



# HOLIDAY DINNER BUFFET

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December 25th, 2016 - 4:00 pm to 7:30 pm  
[reservations required through restaurant]

adults: 70    12 years & under: 30    5 years and under: 15

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## Salads & Platters

**Wild rice salad:** cranberry, basil, citrus vinaigrette (V, GF)

**Kale & quinoa salad:** carrot, sunflower seeds, ginger dressing (V, GF)

**Farfalle pasta salad:** sundried tomato, kalamata olive, feta, balsamic

**Garden salad:** iceberg & romaine, tomato, cucumber, assorted dressings

**Slaw:** cabbage, celery, apple and fennel

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## Assorted Olives & Pickled Things

**Cheese & crackers:** assorted Canadian produced  
candied, cured & smoked **Seafood**

**SMITH Charcuterie:** house cured salamis and patés

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## Hot Line

### Whiskey prawn flambé Station

**Carved roast turkey:** cranberry sauce, pan gravy, sage & onion stuffing

**Manitoba raised roast beef brisket:** au jus, horseradish

**Baked maple glazed ham**

**Parmesan breaded Manitoba northern pike fillets,** tartar sauce

**Mashed Adora golden potatoes** (V, GF)

**Yam & root vegetable gratin**

**Brussels sprouts,** brown butter

**Seasonal vegetable medley:** carrots, cauliflower, broccoli

**Fresh baked breads & butter**

**Coffee / Tea**

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## Sweets & Treats

**Assorted slices, dainties, dessert bars, cookies, tarts,  
cakes and decadent offerings.**

**Fresh fruits**

[please notify your server of any allergies or dietary restrictions]