



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, assorted dips, 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
Poached Pear & 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
Pecan Crusted Wild Salmon with Blood Orange Beurre Blanc
Wild Mushroom Rotolo with Truffled Mushroom Cream Sauce
Roasted Garlic Mashed Potatoes
Bouquetiere of Steamed & Roasted Vegetables

Dinner Carving

Rosemary & Garlic Rubbed Prime Rib of Beef Au Jus with Yorkshire Pudding

Tiny Tim's Dessert Table

Assorted Holiday Cakes, Tortes, Plum Pudding, Pies
Gingerbread Men, Short Bread, German Stollen, Fruit Cake
& Fresh Fruits

\$44.95/Adult

\$40.95/Seniors

\$23.50/Children (ages 3-12)

*Price includes complimentary Starbucks coffee or TAZO tea
Taxes & Gratuities not included*