



Grand CHRISTMAS DAY BUFFET

MENU

BAKERY & ARTISAN BREADS

A FESTIVE ASSORTMENT OF FRESHLY BAKED BREADS, BUTTERY PASTRIES, MINI CROISSANTS, SCONES AND SWEET FAVOURITES, SERVED WITH BUTTER.

FRESH VEGETABLE & DIP DISPLAY

A COLOURFUL ASSORTMENT OF CRISP SEASONAL VEGETABLES SERVED WITH BEET HUMMUS, SPICY CARROT HUMMUS, WHITE BEAN DIP, RANCH AND A SELECTION OF PICKLED VEGETABLES.

GARDEN SALAD BAR

CREATE YOUR OWN PERFECT SALAD FROM A COLOURFUL SELECTION OF CRISP GREENS, FRESH VEGETABLES, CHEESES, SAVOURY TOPPINGS, SEEDS AND HOUSE-SELECTED DRESSINGS.

ARTISAN PLATTERS

CAPRESE PLATTERS **GF V**

PURPLE BEETS, BALSAMIC, LIME, HONEY, WATERMELON RADISH W/ SOREL PLATTERS **GF DF V**

CHARCUTURIE

ANTIPASTO

CHEESE TRAY W/ RAINCOAST CRACKER

CHEF-PREPARED SALADS

FINGERLING POTATO W/ BACON CHIVES AND HERB MAYO **GF V**

MARINATED CUCUMBER TOMATO **GF VG DF**

ASIAN NOODLE **DF V**

TRI COLOR FUSILI W/ GREEK STYLE **V**

QUINOA TABBOULEH W/ CRANBERRIES, PUMPKINS SEEDS AND CITRUS **DF V**

ART DECO CAESAR SALAD PLATTERS W/ BABY ROMAINE **V**

CHILLED SHRIMP DISPLAY

CLASSIC PEEL-AND-EAT SHRIMP, BEAUTIFULLY PRESENTED AND SERVED CHILLED FOR A FRESH ADDITION TO YOUR CHRISTMAS FEAST.

SEASONAL SOUP STATION

WARM UP WITH A COMFORTING SELECTION OF CHEF-PREPARED SOUPS, SERVED WITH CLASSIC ACCOMPANIMENTS.

GF GLUTEN FREE | **DF** DAIRY FREE | **V** VEGETARIAN **VG** VEGAN | **HL** HALAL

ALL PRICES ARE SUBJECT TO HST

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HOLIDAY ENTRÉES & ACCOMPANIMENTS

VEG MEDLEY W/ SPINACH AND CHERRY
TOMATOES **GF VG DF**

GARLIC MASHED W/ CONFIT GARLIC AND
CHIVES **GF V**

CHEESE RAVIOLI W/ LEMON CREAM, PARSLEY AND
CHILI OIL

PAN SEARED CHICKEN SUPREME
W/ MUSHROOM AND CHARDONNAY CREAM **GF**

BACON WRAPPED PORK MEDALLIONS W/
CALVADOS CREAM **GF**

VEGAN SWEET AND SOUR MEATBALLS ON RICE **VG**

SALMON W/ PICO AND BEARNAISE SAUCE **GF**

TRADITIONAL ROASTED TENDER TURKEY **GF DF**

TRADITIONAL BREAD STUFFING

CHEF-CARVED HOLIDAY FAVOURITES

A SELECTION OF FRESHLY CARVED TENDER TURKEY,
SMOKED OLD-FASHIONED HAM AND PRIME RIB,
ACCOMPANIED BY FESTIVE RELISHES, SAUCES AND
TRADITIONAL CONDIMENTS.

DESSERTS

FINISH YOUR CELEBRATION ON A SWEET NOTE WITH
AN INDULGENT ASSORTMENT OF CHEESECAKES,
TORTES, BITE-SIZED DESSERTS, WARM BREAD PUDDING
AND A BUILD-YOUR-OWN BROWNIE BAR WITH ALL THE
FINISHING TOUCHES.

PRICING

EARLY BIRD - ADULTS

\$54.95

AVAILABLE UNTIL OCT 17, 2026

REGULAR PRICE - ADULTS

\$64.95

CHILDREN (AGES 4 - 11)

\$24.95

TODDLERS (AGES 3 & UNDER)

FREE

WITH PAID ADULT

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