



# Buddy the Elf Lunch

## TO START

### Hothouse Salad

Greens, roasted pumpkin seeds, dried cranberries, grape tomatoes, balsamic vinaigrette

or

### Caesar Salad

Romaine, house-made garlic croutons, bacon bits and Chef Curt's roasted garlic Caesar dressing

## MAIN

### Wild Boar Bolognese

A slowly simmered rich Bolognese of wild boar, fresh herbs, Roma tomatoes & Cabernet Sauvignon tossed with tagliatelle

or

### Champagne Chicken

Chicken breast marinated in fresh herbs, white wine and Dijon mustard baked and served with a shallot, Champagne and wild mushroom cream sauce on a bed of Yukon gold mashed potatoes and seasonal vegetables

or

### Bacon Cheddar Burger

Our burgers are made from 100% ground Angus chuck and brisket, served on an Ace bakery bun with crisp lettuce, tomato, onion and pickle. Balderson aged cheddar and applewood smoked bacon.

or

### Cappeletti

Stuffed with ricotta and romano cheeses, baked with a rosé sauce & mozzarella

All meals are served with freshly baked bread

## DESSERT

### Black Forest Cake

A classic with three layers of chocolate cake, fresh cream and a delicious cherry filling

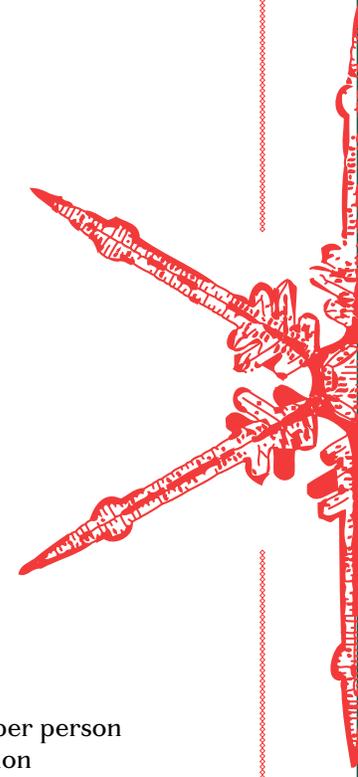
\$30/ guest

plus tax (13%) and gratuity (18%)

Available 11am - 4pm Monday through Thurs

 Vegetarian  Gluten Friendly  Contains Nuts or Seeds

For a festive feel add Holiday candles and fun Christmas crackers to the table for \$4 per person  
Want to add some hors d'oeuvres or platters for the table ask about our selection  
Celebrate finally coming together by toasting with a glass of prosecco for \$9 pp



# Rudolph's Menu

## TO START

### Hothouse Salad

Greens, roasted pumpkin seeds, dried cranberries, grape tomatoes, balsamic vinaigrette

or

### Caesar Salad

Romaine, house-made garlic croutons, bacon bits and Chef Curt's roasted garlic Caesar dressing

## MAIN

### Sicilian Gnocchi

Potato gnocchi, pancetta, cremini mushrooms, in a gorgonzola and mascarpone cream sauce

or

### Rainbow Trout

Pan seared and served with a miso yuzu butter, wild rice pilaf and seasonal vegetable

or

### Champagne Chicken

Chicken breast marinated in fresh herbs, white wine and Dijon mustard baked and served with a shallot, Champagne and wild mushroom cream sauce on a bed of Yukon gold mashed potatoes and seasonal vegetables

or

### Cappeletti

Stuffed with ricotta and romano cheeses, baked with a rosé sauce & mozzarella

All meals are served with freshly baked bread

## DESSERT

### Black Forest Cake

A classic with three layers of chocolate cake, fresh cream and a delicious cherry filling

\$36 / guest

plus tax (13%) and gratuity (18%)



Vegetarian



Gluten Friendly



Contains Nuts or Seeds

For a festive feel add Holiday candles and fun Christmas crackers to the table for \$4 per person  
Want to add some hors d'oeuvres or platters for the table ask about our selection  
Celebrate finally coming together by toasting with a glass of prosecco for \$9 pp

# Mistletoe Menu



## TO START

### Hothouse Salad

Greens, roasted pumpkin seeds, dried cranberries, grape tomatoes, balsamic vinaigrette

or

### Caesar Salad

Romaine, house-made garlic croutons, bacon bits and Chef Curt's roasted garlic Caesar dressing

## MAIN

### New York Striploin

8oz AAA Striploin topped with porcini compound butter served with seasonal vegetable and baked russet

or

### Chicken Cordon Bleu

Baked supreme of chicken stuffed with ham and gruyere cheese finished with a creamy Dijon sauce served with mascarpone Yukon gold mashed and seasonal vegetables

or

### Quinoa Crusted Salmon

Centre cut salmon filet with crispy quinoa topped with an orange miso sauce served with seasonal vegetable and wild rice pilaf

or

### Gnocchi Pomodoro

Potato gnocchi, roasted red peppers, leeks, cherry tomatoes, tomato basil sauce, Parmigiano Reggiano

All meals are served with freshly baked bread

## DESSERT

### Chocolate Pot De Creme

Velvety rich chocolate pots of cream topped with fresh whipped cream

\$42 / guest

plus tax (13%) and gratuity (18%)

 Vegetarian  Gluten Friendly  Contains Nuts or Seeds

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# Kris Kringle Menu

To add to festive feel, we will decorate the table with Holiday inspired tealights and fun Christmas crackers

## TO START

### Shrimp Cocktail 🍤

Jumbo shrimp poached in a flavourful broth, chilled and served with a tequila spiked seafood sauce

followed by

### Soup

Enjoy a bowl of Chef Curt's soup of the day

## MAIN

### New York Striploin

10oz AAA New York striploin topped with a porcini mushroom and port demi served with seasonal vegetable and baked russet

or

### Arctic Char

Pan seared served with a miso yuzu butter on a saffron risotto and seasonal vegetables

or

### Duck Confit

Rich tender duck leg gently cooked served with a sour cherry and orange-scented demi glace on mascarpone Yukon gold mashed with seasonal vegetable

or

### Gnocchi Funghi 🍝

Potato dumplings in a rich, flavourful cremini mushroom mascarpone sauce

All meals are served with freshly baked bread

## DESSERT

### Hothouse Signature House-made Tiramisu 🍰

Sponge cake drenched in espresso, Kahlua, brandy, Frangelico, and Bailey's Irish cream. Covered with layers of sweetened mascarpone cheese and lightly dusted with cocoa powder

*\$65/ guest*

*plus tax (13%) and gratuity (18%)*



Vegetarian



Gluten Friendly



Contains Nuts or Seeds

Want to add some hors d'oeuvres or platters for the table ask about our selection  
Celebrate finally coming together by toasting with a glass of prosecco for \$9 pp

