



# *Christmas in the Rockies*

## *25th December*

### *Cold Selection*

#### **Tuscan Greens**

Experience vibrant Spring Mix Salad adorned with candied pecans, sun-dried cranberries and grape tomatoes, evoking the rustic charm of Tuscany.

#### **Romaine Hearts Caesar Salad**

Indulge in Romaine Hearts accompanied by artisanal olive oil croutons for a perfect crunch and flavor combination.

#### **Three Cheese Penne Salad**

Savor tender penne pasta blended with provolone, mozzarella and cheddar cheese, creating a symphony of richness.

#### **Classic Greek Salad**

Dive into Mediterranean flavors with a lush blend of garden vegetables and abundant feta.

#### **Crudités**

Delight in fresh vegetable crudités served with a velvety, homemade roasted garlic dipping sauce.

#### **International Cheese Selection with Fruit Platter**

Explore an international cheese journey paired with fresh, succulent fruit.

#### **Atlantic Smoked Salmon**

Indulge in Atlantic Smoked Salmon adorned with capers and red onions, a tribute to Canadian oceans delights.

#### **Cocktail Shrimp**

Explore Delights with our cocktail shrimps, complete with a tempting cocktail sauce.





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## *Hot Selection*

### **Fresh Slow Roasted Turkey Breast**

Enjoy the holiday spirit with tender turkey breast and a fine cranberry jus.

### **Savory Sage Stuffing**

Experience our hand-crafted savory sage stuffing.

### **Seasonal Fresh Vegetable Stir-Fry**

Capture the season's essence with a colorful and flavorful vegetable stir-fry.

### **Red Skin White Truffle Potatoes**

Indulge in opulent white truffle oil potatoes, served with fresh parmesan.

### **Bison Short Ribs**

Indulge in the savory tenderness of our bison short ribs, bathed in a luscious brandy peppercorn jus that promises a symphony of flavors with every bite.

### **Seafood Pasta**

Embark on a coastal culinary journey with our Seafood Pasta, where succulent shrimp, scallops, lobster and mussels are embraced by a rich dill weed creamy sauce.

### **Chef Attended Smoked Ham Carving Station**

Enjoy our finest smoked ham, expertly carved by one of our chefs. Served with a flavorful Dijon mustard for the perfect touch of zing.

### **Chef's Inspired Dessert Assortments**

Delight in a selection of desserts carefully curated to captivate your taste buds with a variety of flavors and textures.



*\$55 per person*

*+ 5% GST*