



# LET IT SNOW LUNCH BUFFET

\$35 PER PERSON

*Includes a Selection of Freshly Baked Breads and Rolls  
Freshly Brewed Coffee and Tea*

## **Okanagan Mixed Greens**

Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with  
White Balsamic Vinaigrette

## **Classic Caesar Salad**

Crisp Romaine, Roasted Garlic and Aged Parmesan tossed in a Creamy Caesar Dressing with  
Sourdough Croutons

## **Seasonal Vegetables with Yams**

### **Mashed Potatoes**

### **Traditional Stuffing**

## **Mushroom Ravioli**

in a House-Made Sage and Brown Butter Sauce with Truffles and Arugula

## **Roasted Salmon**

with a Lemon Dill Sauce

## **Oven Roasted Turkey**

With House Made Cranberry Sauce and a Savory Turkey Gravy

## **Chef's Selection of Freshly Baked Pastries, Cakes and Profiteroles**

## **Eggnog Creme Brulee**

*Upgrade your Potatoes to Gratin Potatoes for \$3 per person*

*Upgrade from the Turkey to Prime Rib - Market Price*

*Include an Artisan Cheese Board with Nuts, Dried Fruit and an Assortment of Breads & Crackers for an Additional  
\$7 per person*

