

Lakeside Christmas Eve 2009

Medley of Baby Greens with assorted Dressings
Pasta Salad with Sun-dried Tomatoes, Olives & Artichoke Hearts
Mediterranean Cucumber Salad with Mint Yogurt Dressing
Yukon Gold Potato Salad with Scallions & Bacon, Dijon Horseradish Vinaigrette
Thai Curry Rice Noodle & Shrimp Salad with Pea Shoots, Basil & Cilantro
Caesar Salad

Fraser Valley Crudités Display with Tzatziki Dip

Display of Chilled Fish & Seafood to include:
Poached Wild Sockeye Salmon, Mackerel, BBQ Salmon
Medley of marinated Shrimp, Mussels & Clams displayed on Ice
With Cocktail Sauce and Chive Remoulade

Charcuterie Display to include:
Assorted thinly sliced Hams, Salamis, smoked Turkey, Pheasant & Duck Pates
Gourmet Mustards, Cumberland Sauce and dried Berry Chutney
Garnished with Pickled Vegetables and Olives

Carving Station

Roast Fraser Valley Tom Turkey with Gravy & Citrus – Ginger Cranberry Conserve
Certified Angus Prime Rib of Beef au Jus with Yorkshire Pudding

Hot Food presented in Chaffing Dishes

Roasted Fraser Valley Pork Loin with Pineapple & Cranberry Chutney
Garlic & Herb marinated roasted Chicken, Marsala Jus with Sage & Pancetta
Olive Tapenade crusted Basa Fillets with Citrus & Shallot Beurre Blanc
Spinach & Ricotta Canneloni with Pomodoro Sauce & Pesto
Traditional Stuffing with dried Fruit & Sage
Mashed Yukon Gold Potatoes & Yams
Jardinière Fresh Vegetables

Sweet Finale

Assorted cakes, Mousses & Pastries
Eggnog Crème Brule, Sherry Trifle and Mincemeat Tarts
Christmas Cookies, Yule Log, Christmas Cake
Harrison Bread Pudding with Vanilla Sauce

\$30