

Lakeside Christmas Day 2009

Rustic European Bread Display

Roasted Eggplant & Sun-dried Tomato Spread, Kalamata Olive Tapenade & Sweet Butter

Medley of Baby Greens with Mandarin Oranges & Strawberries, Cranberry-Maple Vinaigrette

Braised Wild Mushroom Salad with Pea Sprouts, Asparagus & Cherry Tomatoes

Balsamic roasted Beet Salad with Feta Cheese & toasted Pistachios

Caesar Salad with Parmesan Cheese & Herb Croutons

Spinach & Watercress Salad with Cinnamon & Clove braised Figs, Cranberries & Apricots

Sweet Onion Vinaigrette & toasted Pecans

Roasted Sweet Potato Salad with Honey ~ Chipotle Vinaigrette

Seafood display on Ice to include:

Shrimp, Mussels, & Clams with Cocktail Sauce & Chive Remoulade

Poached Wild Sockeye Salmon, Smoked Peppered Mackerel, Smoked BBQ Salmon

Charcuterie Display to include:

Roast Wild Turkey, Smoked Turkey with Cranberry Mango Chutney

European Style Hams, Salamis, Roast Beef and Assorted Pates

Gourmet Mustards, Horseradish, Sweet Onion Cabernet Confit, Cumberland Sauce

Carving Station

Roast Fraser Valley Tom Turkey with Gravy & Citrus – Ginger Cranberry Conserve

Certified Angus Prime Rib of Beef au Jus

Hot Food presented in Chaffing Dishes

Maple Syrup Basted Baked Ham with braised Leeks, Pearl Onions & Oven-dried Tomatoes

Mediterranean Style Roasted Leg of Lamb with Fennel, Olives & Whole Grain Mustard Jus

Herb roasted Wild Salmon with Mussels & Clams, Lemongrass ~ Ginger Butter Sauce

Asparagus & Leek Ravioli with roasted Butternut Squash, Spinach & Sun-dried Tomatoes, Garlic Cream Sauce

Traditional Stuffing with dried Fruit & Sage

Roasted Garlic Mashed Yukon Gold Potatoes

Jardinière Fresh Vegetables

Sweet Finale

Dark & White Chocolate Fondue with

Banana Bread Chocolate & Vanilla Poundcake, Cubed Fruit

Assorted cakes, Mousses & Pastries

Eggnog Crème Brule, Sherry Trifle and Mincemeat Tarts

Christmas Cookies, Yule Log, Christmas Cake

\$35