



# *Tulips & Maple Holiday Menu 2018*

## **Salads**

Christmas Garden Salad with Clementines, Pickled Cucumbers, Shaved Onions, Toasted Almonds, Bocconcini Cheese and a Cranberry Balsamic Vinaigrette

Traditional Caesar Salad with an In-House Dressing, Savoury Croutons, Asiago Cheese & Bacon Crisps

Mediterranean Orzo Pasta Salad with Dried Tomatoes, Olives, Cherry Tomatoes, Cucumbers and a Feta & Herb Vinaigrette

Cajun Potato Salad with Roasted Apples, Bell Peppers, Bacon and Spinach

Winter Squash & Quinoa Salad with Dried Cranberries and Beets

## **Entrées**

Traditional Slow Roasted Turkey

Smokey Bacon & Apple Sage Stuffing, Citrus Cranberry Marmalade, Smashed Red Potatoes with Basil and Medley of Roasted Vegetables

OR

Glazed Ham Roast with Roasted Pineapple & Orange Basil Glaze, Smashed Red Potatoes with Basil and Medley of Roasted Vegetables

Chef's Selection of Dessert & Fresh Fruit Platter with Tea & Coffee

**Buffet Package #1:** 3 salads, 1 Entrée \$34.95

**Buffet Package #2:** 4 Salads. 2 Entrees \$39.95

**Plated Option:** 1 Salad, 1 Main, Dessert \$41.95

## **Package 2 Options**

Slow Roasted Striploin with Red Wine Peppercorn Glaze

Seared Salmon Fillet with Strawberry Port Glaze or Lemon & Dill Caper Sauce

Roasted Pork Loin Wrapped in Bacon Stuffed with Dries Fruits, Spinach & Gouda, Served with Grainy Mustard Cider Maple Sauce

