



Christmas Dinner Buffet

(minimum of 30 people)

Rustic European bread display, whipped butter

SALADS

Choice of 2

(Additional salad \$5 per the selected salad)

- Select garden greens, Champagne, fine herb Vinaigrette (GF)
- Wild & gathered greens, fresh berries, mandarin oranges, roasted garlic vinaigrette (GF)
- Caesar salad, focaccia croutons & parmesan cheese
- Fire roasted bell peppers, white win vinaigrette, olive oil (GF)
- Sweet corn, chili, cilantro, assorted peppers (GF)
- Lemon, mint coriander couscous salad
- Macaroni salad
- Red bliss potato salad (GF)
- Spinach salad, red onion & tomato (GF)

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PLATTERS

Fresh vegetable platter, dill yogurt, pesto dressing (GF)

HOT CHAFFING PRESENTATIONS

Choice of 1 main course and 1 vegetarian

(Additional Main Courses \$9.00 per person)

- Roast Turkey (pre-carved) cranberry relish, traditional stuffing, cranberry dressing
- Maple glazed ham (pre-carved) mustard, maple sauce
- Roasted base, thyme cream or orange sauce

VEGETARIAN MAIN COURSES

Choice of 1 vegetarian

(Additional Vegetarian Main Courses \$5.00 per person)

- Chow Mein Noodles Stir Fry with Fresh Vegetables, Ginger and Green Onions Ravioli filled with Wild Mushrooms with a Roasted Tomato Sauce



SIDE DISHES

Choice of 2

- Garlic & lemon roasted nugget potatoes (GF)
- Yukon gold garlic mash potatoes (GF)
 - Penne, tomato sauce
 - Saffron basmati rice (GF)
- Savory rice pilaf, fine herbs (GF)
- Jardinière fresh seasonal vegetables (GF)

DESSERT STATIONS

- Chefs' choice depending on the size of the group
- Short bread cookies,
 - Minced Meat tarts
 - Assorted cakes and pies
 - Assorted mousses

Buffet Includes:

Gourmet Regular and Decaffeinated Coffee, Assorted Tea

\$ 39.00 per person plus 15% gratuities & GST

Enhance your buffet with:

- Marinated chilled mussels and prawns \$ 7
- Assorted sushi, tempura or dim sums, three pieces per person \$ 7
- Domestic & international cheeses, assorted crackers \$ 7
- Chef carved strip loin of beef, mustard, horseradish, beef jus \$12

Contact:

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