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THE  
CASABLANCA  
HOTEL

*Holiday Menu*



2 0 2 4

# 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

Served with Roasted Winter Vegetables

### **DESSERT**

Chocolate Yule Cake  
Vanilla Crème Brûlée 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

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# Holiday Menu

## **DINNER BUFFET**

**Chef's Freshly Baked Focaccia Rolls**

**Roasted Butternut Squash Soup, Maple Cream  
Beet Salad with Cranberries & Goat Cheese  
Niagara Winter 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 Yule Cake, Lemon Tart, Winter Fruits & Apple Tart**

**Coffee and Tea**

**\$59/person**

Plus applicable taxes and gratuities

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# Holiday Menu

## **PLATED LUNCH**

Please choose one selection for each course for all your guests

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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 Lasagna 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



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# Holiday Menu

## **PLATED 4- Course DINNER**

Please choose one selection for each course for all your guests

Chef's Freshly Baked Focaccia Rolls

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### **FIRST COURSE**

Shiitake Mushrooms with Goat Cheese & Winter Greens  
Cured Salmon Crepe with Beet Salad  
Niagara Winter Salad with Blueberry Dressing

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### **SECOND COURSE**

Penne al Pomodoro & Marinated Bocconcini  
Pappardelle Pasta with Braised Beef Ragu  
Fresh Wild Mushrooms Lasagna with Asiago

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### **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

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### **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

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