



## Gold and Silver Christmas Dinner Buffet

*All Christmas Buffet Dinners Include:*

*Baker's Selection of Rolls and Butter  
Chef's Choice Two Starches  
Selection of Seasonal Vegetables  
Roast Coffee and Herbal Teas*

*Field Greens with our Signature Dressings (GF)  
Traditional Caesar Salad (GF)  
Chef's Selection of Three Composed Salads  
Mediterranean Pickles and Olives  
Local Charcuterie Board*

*Carved Prime Rib of Beef (GF), Yorkshire Pudding and Pan au Jus*

*Choice of One Entrée Selection  
Chicken Breast with Pesto Creme (GF)  
Leg of Lamb with Currant and Pomegranate Reduction (GF)  
Herb Roast Turkey with Cranberry Compote (GF) Traditional Stuffing and Pan Gravy  
Seafood Thermidor  
Butternut Squash Ravioli with Maple Crème*

*Our Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards,  
Pies, Warm Dessert, Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Sliced Seasonal Fruit & Berries  
Imported and Domestic Cheese Board*

*\$70*

*Additional Entrées – \$5 per person  
Based on a minimum of 40 guests \* surcharge will apply*

*Prices subject to change. All Prices subject to 17% service charge and 5% G.S.T.*