



2011 Christmas Plated Dinner

(minimum 15 people)

Three Courses \$36.00 per person
Lunch Option Also Available
Please Inquire for Pricing

Select one starter, one entrée and one dessert for your guests;
Extra courses are \$5.00 per person per course

Starters (Choose One For The Group)

Organic Okanagan Mesclun Greens, Basil Balsamic Vinaigrette
Caesar Salad with Fresh Parmesan & Focaccia Croutons
Roast Butternut Squash & Harvest Apple Soup with Parsnip Chips
Minestrone Soup with Crème Fraiche

Entrees (Choose One For The Group)

Choices are limited to 2 entrée options, additional entrée choices are an extra \$2.00 per person and must be provided 7 days prior to arrival, otherwise, there will be an additional charge of \$5.95 per person

- Asian BBQ Glazed BC Salmon, Seven Grain Wild Rice Blend, Lemon Butter Sauce
- Traditional Roasted Turkey, Port Gravy, Double Smoked Bacon & Sage Stuffing Served with a Candied Orange Cranberry Relish & Butter Whipped Potatoes
- Oven Roasted Breast of Chicken Stuffed with Double Cream Brie & Grapes Served with Maida Jus & Roasted Garlic Whipped Potatoes
- Grilled Beef Striploin, Smoked Corn Mash Potato, Grainy Mustard Jus

Desserts (Choose One For The Group)

White Chocolate & Cherry Cheese Cake, Sambuca Glaze & Vanilla Cream
Orchard Fresh Harvest Apple Pie & Vanilla Ice Cream
Christmas Pudding, Rum Glaze & Vanilla Ice Cream
Panettone Bread Pudding, Warm Caramel Sauce & House Made Baileys Ice Cream

Assortment of Rolls and Butter
Coffee and Tea

Please note items & prices are subject to change
Prices do not include 15% Gratuity or 12% HST



2011 Christmas Buffet Dinner

(minimum 35 people)

\$37.95 per person

Organic Okanagan Mesclun Greens, Cranberry-Maple Vinaigrette

Choice of 3 Additional Salads:

- *Rice Noodle Salad*
with Vietnamese Vinaigrette, Cucumber, Peppers, Red Onion, topped with crushed peanuts
- *Harvest Chipotle Penne Pasta Salad, made with Fresh Seasonal Ingredients*
- *German Potato Salad, Bacon Bits, Onion, Parsley with Champagne Vinaigrette*
- *Tabouli Salad, Couscous with Cucumber, Peppers, Onion, Parsley and Mint*
with a Lemon Vinaigrette
- *Spinach Salad with Feta, Bacon, Roasted Mushrooms with a Balsamic Vinaigrette*
- *Roasted Beet Root and Root Vegetable Salad tossed with a Honey Glaze and Walnuts*

Illichmann's Baked Ham Served Cold with Two Mustards & Assorted Pickles
Carved Roasted Turkey, Double Smoked Bacon & Sage Stuffing Served
with a Candied Orange Cranberry Relish & Port Gravy
Beef Stroganoff with Carmelized Onion & Sour Cream
Fusilli Pasta with Curried Butternut Squash Cream

Add Seared Wild Salmon with Asian BBQ Sauce \$4.50 per person

Medley of Fresh Seasonal Vegetables
Roasted Baby Potatoes with Garlic Confit
Seven Grain Rice

Fresh Seasonal Fruit and Berries
Raisin Caramel Bread Pudding with Rum Glaze
Lemon Bars
White & Dark Chocolate Mousse
Mince Meat and Butter Tarts

Assortment of Rolls and Butter
Coffee and Tea

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