



CAVU kitchen bar
"Twas the Night Before Christmas" Dinner Buffet
Seatings: 4:30 & 7:00 PM

Christmas Crackers for All!

Selection of Artisan Breads with creamery butter, XV Olive Oil & Balsamic Vinegar

Chilled Seafood

Szechuan Pepper Poached Prawns

Cracked Snow Crab Legs

Grand Marnier Cured Salmon Gravlax

Condiments to include: Vodka Cocktail Sauce, Pepperoncini Mignonette, Fresh Lemons

Meat & Cheese

Selection of Cured and Smoked European Meats

Assorted Local & International Cheeses

House Made Pickled Vegetables

Condiments to include: hot mustard, sweet grainy mustard, dried fruit

Salads

Winter Greens with Pecan, Cranberry & Assorted Dressings

Classic Caesar Salad

Maple Roasted Squash Salad with Dried Cherry, Herbs, Parmesan Ribbons & Grainy Mustard Vinaigrette

Caramelized Apple & Couscous Salad with Candied Walnuts, Sumac & Lemon Vinaigrette

Brussel Sprout Salad with Arugula, Toasted Almond, Tangy Onion & Buttermilk Dressing

Soup

Vegetarian Winter Yam Soup with Spiced Crème Fraiche & Candied Walnuts

Mains

Roasted Tom Turkey with Apricot Focaccia Stuffing & Giblet Gravy

Herb Baked Salmon with Marinated Artichokes & Sauce Barigoule

Squash & Mascarpone Tondi with Candied Yams & Herb Cream Sauce

Roasted Garlic Mashed Potatoes

Bouquetiere of Steamed & Roasted Vegetables

Dinner Carving

Winter Stout Marinated Prime Rib of Beef Au Jus

Tiny Tim's Dessert Table

Assorted Holiday Cakes, Tortes, Plum Pudding, Pies

Gingerbread Men, Short Bread, German Stollen, Fruit Cake & Fresh Fruits

\$49.95/Adult

\$44.95/Seniors

\$25/Children (ages 5-12)

Price includes complimentary Starbucks coffee or TAZO tea

Taxes & Gratuities not included