

Holiday menu

Canapes

Deviled eggs with lumpfish caviar

Smoked salmon on rye rounds with lemon dill

Carpaccio of beef crostini with garlic aioli & microgreens

Appetizers (choose 1)

Seafood Chowder

A selection of scallops, shrimp, cod, and lobster in a rich creamy broth with potatoes. Served with garlic toast.

Burrata

Fresh outer layer of mozzarella with a soft stringy curd of fresh cream inside. Served on top of arugula and cherry tomatoes with olive oil balsamic and salt & pepper.

Caesar Salad

Crisp romaine lettuce with real bacon, parmesan cheese and house made croutons. Dressed with an asiago Caesar dressing.

House Salad

Mixed greens, cucumber, tomato and red onion dressed with our house made vinaigrette

Entrées (choose 1)

Roast Prime rib of beef (\$45.99)

Served with Yorkshire pudding, seasonal vegetable, mashed potatoes, gravy and au jus

Roast Young Turkey (\$38.99)

Served with sausage and sage stuffing, seasonal vegetables, mashed potatoes, and gravy

Baked Ham (\$38.99)

Served with scalloped potatoes, seasonal vegetables and a selection of mustards and corn relish

Chicken Supreme (\$36.99)

8oz marinated chicken breast topped with a blue cheese mornay sauce, served with seasonal vegetables, and roasted mini potatoes.

Desserts (choose 1)

Turtles Cheesecake

Red Velvet Cake

Sticky Toffee pudding

Groups must be 6 or more people; all selections must be confirmed 72 hours in advance. A 15% gratuity will be added to all bills. Prices are subject to change without notice.

Add On's

All boards/tray's will feed 10 people

Charcuterie Board (\$95)

*A selection of local and international cheeses and cured meats, garnished with grapes.
Seasonal fruits and crostini's*

Cheese Tray (\$85)

*A selection of local and international cheese served with select crackers and crostini.
Garnished with Grapes.*

Crudité (\$65)

Selection of fine cut vegetables including cherry tomatoes with a ranch dip.

Relish tray (\$65)

A fine selection of olives, pickles and pickled vegetables.

Crab Dip (\$75)

Snow crab, cream cheese, green onion served with pita points and tortillas

Shrimp Bowl (\$95)

Black tiger shrimp with traditional cocktail sauce and Mary Rose sauce.

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