HOLIDAY BUFFET

Menu 1

(MINIMUM ORDER OF 25)

**Soups and salads**
- Roasted butternut squash soup with smoked cinnamon
- Winter greens and poached pear with caramelized pecans in an apple cider dressing
- Heirloom beet salad with oranges and Feta cheese dressed with white balsamic honey vinaigrette

**Main Dish**
- Roasted Turkey with chestnut & sage stuffing, cranberry and orange sauce
- Baked Honey and Dijon Glazed Ham
- (Vegetarian Option)
  - Polenta and Wild Mushroom Fricassee en croute with a sage infused white wine cream sauce

*Served with:*
- Traditional Tourtière and spiced chutney
- Caramelized garlic and parsley buttered mashed Potatoes
- Maple Syrup Roasted root vegetables with herbs de Provence
- Assorted Artisan breads & Butter

**Dessert**
- Buche de Noel OR Cupcakes
- A selection of squares and theme pastries

Coffee/Tea/Water

Price per person $32
Executif Service only
Holiday Buffet Menu 2

(MINIMUM ORDER OF 25)

Soup and Salads
Roasted butternut squash soup with smoked cinnamon
Winter greens with poached pear and pomegranate with caramelized pecans in a raspberry vinaigrette
Heirloom beet salad with oranges and Feta cheese dressed with white balsamic honey vinaigrette

Assorted Pâtés and Cheese
International cheese and pâtés platter, with fresh fruit and assorted chutneys with baguette

Main Dish
Roasted Turkey with Chestnut & sage stuffing, cranberry and orange sauce
Or
Baked Honey and Dijon Glazed Ham
Or
OR (Vegetarian Option)
Polenta and Wild Mushroom Fricassee en croute with a sage infused white wine cream sauce

Served with:
Traditional Tourtière and spiced chutney
Caramelized garlic and parsley buttered mashed Potatoes
Maple Syrup Roasted root vegetables with herbs de Provence
Assorted Artisan breads & Butter

Dessert
Bûche de Noël OR Cupcakes
A selection of squares and theme pastries
Coffee/Tea/Water

Price per person $36
Executif Service only