



Christmas Menus 2025



Kris Kringle n' Mingle Before Dinner

Stationed Hors D'oeuvres - \$35 per dozen

Minimum of 3 Dozen Per Item Required.

Vegetarian Options

Mushroom and Asiago Crostini
Bruschetta

Mushroom and Leek Crescents

Fig and Goat Cheese Tart

Asian Rice Paper Spring Rolls

Cranberry and Brie Crostini

Risotto Stuffed Mushrooms

Grilled Peaches n Cream Crostini

Balsamic Strawberry and Ricotta Toast

Caramelized Pear and Goat Cheese Crostini

Sushi Cups

Sticky Rice, Avocado, Vegetables, Seafood Flakes, Wasabi,
Pickled Ginger and Black Sesame

Mexi Cauliflower Corn Chips
with Pineapple Salsa

Chef's Selection of Gourmet Mini Grilled Cheese
Such as Apple Cheddar, Brie and Chutney, Cranberry and
Brie, Gouda and Caramelized Onion

Chef's Selection of Gourmet Flatbreads
Such as Caprese, Roasted Balsamic Vegetable, Tex Mex
Avocado, Greek Style

Chef's Selection of Roasted Potato Bites
Stuffed with Options Such as: Sautéed Mushrooms, Sun-
dried Tomatoes, Roasted Red Peppers, Herbs and Olive Oil,
Fully Loaded

Meat Options

Jerk Pork on Plantain Crisp
with Tropical Fruit Salsa

Maple Soy Salmon Skewers

Moroccan Chicken

Smoked Duck with Summer Melon Salsa

NY Striploin Crostini
with Horseradish Sour Cream

Asian BBQ Pork Wonton

Philly Steak Rolls with Chipotle Ranch

Red Curry Coconut Chicken Satay

Diablo Chicken Satay

Maple Hoisin Glazed Beef Satay

Two Bite Caesar

Honey Mustard Glazed Bacon Wrapped Shrimp

Chicken Wing Lollipops

Prosciutto Wrapped Jalapeno

Mini Lobster Rolls

BLT Phyllo Bites

All items are priced per person only otherwise stated. All items are subject to 18% Service Charge and 13% HST.



Kris Kringle n' Mingle Before Dinner

Reception Platters

Vegetable Crudité - \$3

Served with Roasted Garlic and Honey Dip

Domestic and International Cheese Platter - \$9

Served with an Assortment of Crackers

Sliced Fresh Fruit Platter - \$5

Smoked Salmon Display - \$8

In House Lavender and Acacia Honey Smoked Salmon. Accented with Caper Berries, Slivered Red Onion, Pommery Mustard Citrus Cream Cheese and Herbed Crostini

Shrimp Pineapple Tower - \$175

60 Shrimp Served with Lemons and Horseradish Remoulade

Bruschetta Display - \$5

Traditional Roma Tomato and Bocconcini Platters. Topped with Garden Fresh Basil, Aged Balsamic and Olive Oil

Classic Charcuterie Board - \$13

Variety of Cured Meats, Terrine, Pickled Vegetables, European Cheeses and Crostini

Breads and Spreads - \$75 (feeds 10)

Spinach and Artichoke Dip, Layered Cheese Tapenade and Hummus served with a variety of Breads and Crackers

