



Christmas Day Dinner Buffet

The Christmas Day buffet dinner include:

*Baker's Daily Selection of Rolls and Butter
City roast and decaffeinated coffee; an assortment of black and herbal teas*

**Denotes our Gluten-Free Options*

Chilled Arrangements

California Field Greens with An Assortment of House Dressings
Caesar Salad with a Garlic-Caper Citrus Emulsion, Shaved Parmigiano-Reggiano
Chef's Selection of Four Seasonally-Inspired Composed Salads
Vegetable Crudit  Display with Herb-Buttermilk Dip; Roasted Vegetable Platter with Balsamic Glaze
European Charcuterie Board with Pickles & Mustards; Devilled Eggs, Sausage Rolls
Baked Salmon & Smoked Fish Display; Pickled Herrings, Marinated Squid and Kamaboko Salads
Shellfish Ice Tower featuring King Crab Legs, Lobster Claws and Shrimps**

Chef Attended Carvery

Alberta Roast Prime Rib of Beef; Yorkshires, Cabernet-Rosemary Jus and Horseradish

Hot Entr es

*Roast Turkey, Savory Sage Dressing with Pan Gravy and Cranberry Compote
Pork Tenderloin with Tarragon Cream Reduction*
Baked Atlantic Salmon Fillet with Sauce Maltaise*
Chef's Choice of Potato and Rice Pilaf; Bouquetiere of Seasonal Vegetables
Chef's Seasonally Inspired Pasta
Whipped Nutmeg Potatoes with Heavy Cream & Chives
Festive Turkish Rice Pilaf with Pistachios and Dried Cranberries
Bouquetiere of Roast Acorn Squash, Baby Dill Carrots and Brussel Sprouts with Pearl Onions*

Sweet Endings

Our Pastry Shop's Selection of Seasonally-Inspired Pastries, Cakes, Custards and Flans to include:

*Traditional Pumpkin Flan with Whipped Cream, Plum Pudding with Orange Hard Sauce
B che de No l (Christmas Yule Log), Grand Marnier Cr me Br l e*
Nutmeg Spiced Rum & Egnog Cheesecake, White Chocolate Candy Cane Mousse Parfaits**

*Imported & Domestic Cheese Board with Crackers & House Preserves
An Arrangement of Fresh Sliced Seasonal Fruit & Berries*