



FEAST & FROLIC BUFFET

Buffet Service

(Minimum 20 People)

Assorted Warm Dinner Rolls with Whipped Butter

Fraser Valley Winter Greens
Sweet Potato Salad

Fresh Seasonal Vegetables
Rice Pilaf *or* Mashed Potatoes

Choice of Two Entrées:

Traditional Roasted Turkey with Apple Red Onion Stuffing, Gravy and
Cranberry Sauce

Balsamic Honey Dijon Glazed Ham

Honey Glazed Salmon with Cranberry & Pineapple Relish

Vegetarian Lasagna

Assorted Festive Cakes, Pies & Tortes,
Yule Logs and Fresh Fruit Salad

Served with a Selection of Freshly Brewed Regular & Decaffeinated Coffee
and a Selection of Regular & Herbal Teas

\$60.00 per person

Prices include taxes and gratuities



TINSEL SPREE BUFFET

Buffet Service

(Minimum 20 People)

Assorted Warm Dinner Rolls with Whipped Butter

Fraser Valley Winter Greens
Sweet Potato Salad

Fresh Seasonal Vegetables
Rice Pilaf *or* Mashed Potatoes
Vegetarian Lasagna

Choice of Two Entrées:

Traditional Roasted Turkey with Apple Red Onion Stuffing, Gravy and
Cranberry Sauce

Christmas Stuffed Pork Loin

Mustard Crusted Roast Beef with Red Wine Demi Glace

Vegan Cranberry Meatballs with Walnut Spaghetti Squash

Assorted Festive Cakes, Pies & Tortes,
Yule Logs and Fresh Fruit Salad

Served with a Selection of Freshly Brewed Regular & Decaffeinated Coffee
and a Selection of Regular & Herbal Teas

\$65.00 per person

Prices include taxes and gratuities



YULETIDE CHEER BUFFET

Buffet Service

(Minimum 20 People)

Assorted Warm Dinner Rolls with Whipped Butter

Fraser Valley Winter Greens

Beet-Orange Salad

Brussels Sprouts Salad with Cranberries & Dijon Dressing

Fresh Seasonal Vegetables

Rice Pilaf *or* Mashed Potatoes

Vegetarian Lasagna

Choice of Two Entrées:

Traditional Roasted Turkey with Apple Red Onion Stuffing, Gravy and
Cranberry Sauce

Baked Salmon with Creamy Spinach & Artichoke Sauce

Mustard Crusted Roast Beef with Wild Mushroom Sauce

Sweet Potato Casserole

Assorted Festive Cakes, Pies & Tortes,
Yule Logs and Fresh Fruit Salad

Served with a Selection of Freshly Brewed Regular & Decaffeinated Coffee
and a Selection of Regular & Herbal Teas

\$70.00 per person

Prices are subject to taxes and gratuities



HOLIDAY NOSTALGIA BUFFET

Buffet Service

(Minimum 20 People)

Assorted Warm Dinner Rolls with Whipped Butter

Fraser Valley Winter Greens

Sesame & Ginger Noodle Salad

Brussels Sprouts Salad with Cranberries & Dijon Dressing

Fresh Seasonal Vegetables

Rice Pilaf *or* Mashed Potatoes

Vegetarian Lasagna

Choice of Two Entrées:

Traditional Roasted Turkey with Apple Red Onion Stuffing, Gravy and
Cranberry Sauce

Holiday Glazed Salmon with Cranberry & Pineapple Relish

Balsamic Roast Pork Tenderloin

Roast Prime Rib with Thyme Au Jus

Brussels Sprouts Casserole

Assorted Festive Cakes, Pies & Tortes,

Yule Logs and Fresh Fruit Tray

Served with a Selection of Freshly Brewed Regular & Decaffeinated Coffee
and a Selection of Regular & Herbal Teas

\$78.00 per person

Prices are subject to taxes and gratuities





MISTLETOE SURPRISE

Plated Service

(Minimum 15 People)

Assorted Warm Dinner Rolls with Whipped Butter

Choice of One Appetizer:

Vegan Roasted Butternut Squash Soup with Roasted Garlic

Christmas Salad

Warm Lentil, Beet & Carrot Salad

Choice of One Entrée:

Traditional Roasted Turkey with Apple Red Onion Stuffing, Turkey Gravy,
Cranberry Sauce, Fresh Seasonal Vegetables and Mashed Potatoes

\$50.00 Per Person

Seafood Stuffed Sole with Romesco & Pesto Sauce

Fresh Seasonal Vegetables, Rice Pilaf or Mashed Potatoes

\$55.00 Per Person

Vegan Herb Roasted Tofurkey with Apple Red Onion Stuffing, Vegetarian Gravy,
Cranberry Sauce, Fresh Seasonal Vegetables, Rice Pilaf or Mashed Potatoes

\$45.00 Per Person

Choice of:

Sticky Toffee Pudding

Christmas Dessert Lasagna

Rum Cookie & Eggnog Ice Cream Sandwich

Served with a Selection of Freshly Brewed Regular & Decaffeinated Coffee
and a Selection of Regular & Herbal Teas

Prices are subject to taxes and gratuities