Double Dipped Strawberry Display - \$30/dozen

Dark and White Chocolate Dipped Jumbo Strawberries

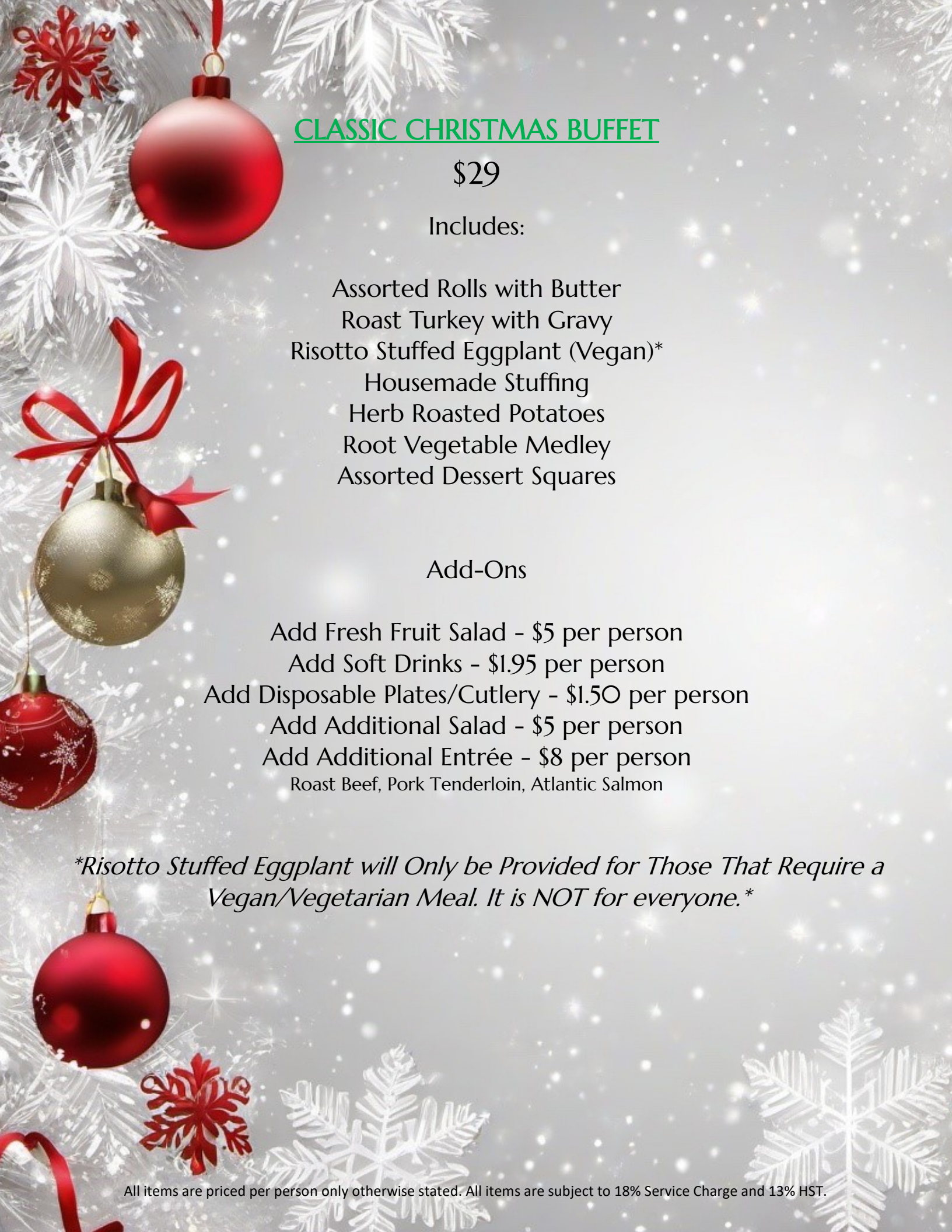
Balsamic Roasted Vegetables - \$6

Topped with Freshly Cracked Pepper and Aged Maple Balsamic

Pretzel Bites - \$7

Basket of Bite Sized Pretzels served with a Hot Cheddar Dip

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CLASSIC CHRISTMAS BUFFET

\$29

Includes:

Assorted Rolls with Butter
Roast Turkey with Gravy
Risotto Stuffed Eggplant (Vegan)*
Housemade Stuffing
Herb Roasted Potatoes
Root Vegetable Medley
Assorted Dessert Squares

Add-Ons

Add Fresh Fruit Salad - \$5 per person
Add Soft Drinks - \$1.95 per person
Add Disposable Plates/Cutlery - \$1.50 per person
Add Additional Salad - \$5 per person
Add Additional Entrée - \$8 per person
Roast Beef, Pork Tenderloin, Atlantic Salmon

Risotto Stuffed Eggplant will Only be Provided for Those That Require a Vegan/Vegetarian Meal. It is NOT for everyone.

