



### **CHRISTMAS PARTY PACKAGES MENU**

**\* MIN ORDER OF 36PPL | PRICE DOES NOT INCLUDE ONSITE STAFF & RENTALS**

#### **MENU 1: COCKTAIL CANAPES ~ \$18/PERSON:**

##### **MINI CHRISTMAS DINNER**

TURKEY, CRANBERRY, CRISP STUFFING DISKS

##### **OLIVE TAPENADE**

OVEN DRIED TOMATO, HERB CREAM CHEESE

##### **BEETROOT SAMOSAS**

RAISIN, RICOTTA CHEESE

##### **FILO CHRISTMAS POPPERS**

CRANBERRY, GOAT CHEESE

##### **PARMIGIANO REGGIANO AND**

##### **ROSEMARY SHORTBREAD**

##### **SMOKED SALMON PATE CROSTINI**

WITH DILL & LEMON ZEST

##### **CANDIED SPICED NUTS**

BROWN SUGAR, CAYENNE

#### **MENU 2: COCKTAIL CANAPES – \$18/PERSON:**

##### **MINI CHRISTMAS DINNER**

TURKEY, CRANBERRY, CRISP STUFFING DISKS

##### **ROQUEFORT AND PEAR BRUSCHETTA CROSTINI**

##### **GOAT CHEESE & GRAPE TRUFFLES**

ROLLED IN PISTACHIO

##### **CUCUMBER CUPS**

THAI BEEF SALAD OR SWEET CHILI PRAWN

##### **CAPRESE SKEWERS**

MINI BOCCONCINI, CHERRY TOMATOES AND

FRESH BASIL WITH BALSAMIC GLAZE

##### **FILO CHRISTMAS POPPERS**

CRANBERRY, GOAT CHEESE

##### **CANDIED SPICED NUTS**

BROWN SUGAR, CAYENNE



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**MENU 3: BUFFET DINNER SERVICE**

**BAKED SALMON DINNER ~ \$25**

- MIXED GREENS SALAD WITH LEMON THYME VINAIGRETTE
  - ROASTED MIXED VEGETABLES
  - CREAMY WHIPPT POTATOES
  - BROWN BUTTER SAGE STUFFING
- ~ BAKED SALMON WITH MAPLE GLAZE

**MENU 4: BUFFET DINNER SERVICE**

**BAKED HAM DINNER ~ \$30**

- ROASTED BEET SALAD, HONEY GOAT CHEESE, ROASTED WALNUTS
  - ROASTED MIXED VEGETABLES
  - 5 CHEESE SCALLOPED POTATOES
  - HONEY TANGERINE BAKED HAM
- HOUSE BREAD, FRESH HERB COMPOUND BUTTER

**MENU 5: BUFFET DINNER SERVICE**

**TURKEY DINNER ~ \$35**

- MIXED GREENS SALAD WITH LEMON THYME VINAIGRETTE
- BRUSSEL SPROUTS WITH CARAMELIZED ONION AND BACON
  - CREAMY WHIPPT POTATOES
  - BROWN BUTTER SAGE STUFFING
- CARVED TURKEY, PAN GRAVY, CRANBERRY SAUCE
- HOUSE BREAD, FRESH HERB COMPOUND BUTTER



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**MENU 6: BUFFET DINNER SERVICE**

**ROAST BEEF DINNER ~ \$40**

- CREAMY CAESAR SALAD, FOCACCIA CROUTON, GRANA PADANO
- GRAINY MUSTARD BUTTER CARROTS
- WILD GARLIC MUSHROOMS
- ROASTED ALBERTA FINGERLING POTATOES
- CARVED ALBERTA BEEF, ROSEMARY JUS
- HOUSE BREAD, FRESH HERB COMPOUND BUTTER

