

Holiday

BANQUET MENU



Platters

20-PERSON MINIMUM

VEGETABLE CRUDITÉ TRAY

Roasted and raw vegetables,
homemade ranch

\$5.25 per person

ARTISANAL CHEESE BOARD

Local and imported cheeses, crackers,
dried nuts and fruit, chutney

\$8.75 per person

PRAWN COCKTAIL TOWER

Poached prawns, cocktail sauce, lemons

\$10 per person

CHARCUTERIE AND CHEESE BOARD

Artisan cheeses, cured & prepared meats,
rustic crackers, dried fruit, nuts, pickles,
house mustard

\$10.50 per person



Golden Pine

STARTERS

Assorted bread rolls and
salted butter balls (d, g, v)
Chopped green salad, tomato, red onion,
cucumber, croutons, ranch dressing (d, g, v)

MAINS

Herb-roasted turkey breast roulade, cranberry
and fig stuffing, sage cream sauce (d, g)

SIDES

Mashed potatoes, cream and butter (d, v)
Buttered green beans, caramelized onions (d, v)
Roasted baby carrots, fresh herbs,
honey balsamic glaze (v)

DESSERT

Choose one from the dessert section

| \$42 per person

Woodland Harvest

STARTERS

Assorted bread rolls and salted butter balls (d, g, v)
Caesar salad, shaved parmesan,
Caesar dressing, croutons (d, g, v)

MAINS

Spiced ham live carving station, ham gravy
Roasted beef loin, mushroom gravy

SIDES

Roasted garlic mashed potatoes,
cream and butter (d, v)
Roasted root vegetables, fresh thyme (v)
Roasted baby carrots, fresh herbs,
honey balsamic glaze (v)
Grilled asparagus, tarragon butter (d, v)

DESSERT

Choose two from the dessert section

| \$62 per person



Winter Wonderland

STARTERS

Assorted bread rolls and salted butter balls (d, g, v)

Baby spinach, roasted butternut squash, red onions, goat cheese, dried figs (d, v)

Asparagus cream soup (d, v)

MAINS

Prime rib carving station, creamed horseradish, au jus (d, g)

Roasted chicken breast, maple dijon mustard glaze

SIDES

Roasted garlic mashed potatoes, cream and butter (d, v)

Homemade popovers (d, g, v)

Roasted rustic vegetables, fresh herbs (v)

Roasted baby carrots, fresh herbs, honey balsamic glaze (v)

Grilled broccolini, roasted garlic (v)

DESSERT

Choose three from the dessert section

| \$82 per person

DIETARY ABBREVIATIONS

(d) Dairy

(n) Nuts

(g) Gluten

(v) Vegetarian

DESSERT OPTIONS

Pecan pie tartlets (d, g, n, v)

Eggnog panna cotta (d, g, v)

Banana toffee verrine,
candied pecans (d, g, n, v)

Mandarin mousse,
chocolate cone (d, g, v)

Winter berry trifle (d, g, v)



