

Holiday Celebrations

Appetizers

Peach and prosciutto crostini

Slices of ripe peach and thinly sliced prosciutto on toasted baguette rounds, drizzled with balsamic glaze and garnished with fresh basil

Cranberry brie bites (v)

Pastry cups filled with creamy brie cheese and tangy cranberry sauce

Roasted pumpkin and chestnut soup (v, mwg)

Velvety pumpkin chestnut soup garnished with a drizzle of cinnamon oil and chopped chives

Salads

Winter greens salad (v, mwg)

Mixed greens with candied pecans, pears, blue cheese, and a maple vinaigrette dressing

Warm brussel sprouts and bacon salad (mwg, mwd)

Roasted brussel sprouts with crispy bacon, toasted pecans, and a balsamic glaze

Main Courses

Herb-crusted roast beef with red wine jus (h, mwg, mwd)
Roast beef with a fragrant herb crust, served with a rich jus

Roast turkey with a zesty cranberry and orange relish (mwg, mwd)

Roast turkey with a zesty cranberry and orange relish

Pecan-crusted salmon with maple dijon glaze (h, mwg, mwd) Salmon fillet coated in a crunchy pecan crust and drizzled with a sweet and tangy maple dijon glaze

Dietary and allergen symbols

vegetarian (v), vegan (vg), halal (h), made without gluten (mwg), made without dairy (mwd)







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Sides

Buttermilk mashed potatoes (v, mwg)

Creamy mashed potatoes made with buttermilk

Wild rice, pumpkin seeds and cranberry pilaf (vg, mwg)

A blend of nutty wild rice, crunchy pumpkin seeds, and tart cranberries

Honey glazed carrots with thyme (v, mwg, mwd)

Tender carrots cooked in a sweet honey glaze and infused with aromatic thyme

Breads

Assorted dinner rolls (v)

Freshly baked whole wheat, sourdough, and multigrain dinner rolls served with soft vegan butter

Desserts

Gingerbread trifle (v)

A festive dessert featuring layers of spiced gingerbread cake, creamy custard, whipped cream, and garnished with seasonal fruits and nuts

Peppermint chocolate mousse cups (v)

A light and creamy dessert infused with peppermint flavour and chocolate shavings, served in tart shells

Eggnog cheesecake (v)

The flavours of traditional eggnog combined with a smooth cheesecake filling, topped with a dusting of nutmeg and a drizzle of caramel

Beverages

Hot apple cider with cinnamon sticks (vg, mwg)

A warm beverage made from freshly pressed apples, simmered with aromatic cinnamon sticks

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