

2 0 2 3



Holiday Menu

PLATED 3-Course DINNER

Please choose one selection for each course for all your guests

Chef's Freshly Baked Focaccia Rolls

FIRST COURSE

Roasted Butternut Squash Soup with Maple Cream

- Homemade Ricotta Gnocchi al Pomodoro
- Niagara Winter Salad with Blueberry Dressing
- Wild Mushrooms with Truffle Mac & Cheese

MAIN COURSE

- Roasted Turkey with Traditional Stuffing, Cranberry Sauce & Fingerling Potatoes
 - Braised Beef with Bordelaise, Heirloom Carrots & Yukon Gold Potatoes
- Baked Atlantic Salmon with Basil Pesto, Mashed Potatoes & Lemon Sauce

Roasted Winter Vegetables

DESSERT

- Chocolate Holiday Log
- Vanilla Crème Brulée with Lemon Cookie
- Caramelized Apples in a Rich Puff Pastry served with Caramel & Vanilla Ice Cream

Coffee and Tea

\$49/person

Plus applicable taxes and gratuities



2 0 2 3

Holiday Menu

DINNER BUFFET

Chef's Freshly Baked Focaccia Rolls

Roasted Butternut Squash Soup, Maple Cream
Beet Salad with Cranberries & Goat Cheese
Niagara Cobb Salad

Blistered Tomato Penne Pasta with Asiago Cheese & Snipped Chives

Roasted Carved Turkey with Traditional Stuffing
Beef Bourguignon with Braised Carrots & Pearl Onions
Baked Atlantic Salmon with Basil, Arugula Pesto

Choice of One Potato (Mashed, Roasted or Scalloped)
Roasted Winter Vegetables

Chef's Holiday-Inspired Desserts
Crème Brûlée, Chocolate Festive Log, Lemon Tart, Winter Fruits & Apple Tart

Coffee and Tea

\$59/person

Plus applicable taxes and gratuities



2 0 2 3



Holiday Menu

PLATED LUNCH

Please choose one selection for each course for all your guests

Chef's Freshly Baked Focaccia Rolls

FIRST COURSE

- Wild Mushroom Bisque and Garlic Bread
- Classic Caesar Salad with Shaved Parmesan
- Winter Greens, Lemon Dressing and Baked Brie & Cranberry Toast

MAIN COURSE

- Roasted Turkey with Traditional Stuffing & Cranberry Sauce
- Homemade Lasagne a la Bolognese & Garlic Bread
- Baked Atlantic Salmon with Shrimp Risotto & Ginger Oil

DESSERT

- Chocolate Mousse Cake & Orange Sauce
- Apple Tart, Caramel Drizzle & Vanilla Ice Cream

Coffee and Tea

\$38/person

Plus applicable taxes and gratuities



2 0 2 3



Holiday Menu

PLATED 4- Course DINNER

Please choose one selection for each course for all your guests

Chef's Freshly Baked Focaccia Rolls

FIRST COURSE

- Shiitake Mushrooms with Goat Cheese & Winter Greens
- Cured Salmon Crepe with Beet Salad
- Corn Chowder with Potato Gnocchi & Green Onion Pesto

SECOND COURSE

- Penne al Pomodora & Marinated Bocconcini
- Pappardelle Pasta with Braised Beef Ragù
- Fresh Wild Mushrooms Lasagna with Asiago

THIRD COURSE

- Roasted Turkey with Cornbread Cranberry Stuffing & Fingerling Potatoes
- Beef Short Ribs, Scalloped Yukon Potatoes, Black Trumpet Mushroom Sauce
- Braised Lamb Shank with Winter Vegetable Couscous
- Baked Atlantic Salmon with Shrimp Rice & Lemon Ginger Sauce

DESSERT

- Chocolate Holiday Log & Praline Cream
- Grand Marnier Crème Brûlée
- Festive Cheesecake & Blueberry Compote
- Apple Blossom with French Vanilla Ice Cream

Coffee and Tea

\$55/person

Plus applicable taxes and gratuities

