Festive Menu

Fresh Salads

Winter Greens Salad *– Strawberries, carrot strings, cucumber, grape tomatoes, maple balsamic vinaigrette.*

Citrus Beet Salad *– Microgreens, pistachios, whipped goat cheese.*

Butternut Squash Salad *– Rainbow kale, cranberries, candied pecans.*

Display of Chilled Fish & Seafood

Seafood Platter *– Chilled shrimp, fresh mussels, clams, Marie Rose sauce, cocktail sauce, lemon wedges.*

Trilogy of Salmon Platter *– Candied salmon, smoked salmon, cold-poached salmon, capers, red onion, lemon, fresh dill.*

Antipasto Platter *– Soppressata, prosciutto, Genoa salami, local & imported cheeses, tomato bocconcini, pickled mushrooms, olives, grilled vegetables.*

Hot Entrées

Roast turkey

Apple & Sage Stuffing *– Pan Gravy & Cranberry Compote*

Steelhead Salmon *– Lemon beurre blanc.*

Cannelloni *– Rosé sauce.*

Herb Rice Pilaf

Yukon Gold Mashed Potatoes

Garlic Butter Green Beans *– Toasted almonds.*

Honey-Glazed Yams & Carrots

Roasted Cauliflower *– Herbs, Parmesan cheese.*

Brussels Sprouts *– Maple butter, crispy pancetta.*

Carving Station

Roast Porchetta *– Roasted garlic thyme Jus*

Slow braised striploin *– Red wine demi*

Dessert Selection

Harrison Bread Pudding *– Warm vanilla sauce.*

Traditional Yule Log

Assorted Holiday Pastries

Fresh Seasonal Fruit Display

Festive Cakes

Coffee & Tea

Freshly brewed coffee & a selection of fine teas.

$104 per adult