OR

SUBSTITUTE ROASTED BISON TENDERLOIN, PEPPERCORN SAUCE ~ \$47

**MENU 7: BUFFET DINNER SERVICE**

**CHEF'S SPECIAL PRIME RIB DINNER ~ \$50**

FEATURING CHEF RECOMMENDED PAIRINGS

**MENU 8: BUFFET DINNER SERVICE**

**HOLIDAY TURKEY DINNER INCLUDING PASSED CANAPES ~ \$52**

PASSED CANAPÉ 1 - TURKEY, CRANBERRY, CRISP STUFFING DISKS

PASSED CANAPÉ 2 - FILO CHRISTMAS POPPERS, WITH CRANBERRY, GOAT CHEESE

PASSED CANAPÉ 3 - PARMIGIANO REGGIANO AND ROSEMARY SHORTBREAD

- MIXED GREENS SALAD WITH LEMON THYME VINAIGRETTE
- BRUSSEL SPROUTS WITH CARAMELIZED ONION AND BACON
- CREAMY WHIPPT POTATOES
- BROWN BUTTER SAGE STUFFING
- CARVED TURKEY, PAN GRAVY, CRANBERRY SAUCE
- HOUSE BREAD, FRESH HERB COMPOUND BUTTER



**ADD-A-STATION** \*MIN ORDER OF 24PPL PER STATION

- **HOT CHOCOLATE STATION** - CREAMY CHOCOLATE, MARSHMALLOWS, CINNAMON SUGAR SHAKER, FRESH DOUGHNUT HOLES, MINI COOKIES ~ \$7/PERSON
- **APPLE CIDER STATION** - CINNAMON STICKS, STAR ANISE, NUTMEG SHAKER ~ \$5/PERSON
- **MARTINI SALAD BAR** - RAW AND ROASTED VEGETABLES, CHEESE, DRIED FRUIT, TOASTED NUTS, ASSORTED DRESSINGS ~ \$6/PERSON
- **CHEESE FONDUE** - EMMENTHAL, GRUYERE, HOUSE BREAD ~ \$9/PERSON
- **SOUP & BUTTERMILK BISCUIT STATION:**
  - ~ CREAM OF TOMATO, CHEESE CROUTONS ~ \$7/PERSON BISON STEW ~ \$8/PERSON
  - ~ SLOW COOKIE CHILI ~ \$8/PERSON ~ LEEK & POTATO CHOWDER ~ \$7/PERSON
- **FARM TABLE** - LOCAL CHARCUTERIE, MIXED CHEESES, FARM VEG, FRUIT, MIXED BREADS ~ \$10/PERSON
- **MINI SANDWICH BAR** - ASSORTED MEATS, AIOLI'S, LETTUCE, TOMATO, PICKLES, CHEESE ~ \$7/PERSON
- **MILK & COOKIE STATION** - ASSORTED COOKIES, COCONUT MILK, CHOCOLATE MILK ~ \$6/PERSON
- **CANDY BUFFET** - COLOUR COORDINATED ASSORTED CANDY DISPLAY IN CLEAR APOTHECARY JARS WITH WHITE PAPER OR CLEAR CANDY BAGS: SMALL BUFFET (40-99PPL) ~ APPROX \$5.50/PERSON, MEDIUM BUFFET (100-150PPL) ~ APPROX \$6.50/PERSON, LARGE BUFFET (150+PPL) ~ APPROX \$7.50/PERSON
- **GOURMET POPCORN BUFFET** - ASSORTED GOURMET POPCORN DISPLAY IN CLEAR APOTHECARY JARS WITH WHITE PAPER OR CLEAR CANDY BAGS: SMALL BUFFET (40-99PPL) ~ APPROX \$6/PERSON, MEDIUM BUFFET (100-150PPL) ~ APPROX \$7/PERSON, LARGE BUFFET (150+PPL) ~ APPROX \$8/PERSON

FLAVOR OPTIONS: CLASSIC BUTTER, KETTLE CORN, WHITE CHOCOLATE ALMOND GRAHAM TOFFEE, MILK CHOCOLATE PEANUT BUTTER PRETZEL, SALTED CARAMEL CORN, S'MORES, CANDIED POPCORN (COLOUR CAN BE CUSTOMIZED), MAPLE PECAN, WHITE CHEDDAR, SPICY SRIRACHA, SALT & VINEGAR, TRUFFLE BUTTER, GARLIC HERB, RANCH