



Plated Meals

Seared Salmon

with cranberry maple glaze, Served with wild rice and chef's choice vegetables.

Chicken Cordon Bleu

with béchamel sauce. Served with fingerling roasted potatoes and chef's choice vegetables.

Grilled Holiday Porkchop

with a charred shallot and apple glaze sauce. Served with sweet potato maple mashed potatoes and buttered honey brussel sprouts.

Teriyaki Tofu Bowl (Vegan)

Served with wild rice, baby corn, broccoli, peppers, and carrots.

Plated meal options include a choice of dessert: seasonal pie, carrot cake, or white chocolate maple cheesecake.

All featured selections include house greens salad and coffee/tea.

When placing an order for a plated menu choice, please submit a list with your guests' name, selection, and dessert option. Orders must be received in full 5 business days prior to your event.

Minimum 12 people.

All plated selections are \$22.95.

Buffet Packages

Buffet options require a minimum of 20 people.

Winter Holiday Lunch Buffet:

Roasted Turkey, traditional stuffing, Mashed Potatoes & Gravy, Chef's choice Vegetables, Cranberry Sauce, Spring Salad, Seasonal Fruit Tray, Fresh Baked Rolls Holiday Sweets & Treats

\$25.95 per person.

Winter Holiday Deluxe Dinner Buffet:

Roast Turkey, traditional Stuffing, Honey Glazed Ham, Mashed Potatoes & Gravy, Chef's choice Vegetables, Vegetarian Pasta, Cranberry Sauce, two feature Salads, Seasonal Fruit Tray, Baked Rolls Holiday Sweets & Treats

\$32.95 per person.

Other Holiday Events

Traditional Members' Festive Buffet

Available December 8, 9, 15, 16. Reserve now.

\$25.95 per person.

Festive Sunday Brunch

Sunday December 11th.

Reservations required.

\$29.95 per person.