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PREMIUM CHRISTMAS BUFFET

\$36

Includes:

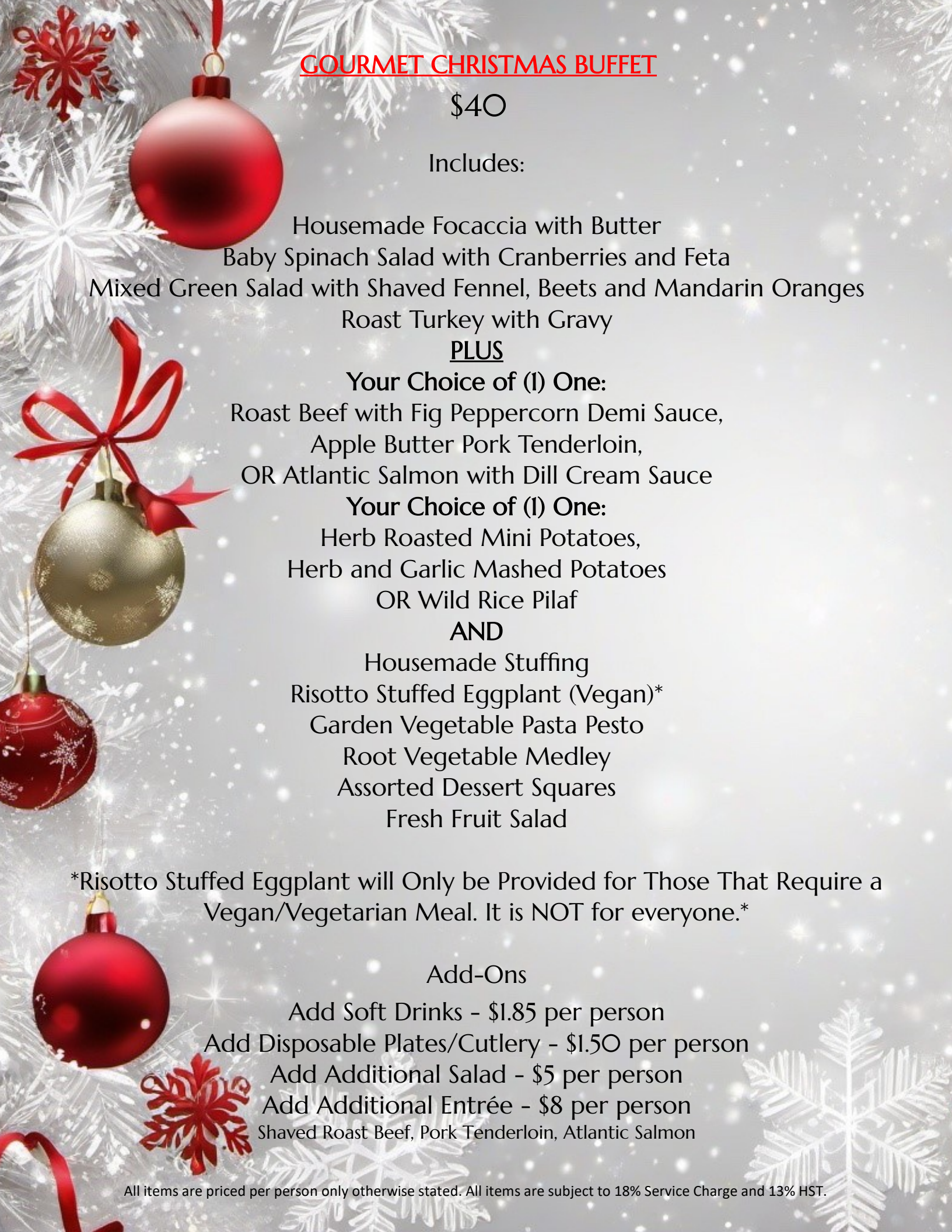
Assorted Rolls and Butter
Mixed Green Salad with Cranberries and Feta
Roast Turkey with Gravy
Risotto Stuffed Eggplant (Vegan)*
Housemade Stuffing
Herb Roasted Potatoes
Root Vegetable Medley
Assorted Dessert Squares
Fresh Fruit Salad

