



Christmas Packages

All Christmas buffets require a minimum of 20 people.

All prices are per person.

All buffets include dinner rolls and butter.

☐ **\$35 Buffet includes:**

- 1 Display option
- 2 Salads
- 1 Main dish: ☐ Ham or ☐ Turkey
- 1 Dessert: warm apple & saskatoon berry crumble

☐ **\$50 Buffet includes:**

- 1 Display option
- 2 Salads
- 1 Vegetable dish
- 1 Main dish
- 1 Dessert

☐ **\$60 Buffet includes:**

- 1 Display option
- 3 Salads
- 1 Vegetable dish
- 2 Main dishes
- 2 Desserts

☐ **\$75 Buffet includes:**

- 2 Display options
- 3 Salads
- 2 Vegetable dishes
- 2 Main dishes
- 3 Desserts





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Display Options:

- ☐ **Dips & Dippers**
Roasted garlic hummus, truffle parmesan dip
olive oil crostini, pretzel sticks & vegetable chips
- ☐ **Homestead Vegetables**
Market fresh crudité & house-pickled vegetables
house dilly ranch
- ☐ **Fruit Extraordinaire**
Sliced melons, a variety of berries, exotic fruit
passion fruit Greek yogurt dip
- ☐ **Deluxe Cheese & Crackers +\$5**
Domestic & imported cheeses, scratch preserves
pickled grapes, french baguette & artisan crackers

Salad Options:

- ☐ **Quinoa & Roasted Vegetable**
Red & white quinoa, maple-roasted root vegetables
saskatoon berry vinaigrette, toasted pumpkin seeds
- ☐ **Winter Kale Caesar**
Baby kale & romaine hearts, preserved lemon-parmesan dressing
double-smoked bacon, sourdough croutons
- ☐ **Holiday Broccoli Salad**
Blistered broccoli florets, cold-smoked cheddar
black garlic balsamic glaze, gala apple wedges, pickled red onion
- ☐ **Rosemary Potato Salad**
Tri-colored baby potatoes, miss Vicky's salt & vinegar chips
rosemary & steak spice aioli
- ☐ **Crisp Heritage Greens with House dressings**
Red wine & black pepper vinaigrette, maple-mustard dressing
preserved mandarin & vanilla vinaigrette, house dilly ranch





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Main Dish Options:

- ☐ **Roasted Heritage Turkey**
Tumbleweed outlaw rye whiskey & thyme butter basted
Local artisan sourdough & smoked bacon stuffing
Spiced black currant-cranberry compote
Pan gravy with roasted drippings
- ☐ **Herb Crusted Pork Loin**
24-hour brined in “Winter Spice” scenic road cider
Foraged herb & scratch mustard crusted
Sylvan Star gouda scalloped potatoes
Caramelized pear & black pepper chutney
Alberta mulled apple sauce
- ☐ **Holiday Spiced Butter Chicken**
Tandoori roasted chicken thighs, velvety tomato fenugreek gravy
Infused with cardamom, cinnamon & Kashmiri chili.
Saffron-kissed basmati rice with toasted almonds & golden raisins
Garlic-ghee naan
- ☐ **Cedar Planked Miso Salmon**
Campbell River salmon cured in white miso-maple glaze
Slow-roasted on Alberta-sourced cedar
Alberta wild ‘forbidden’ rice
Wasabi aioli
- ☐ **Alberta Winter Vegetable Tourtiere**
A hearty, spiced plant-based twist on the Quebecois classic
Rooted in Prairie ingredients.
Roasted Alberta root vegetables with a walnut & black lentil ‘meat’ filling
Brown butter mashed potatoes
Grain Bin Brewing Co. – Antelope Brown Ale & pan gravy
Pickled chokecherries





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Vegetable Dishes:

- ☐ **Crispy Brussels Sprouts**
White miso & yuzu-glazed, brown butter toasted
- ☐ **Honey Glazed Root Vegetables**
Thyme & local hot honey glazed
- ☐ **Roasted Cauliflower**
Harissa roasted, toasted pine nuts
- ☐ **Classic Vegetable Medley**
Butter steamed, fresh herbs, salt & pepper
- ☐ **Brown Butter Mashed Potatoes**
Yukon gold potato purée, slow-clarified brown butter
- ☐ **Gruyere Potato Gratin**
Layered russets & parsnips, gruyere cheese,
Slow-baked in winter spice-infused cream
- ☐ **Truffle Wild Rice Pilaf**
Foraged wild rice blend, toasted freekeh,
Black truffle butter emulsion, caramelized shallots

Desserts:

- ☐ Warm apple & saskatoon berry crumble
- ☐ Caramel macchiato crème brulee
- ☐ House-made cheesecake
- ☐ Red velvet cake

