



# HOLIDAY DINNER BUFFET

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December 25th, 2017 - 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, celery, walnut, green apple dressing (V, GF)  
**Pasta salad:** bowtie pasta in a pesto vinaigrette, Kalamata olive, cherry tomato and bocconcini (V)  
**Israeli couscous salad:** sweet peppers, cucumber, feta, lemon vinaigrette (V)  
**Salad bar:** iceberg, spinach & romaine with an assortment of vegetable accompaniments, garniture and a variety of house made vinaigrettes & dressings (V, GF, mostly DF)

## Boards

- Cheese board:** an array of Canadian produced and imported cheese varieties (V, GF), house made crackers, Whiskey Smoked Olives & SMITH pickled vegetables (V, GF, and DF)  
**SMITH charcuterie:** a fine collection of our best house cured salamis, terrines and pâté (GF, DF options)  
**Chilled Seafood's:** smoked, candied and cured salmon, smoked Manitoba Goldeye, poached jumbo prawns (GF, DF)

## Hot Line

- Carved roast turkey:** gravy (GF, DF), cranberry sauce (V, GF, DF), sage & onion bread stuffing  
**Baked maple, Bourbon and mustard glazed ham:** with assorted condiments (GF, DF)  
**Slow braised Manitoba beef brisket au jus:** horseradish (GF)  
**Crispy breaded Manitoba Northern Pike fillets:** caper remoulade  
**Scalloped yam and Yukon gold potatoes**  
**Buttery mashed local Adora potatoes** (GF)  
**Seasonal vegetable medley:** carrots, cauliflower, broccoli (V, GF, DF)  
**Brown sugar glazed baby beets:** toasted pecans and orange zest (V, GF)  
**Buttery green beans** (V, GF)  
**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]