



Book your 2018 Holiday Event with Us

Choice Menu

STARTERS

French Onion Soup

or

Candy Cane Beet Salad

Crispy Beets, Dill, Arugula, Goat Feta, Fennel, Honey Dijon Vinaigrette

MAINS

Roasted Ontario Turkey

Apple, Celery, Sage Stuffing, Seasonal Vegetables, Mashed Potatoes, Turkey Jus, Cranberry Compote

Lunch \$38 • Dinner \$46

or

Mustard Crusted Salmon

Seasonal Vegetables, Mashed Potatoes

6oz Lunch \$38 • 8oz Dinner \$46

or

Pan Roasted Beef Tenderloin

Seasonal Vegetables, Mashed Potatoes, Red Currant Demi

6oz Lunch \$48 • 7oz Dinner \$54

DESSERT

Tiramisu • Baily's Crème Anglaise

Coffee and Tea

*Vegetarian / Gluten-free selection available upon request. Prices are subject to gratuity and tax.

Take Out Menu

November 26th- December 21st, 2018 - 48 hour booking notice

Applies to Food and Beverage Minimum • A La Carte Selection - Priced/Person

Mixed Green Salad ~ \$4

Traditional Caesar Salad ~ \$6

Scalloped / Mashed Potato ~ \$3

Market Vegetables ~ \$3

Pecan or Apple Pie ~ \$25 each

Based on 10 people

Roasted Ontario Turkey 14-16lbs

Apple, Celery, Sage Stuffing, Turkey Jus,

Cranberry Compote ~ \$190

Prime Rib of Beef 10lbs, Natural Jus ~ \$270

BUFFET SELECTION #1

\$45 per person • Minimum 25 people

Prices are subject to gratuity and tax.

COLD STATION

Assorted Bread and Butter

Candy Cane Beet Salad

*Crispy Beets, Dill, Arugula, Goat Feta, Fennel,
Honey Dijon Vinaigrette*

Kale & Chickpea Salad

*Radish, Apples, Pickled Onions, Carrots,
Pumpkin Seeds, Maple Balsamic Vinaigrette*

Weston Caesar Salad

*Romaine, Bacon, Croutons, Asiago, Anchovy,
Lemon Garlic Dressing*

SEAFOOD STATION

Shrimp Cocktail

Traditional Condiment Accompaniments

HOT STATION

Market Vegetables

Mashed Potatoes

Stuffed Shell Pasta

Savory Cheese, Rose Sauce

Grilled Salmon

Citrus Soy Glazed

CHEF ATTENDED STATION

Roasted Ontario Turkey

Apple, Celery, Sage Stuffing

Turkey Jus, Cranberry Compote

Add on: \$10 per person, Chef Attended Station

Roasted Prime Rib of Beef, Horseradish, Natural Jus

DESSERT STATION

Assorted Festive Desserts, Seasonal Mini Pastries

Fresh Fruit Platter

Coffee and Tea

BUFFET SELECTION #2

\$62 per person • Minimum 25 people

Prices are subject to gratuity and tax.

SOUP AND SALAD STATION

Cream of Cauliflower

Candy Cane Beet Salad

*Crispy Beets, Dill, Arugula, Goat Feta, Fennel
Honey Dijon Vinaigrette*

Kale & Chickpea Salad

*Radish, Apples, Pickled Onions, Carrots,
Pumpkin Seeds, Maple Balsamic Vinaigrette*

Weston Caesar Salad

*Romaine, Bacon, Croutons, Asiago, Anchovy,
Lemon Garlic Dressing*

SEAFOOD STATION

*Cocktail Shrimp, Norwegian Smoked Salmon,
Seafood Salad*

Traditional Condiment Accompaniments

HOT STATION

Market Vegetables

Mashed Potatoes

Stuffed Shell Pasta

Savory Cheese, Rose Sauce

Roasted Ham

Pineapple Glaze

CHEF ATTENDED STATION

Roasted Ontario Turkey

Apple, Celery, Sage Stuffing

Turkey Jus, Cranberry Compote

Roasted Prime Rib of Beef

Horseradish, Grainy Mustard, Natural Jus

DESSERT STATION

Assorted Festive Desserts, Seasonal Mini Pastries

Fresh Fruit Platter

Coffee and Tea