

Christmas Eve Buffet Menu 2017

\$75.00 per adult

Children 7-12 Half Price, Children 0-6 Free

FROM GARDE MANGER

International and domestic selection of cheese

Charcuterie board

Built your salad with our talented Garde manger chef- CHEF ATTENDED STATION

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

COMPOSED SALAD

Roasted pumpkin with pine nuts and raisins

Horiatiki Salad

Roasted new potato with Alioli

Mix grains with brasicca family vegetables

SEAFOOD COUNTER- CHEF ATTENDED

Crab, lobster, shrimps, marinated mussels, pickled herrings and sardines, smoked salmon

Fresh oyster with selection of condiments and fresh citrus fruits

Dressed whole salmon

SELECTION OF BREAD

SOUP

Chicken tortilla soup

Split pea and ham soup

FROM HOT KITCHEN

Alberta prime rib with sauce and condiments- **CHEF ATTENDED CARVING STATION**

Built your Poutine with our chef. Selection of home cut sweet or regular fries, assortment of condiments, cheese and gravy- **CHEF ATTENDED STATION**

Sumac braised lamb moghrabieh with sautéed zucchini and turmeric

Pan roasted vegetables with basil pesto and cold pressed olive oil

Baked haddock with whipped mustard on braised leeks

Mashed potato with green onion

Vegetable pulao with saffron

Pastry Chefs Dessert bar