



# SILENT NIGHT



\$55 PER PERSON

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

## Choice of Four (4) Salads:

### Okanagan Mixed Greens

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

### Greek Salad

Fresh Cucumber, Tomato, Peppers, Feta Cheese, Kalamata Olives in a Sherry Oregano Dressing

### Classic Caesar Salad

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

### Beet Salad

Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing

### Roasted Red Potato Salad

Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

### Kale and Quinoa Salad

Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese

### Caprese Salad

Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

## Seasonal Vegetables with Yams and Brussels Sprouts

**Choice of: Roasted Baby Potatoes, Mashed Potatoes or Gratin Potatoes**

## Traditional Stuffing

### Mushroom Ravioli

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

### Salmon Wellington

Sockeye Salmon Baked in Puff Pastry and accompanied with a Beurre Blanc Thyme Sauce

### Roasted Baron of Beef

with a Spiced Rub, Au Jus and Horseradish



## Choice of:



### Honey Mustard Baked Ham

Glazed with Honey Mustard Sauce

OR

### Oven Roasted Turkey

With House Made Cranberry Sauce and a Savory Turkey Gravy

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

**Fresh Fruit Panna Cotta**

**Mini Cheese Cakes and Mini Chocolate Mousse Cups**

**Eggnog Creme Brulee**

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

*Include an Artisan Cheese and Meat with an Assortment of Breads & Crackers for an Additional \$10 per person*