Add-Ons

Add Soft Drinks - \$1.95 per person
Add Disposable Plates/Cutlery - \$1.50 per person
Add Additional Salad - \$5 per person
Add Additional Entrée - \$8 per person
Roast Beef, Pork Tenderloin, Atlantic Salmon

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GOURMET CHRISTMAS BUFFET

\$40

Includes:

Housemade Focaccia with Butter
Baby Spinach Salad with Cranberries and Feta
Mixed Green Salad with Shaved Fennel, Beets and Mandarin Oranges
Roast Turkey with Gravy

PLUS

Your Choice of (1) One:

Roast Beef with Fig Peppercorn Demi Sauce,
Apple Butter Pork Tenderloin,
OR Atlantic Salmon with Dill Cream Sauce

Your Choice of (1) One:

Herb Roasted Mini Potatoes,
Herb and Garlic Mashed Potatoes
OR Wild Rice Pilaf

AND

Housemade Stuffing
Risotto Stuffed Eggplant (Vegan)*
Garden Vegetable Pasta Pesto
Root Vegetable Medley
Assorted Dessert Squares
Fresh Fruit Salad

Risotto Stuffed Eggplant will Only be Provided for Those That Require a Vegan/Vegetarian Meal. It is NOT for everyone.

Add-Ons

Add Soft Drinks - \$1.85 per person
Add Disposable Plates/Cutlery - \$1.50 per person
Add Additional Salad - \$5 per person
Add Additional Entrée - \$8 per person
Shaved Roast Beef, Pork Tenderloin, Atlantic Salmon

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Rudolph Approved Late Night Options

Santa's Late Night Snacks - \$5.99

Assorted Shortbread and Christmas Cookies, Hot Chocolate with Whipped Cream and Candy Cane Shavings and Vegetable Crudit  with Herb Garlic Dip

Build Your Own Nachos Bar - \$6.99

Corn Tortillas served with Salsa, Sour Cream, Cheese, and Green Onions

Chicken Wings - \$7.99

With Assorted Dips and Sauces. Based on 1/2lb per person.

Taco Bar - \$9.99

Spiced Chicken, Hard Shell Corn Tortillas, Assorted Toppings, Salsa and Sour Cream
Add Spiced Ground Beef for \$2.99

Sliders Station - \$9.99

Choice of up to 3 options: Hot Maple Chicken Sliders, Philly Cheesesteak Style, Mini Burgers, Pulled Pork, Turkey Slider, Brisket Sliders, Tex Mex Veggie Sliders, Jerk Chicken, BLT, Caprese Sliders.

Served with Kettle Chips.

(Based on 2pc per person)

Make Your Own Mini Sandwich Bar - \$8.99

Variety of Meats, Mini Slider Buns, and Assorted Condiments

Mashed Potato Bar - \$9.99

Herb and Garlic Mashed Potatoes, Gravy, Corn, Bacon, Peas, and Green Onions
PLUS Your Choice of: Pulled Pork OR Butter Chicken

Beef on a Bun Station - \$11.99

Slow Roasted Beef, Mini Slider Buns and Assorted Condiments

Movie Night Bar - \$9.99

Individual Popcorn Bags, Assorted Small Chocolate Bars, Variety of Bulk Candies

Pretzel Bar - \$9.99

Variety of Pretzels served with a Selection of Mustard, Spinach Dip, Hummus and Cheese Tapenade

DIY Donut Bar - \$8.99

Plain Donuts with a Variety of Toppings and Icing

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Platter's Little Helpers

Tables and Chairs

Cocktail Tables

6' Rectangular

5' Round (seats 8)

6' Round (seats 10)

Banquet, Cross Back or Chiavari Chairs

Pricing to be Provided Upon Request

Tableware

Glassware - \$6.50 per dozen per item

Dishware - \$5.50 per dozen per item

Cutlery - \$5.50 per dozen per item

Linen

Standard Linen - \$22 each

Linen Napkins - \$1.50 each

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