



Christmas Celebration Magic Fest

December 25, 5:00pm - 9:00pm

\$85.00

Soup & Bread Station

Maple Spiced Winter Squash & Granny Smith Chutney

Assorted Fresh Dinner Rolls, Breadsticks

Salads & Cold Delicacies

Artisan Salad Medley

Crisp Heart of Romaine Salad, Caesar Dressing, Croutons, Lemon Wedges,
Cherry Tomatoes, Shaved Parmesan Cheese, Wild Boar Lardons,
House Made Balsamic Vinaigrette, Raspberry Dressing, Dijonaise Vinaigrette
Fingerling Potato Salad, Smoked Mackerel, Scallion, Grain Mustard & Tarragon Vinaigrette
Roasted Butternut Squash, Sweet Potatoes, Raisin,
Pomegranate, Cumin & Mint Yogurt Dressing
Golden Beet Carpaccio, Goat cheese, Beet bruschetta, Arugula, Maple dressing

Platters

Valbella Artisan Meat Platters & Terrine ~ assorted mustards, pickle onion

Artisan Cheese Platters ~ preserved, grapes, crackers, fresh baguette

Antipasto Platter with pickle vegetable and buffalo mozzarella

Seafood Showcase

Jumbo Shrimp, Crab legs, Fresh Maritime Mussels, Vodka Cocktail Sauce, Marie Rose Sauce
Smoked & Maple Salmon Nugget, Horseradish Cream, Onions, and Capers & Lemon
Scallop Ceviche, Lime, Cilantro, Salmon Roe Caviar (mini verine)

Hot Offerings

Chef's Carving Station (chef attended)

Roasted Turkey ~ Lodge Stuffing Brioche Bread and Dry Fruit, Turkey Gravy, Cranberry sauce

Carved Whole Piggy ~ Grainy Mustard Jus

Beef Medallion, Wild Mushroom, Port Wine Shallot Sauce
Shrimp & Scallop, Clam, Fennel, Leek, Newburg Casserole
Scallop Potatoes & Oka Cheese
Braised Veal Osso Bucco, Tomatoes, Olive & Prosciutto
Ravioli Smoked Mozzarella with Lemon & Basil Cream Sauce
Meat Pie, Fresh House Made Tomato Ketchup
Medley of Winter Vegetables

Desserts

Buche De Noel
Stollen
White Chocolate Cranberry Bread Pudding, Toffee Sauce
After Eight Tarts
Salted Caramel Pannacotta
Grasshopper Pie
Grand Marnier Cheesecake
Cinnamon Fudge
Chocolate Pecan Pie
Prairie Berry Tarts
Mini Cannoli
Milk Chocolate Chai Mousse Cups
Candy Cane Chocolate Bark

Freshly Brewed Coffee and Assortment Tea