

Festive Season Dinner Menus 2018

Jingle Bells Buffet | 56* per person

rustic rolls / creamery butter / margarine
wild rice / smoked chicken soup

winter greens / heirloom carrots / grape tomatoes / Bala cranberry tangerine vinaigrette
herb vinaigrette / peppercorn ranch dressing
traditional Caesar salad / croutons / fresh parmesan / bacon
tomato bocconcini salad / basil / white balsamic vinaigrette

artisanal cheese board / baguette / crackers / grapes / dried fruits

roast beef strip loin / chimichurri sauce / red wine jus / horseradish
brined roast turkey / traditional stuffing / turkey gravy / cranberry sauce
rosemary mashed potatoes
winter vegetables / brussels sprouts / beets / carrots

Sweets of the season
holiday shortbread / peppermint cheesecakes / double chocolate cranberry cookies / nanaimo bars
coffee & tea

Sleigh Bells Buffet | 62* per person

rustic rolls / creamery butter / margarine
cream of butternut squash / gala apple soup

baby spinach / Lola Rosa / heirloom carrots / grape tomatoes / grapefruit vinaigrette
ranch dressing / sun-dried tomato vinaigrette
traditional Caesar salad / croutons / fresh parmesan / bacon

artisanal cheese board / baguette / crackers / grapes / dried fruits

Mezze platter
flatbread / soft pita / cucumber / peppers / halloumi cheese / hummus / baba ganoush

brined roast turkey / traditional stuffing / turkey gravy / cranberry sauce
roast beef strip loin / horseradish / mushroom sauce
planked salmon / herb salt crusted / dill / lemon chermoula vinaigrette
butternut squash agnolotti / baby kale, / sun-dried tomatoes
roast garlic mashed potatoes / roast root vegetables

Holiday dessert selection
seasonal cookies / maple cardamom cakes / date squares / lemon meringue tarts
chocolate raspberry cake / pumpkin crème brûlée
coffee & tea



JW MARRIOTT
THE ROSSEAU MUSKOKA

Silver Bells Buffet | 66* per person

rustic rolls / creamery butter / margarine
pumpkin / ginger soup / spiced pepitas

baby dark greens / grape tomatoes / red cabbage / artichokes / chickpeas / goat cheese / carrots,
white balsamic vinaigrette / herb vinaigrette / peppercorn dressing
tomato bocconcini salad

flatbread / olive tapenade / pickled vegetables

smoked fish platter / lemons / capers

roast ling cod / dill / lemon chermoula vinaigrette / artichoke ragout
brined roast turkey / cranberry stuffing / traditional gravy / cranberry sauce
bacon-wrapped beef tenderloin / horseradish / red wine sauce
mushroom leek ravioli / parmesan cream sauce / arugula
roast fingerling potatoes / roast winter vegetables

seasonal cookies / blueberry tarts / butter tarts / chocolate cake
raspberry cheesecake / crème brûlée spoons / pumpkin mousse

coffee & tea

Winter Wonderland Buffet | 72* per person

rustic rolls / flatbreads / creamery butter / margarine / olive oil / balsamic vinegar
smoked tomato mushroom soup / chives

local greens / cucumbers / heirloom tomatoes / sprouts / artichokes / chickpeas / Lyndsay goat cheese
heirloom carrots / blueberry vinaigrette / lemon cranberry vinaigrette / balsamic dressing
traditional Caesar salad / croutons / fresh parmesan / bacon
lentil / sun-dried cranberry salad

grilled vegetables / eggplant / zucchini / peppers / asparagus / fennel

shrimp cocktail / lemons / cocktail sauce (3 pieces per person)

cured meats: speck / prosciutto / Genoa salami / soppressata / olives

brined roast turkey / cranberry bread stuffing / traditional turkey gravy
herb-rubbed beef strip loin / horseradish / peppercorn shallot sauce
Arctic char / baby kale / cranberry cinnamon butter
gnocchi / leeks / king shiitake mushrooms / sage cream

truffle mashed potatoes / roast sweet potatoes / caramelized shallots / roast winter vegetables

seasonal cookies / toffee pudding cake / apple butter tarts / macarons
croquembouche / Bailey's chocolate mousse cups / marble crème brûlée spoons
chocolate cheesecake / sliced fresh fruits

coffee & tea

**Menu prices are subject to 20% Service Charge and applicable taxes.
Buffet menus: minimum 25 people - for smaller groups, a \$5.00 per person surcharge applies*

Plated Festive Dinner Menus 2018

Choose appetizer, main course, dessert for the group.

Rustic breads / rolls / creamery butter / coffee & tea served with all menus.

sweet potato / roast cauliflower soup / candied almond slivers

baby oak lettuce / baby kale / crumbled goat cheese / candied beets / carrot curls / white peach vinaigrette

Caesar salad / croutons / shaved parmesan cheese / bacon

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roast bone-in chicken breast / Bala cranberry honey glaze

Balderson smoked cheddar cheese potato mash / baby carrots / baby vegetables

Arctic char / cranberry honey chutney / farro grain medley

merlot-braised beef short rib / heirloom carrot / grainy mustard mashed potatoes

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raspberry white chocolate cheesecake / blackberries

chocolate almond cake / poached cranberries

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58* | per person