Rodd
Miramichi River
RODD HOTELS & RESORTS

Winter Banquet

BUFFET DINNER

SOUP | CHOOSE ONE

Roasted Butternut Squash Bisque GF | V
topped with Pumpkin Seeds & Sage

French Onion Soup *with Croutons*
GLUTEN-FREE AND/OR DAIRY-FREE UPON REQUEST

SALADS | CHOOSE TWO

Beet & Cranberry Salad GF | V | N
with Feta Cheese & Candied Walnuts

Tomato & Mozzarella Salad GF | V | N
with Basil Pesto & Roasted Pine Nuts

Garden Salad GF | DF | V

ENTRÉES | CHOOSE TWO

Traditional Roast Turkey *with Cranberry Sauce* DF

Baked Ham with Apple Sauce GF | DF

Apple & Bacon Stuffed Pork Loin GF | DF

Baked Salmon *with Blueberry Coconut Sauce* GF | DF

SIDE DISHES | CHOOSE FOUR

Red Roasted Garlic Mashed Potatoes GF | V

Sweet Potato Gratin GF | V

Rice Pilaf GF | DF | V

Brussels Sprouts GF | DF | V

Maple Glazed Heirloom Carrots & Peas GF | V

Chef's Choice of Seasonal Vegetables GF | DF | V

DESSERTS | ALL INCLUDED

Eggnog Panna Cotta GF | P

Butter Tarts

Nanaimo Bars N

Dark Chocolate Mousse *with Cherry Compote* GF | P

$45 PER PERSON

GF – GLUTEN-FREE **DF** – DAIRY-FREE
V – VEGETARIAN **N** – CONTAINS NUTS
P – CONTAINS PORK GELATIN



Rodd
Miramichi River
RODD HOTELS & RESORTS

Winter Banquet

PLATED DINNER

APPETIZER | CHOOSE ONE

Roasted Butternut Squash Bisque $9 GF | V
Toasted pumpkin seeds & crispy sage

French Onion Soup $9 ***GF AND/OR DF UPON REQUEST***
House-made croutons & melted cheese

Beet & Cranberry Salad $12 GF | V | N
Feta cheese, candied walnuts & balsamic dressing

Tomato & Mozzarella Salad $13 GF | V | N
Fresh basil pesto & roasted pine nuts

Garden Salad $6 GF | DF | V
Seasonal greens with your choice of dressing

DESSERT | CHOOSE ONE

Eggnog Panna Cotta $9 GF | P

Butter Tarts $9

Nanaimo Bars $9 N

Dark Chocolate Mousse $9 GF | P
With cherry compote

ENTRÉE | CHOOSE ONE

Traditional Roast Turkey Dinner $26 DF
Served with cranberry sauce

Maple Glazed Ham Dinner $28 GF | DF
Served with apple sauce

Chicken Cordon Bleu
Breaded chicken breast filled with ham & Swiss cheese

Baked Atlantic Salmon $31 GF | DF
With blueberry coconut sauce

SERVED WITH YOUR CHOICE OF

Red Roasted Garlic Mashed Potatoes GF | V

Rice Pilaf GF | DF | V

AND ACCOMPANIED BY YOUR CHOICE OF

Brussels Sprouts GF | DF | V

Maple Glazed Heirloom Carrots & Peas GF | V

Chef's Seasonal Vegetables GF | DF | V

GF – GLUTEN-FREE **DF** – DAIRY-FREE
V – VEGETARIAN **N** – CONTAINS NUTS
P – CONTAINS PORK GELATIN

