

**Christmas day dinner Buffet 2017**

**\$65.00 per adult**

**Children 7-12 half price, 0-6 complimentary**

**FROM GARDE MANGER**

International and domestic selection of cheese

Charcuterie board

Variety of greens, vegetables, meats, cheeses and assortment of dressing.

Marinated mussels and clams

Marinated peel and eat shrimps

**COMPOSED SALAD**

Carrot and dates with Mandarins

Shallow fried halloumi with grapes, beans and cilantro

Mix bean salad

Sweet potato salad with green onion

**SELECTION OF BREAD**

**SOUP**

Truffle infused Asparagus soup

**FROM HOT KITCHEN**

Alberta AAA sirloin with sauce and condiments- **CHEF ATTENDED CARVING STATION**

**Chef attended pasta station:** - choice of spaghetti, penne or fusilli

Sauces: tomato, béchamel or bolognaise

Garnish: Diced chicken, Italian sausage, mushrooms, onion, tomato, parsley, garlic, grated parmesan, pesto, mussels and shrimps

Oven roasted turkey with sage gravy, stuffing and cranberry

Lyonnaise potato

Ratatouille

Pork loin with chasseur sauce

Salmon Grenobloise

**Pastry Chefs Dessert bar**

Make your maple lollipop with our pastry Chef- **Action station**