



## Festive Table D'hoate 1

Serves 8-88 guests

**Warm Dinner Rolls and Churned Butter**



**Roasted Cauliflower and Chestnut Soup**

*Turmeric oil scented*

Or

**Heirloom Beet Salad & Tangled Greens**

*Goat cheese curds and honey pomegranate vinaigrette*



**Tamarind & Thyme Slow Roast Leg of Lamb**

*Fingerling potatoes and late autumn vegetables*

Or

**Seared Beef Striploin**

*Muskoka's juniper berry rub crust and ruby red jus, Yukon gold mashed potatoes and market vegetables*

Or

**Spy Apple Stuffed Chicken Supreme**

*Cheddar cranberry sage stuffing, roasted potatoes, green beans, pan jus*

Or

**Vegan Baked Acorn Squash**

*Stuffed with root vegetables and finished with light coconut & turmeric cream*



**Blackberry Tiramisu**

*Chocolate espresso sauce*

\$77

*Taxes & gratuity not included.*



## Festive Table D'ôte 2

Serves 8-88 guests

### Warm Dinner Rolls and Churned Butter



### Spy Apple and Butternut Squash Soup

*Turmeric Maple Syrup*

Or

### Baby Kale and Roasted Brussels Sprout Salad

*Apple, shaved almonds, garlic confit, lemon juice and olive oil vinaigrette*



### Free-range Roasted Ontario Turkey

*Apple and sage stuffing, red skin smashed potatoes, late autumn vegetables,*

*Cranberry and pan gravy*

Or

### Prosciutto Ham Beef Tenderloin Medallions

*Premium pan-seared beef served with red skin smashed potatoes, market vegetables,*

*Muskoka blueberry wine jus*

Or

### Whole filet of Pickerel

*Cornmeal dusted, pan-seared served over fennel slaw quinoa, baby carrots and citrus dill*

*caper cream sauce*

Or

### Grilled Asparagus & Mushroom Vegan Risotto

*Coconut-scented with nutritional yeast chickpeas*



### Chocolate Orange Crème Brule

\$84

*Taxes & gratuity not included.*



# Gourmet Festive Buffet

50 Guests Minimum

Artisan breads and churned butter



## From the Kettle

*Fresh Dill & Asparagus Cream Soup*



## Fresh Salads

**Broccoli Caesar Salad**

*Broccoli florets, crispy romaine, with our own roasted garlic Caesar dressing*

**Garden**

*Organic baby greens, cherry tomatoes, cucumber, red onions with pomegranate vinaigrette*

**Roasted Heirloom Beet Salad Platter**

*Goat cheese, candied pecans, cranberry vinaigrette*

**Fresh Fennel & Dill Avocado Shrimp Salad**

*Thyme lemon dressing*



## From the Carvery

*Brined and Roasted Turkey Breast with cranberry and apple stuffing, pan gravy*

*Roasted angus Striploin of Beef with grainy Dijon mustard, roasted garlic jus*



## Hot Mains

Lobster & crab tortellini pasta with Georgian Bay vodka rose cream sauce

Grilled fresh salmon with lentil and herb citrus butter

Whipped Yukon Gold mashed potatoes

Today's market vegetables



## Sweet Endings

International and domestic cheese board with grapes, berries, crackers and crostini

Fresh-carved fruit platter

Selection of festive cakes, pies, and walnut sticky toffee pudding with walnut crumble

\$82

Taxes & gratuity not included.

