



# Festive Menu

## Salads & Platters

- Baby Kale & Roasted Pear Salad with Candied Pecans & Blue Cheese*
- Farro & Cranberry Grain Salad with Lemon-Thyme Dressing*
- Heirloom Tomato & Bocconcini Caprese Salad with Basil Pesto Drizzle*
- Mediterranean Chickpea Salad with Olives, Cucumber & Feta*
- Classic Caesar Salad with Croutons and Parmesan*

## Display of Chilled Fish & Seafood

- Trilogy of Salmon (Poached, Candy, Smoked)*
- Medley of Marinated Shrimp, Mussels & Clams on Ice with Cocktail Sauce*

## Charcuterie Display

- Assorted Thinly Sliced Hams, Salamis, Smoked Turkey, Pates*
- Gourmet Mustards, Cumberland Sauce & Dried Berry Chutney*
- Garnished with Pickled Vegetables & Olives*

## Live Sushi Station

## Carving Station

*Herb-Crusted Prime Rib with Horseradish Cream & Red Wine Jus*

## Hot Entrées

- Roasted Fraser Valley Turkey with Pan Gravy*
- Traditional Stuffing with Sage & Apple*
- Festive Pork Loin with Port Wine & Cranberry Sauce*
- Steelhead Salmon with Lemon-Dill Beurre Blanc*
- Butternut Squash Ravioli with Maple Mascarpone Cream Sauce*
- Mashed Yukon Gold Potatoes*
- Cinnamon Roasted Root Vegetables*

## Sweet Finale

- Seasonal Fresh Fruit Display*
- Assorted Cakes, Mousses & Pastries*
- Yule Log, Christmas Cake*
- Harrison Bread Pudding with Vanilla Sauce*

\$104 per adult  
\$40 per child  
\$20 per child under 12

Live Music  
Band from 5:30 PM- 9 PM  
DJ Music 9 PM- 12 Midnight