato please) / (upgrade to House Made Scalloped Potatoes add \$2 per person)

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote and Rich Belgian Chocolate Cake

Warm Cranberry Apple Strudel served with Whipped Cream

(Alternate Salmon and Vegan Entree or Salad Options available for substitution/addition upon request)
(see [sweet and savoury buffet additions page](#)).





SLEIGHBELL DINNER BUFFET

(MINIMUM 40 PEOPLE/ALSO AVAILABLE FOR LUNCH)

Fresh Rolls and Butter

Choice of Two of the Following Salads:

Caesar Salad with Parmesan Cheese and House Made Croutons

Arcadian Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato, Goat's Cheese, Sherry Vinaigrette (Gluten Free)

Orzo Salad with Grape Tomato, Red Onion, Spinach, Parmesan, Lemon Juice and Olive Oil

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten & Dairy Free)

Hot Entrees

Roasted Turkey (Breast and Dark Meat) (Gluten Free)

Natural Gravy, Sage Stuffing and Orange Cranberry Compote

(Gluten Free Turkey Jus available upon request)

Mushroom Mascarpone Ravioli, Parmesan Cream, Roasted Roma Tomato and Fresh Basil

Salmon Wellington with Tarragon White Wine Sauce

Hot Accompaniments

Roasted Root Vegetables (Gluten & Dairy Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Mashed Potatoes (Gluten Free)

(select one style of potato please) / (upgrade to House Made Scalloped Potatoes add \$2 per person)

Chilled Items

Poached Wild Salmon with Dill, Lemon and Citrus Aioli (Gluten Free)

Roasted Garlic and Lemon Prawns (Gluten Free)

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote and Rich Belgian Chocolate Cake

Warm Cranberry Apple Strudel served with Whipped Cream

(Alternate Salmon and Vegan Entree or Salad Options available for substitution/addition upon request)

([see sweet and savoury buffet additions page](#)).





SWEET & SAVOURY BUFFET ADDITIONS/SUBSTITUTIONS

SWEETS

Gluten Free Fudgy Brownies (minimum 1 dozen) (Dairy Free/Contains Egg)

Vegan Quinoa Date Bars (minimum 1 dozen) (Vegan & Gluten Free)

Tranche Board - Praline Chocolate (contains nuts) (Gluten Free)

Belgian Chocolate Dipped Strawberries (Gluten Free)

Crudite Platter with House Made Lemon and Roasted Garlic Hummus
(serves 25) (Vegan & Gluten Free)

SAVOURY (Substitute an entree or salad on any buffet at no extra charge)

ENTREES:

Lentil Roasted Cauliflower Shepherd's Pie (Vegan)

Oven Roasted Wild Salmon with Pacific Shrimp and Tarragon White Wine Sauce

VEGAN SALAD:

Arcadian Greens with Cucumber, Crispy Chickpeas and Sun Dried Tomato Vinaigrette

