

Boxing Day Dinner 2026

Field Greens with our Signature Dressings
Traditional Caesar Salad
Chef's Selection of two Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip
Chef's Antipasti Display
European and Kananaskis Charcuterie Board

Imported & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Smoked and Cured Fish
Shrimp Cocktail

Carved Prime Rib (GF)
Yorkshire Pudding, Beef jus and Horseradish

Herb Roast Turkey with Cranberry Compote (GF)
Traditional Stuffing and Pan Gravy
Salmon Wellington with Lemon Dill Creme
Honey Dijon Herbed Ham (GF)
Risotto ala Milanese (GF) (V)
Whipped Potato (GF)
Medley of Chef's Vegetables (V) (GF)

Baker's Selection of Fresh Artisan Rolls and Breads
Our Pastry Chef's Assortment of Holiday Themed, Homemade Cakes, Flans, Mousses, Custards, Pies, Warm Dessert, Tartlets, Individual & Celiac Friendly Desserts

100% Arabica Regular & Decaffeinated Coffee
Mighty Leaf Artisan Herbal Teas