

# The Red Willow

## Christmas Menu 2017

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### **HOLIDAY BUFFET #1**

(min. 50 guests)

#### **Chef's Salad-Selections**

Mixed field greens with dried cranberries, tomato, sunflower seed and balsamic vinaigrette

Traditional Caesar salad with parmesan cheese and croutons

Spinach salad with mandarin segments, red onions, goat cheese, raspberry vinaigrette

Greek Salad with sliced black olives and feta cheese

Rustic ranch potato salad with smoked bacon and green onions

#### **Breads**

Assortment of freshly baked cocktail rolls with whipped butter

#### **Chef's Tantalizing Hot Selections** **(Choice of Two Chafing Dish Items)** **(Additional entrées \$5.99 per person)**

Traditional oven roasted turkey "white and dark" with classic homemade gravy, sage stuffing and cranberry sauce

Baked sliced country ham with apple honey glaze

Rosemary infused sliced roast beef with natural jus

Grilled Atlantic salmon with a lobster hollandaise sauce

**Accompaniments**

**Includes**

Mixed steamed vegetables

**(Please choose any two)**

Sour cream whipped potatoes with caramelized onions

Oven roasted herb potatoes

Yellow rice with diced vegetables

Broth infused mushroom rice pilaf

Cheddar & potato perogies with caramelized onions, sour cream and bacon bits

Cabbage rolls in marinara sauce

**Desserts**

Chef's choice of assorted festive cakes, squares, fruit pies,

Christmas shortbread cookies

Sliced seasonal fresh fruit

Coffee and Tea

**\$36.99 per person**

***Enhance your Buffet with a Chef Attended Carving Station***

Chef carved, sea salt and black pepper crusted, slow roasted, certified AAA Alberta prime rib of beef served with horseradish, Dijon mustard, Yorkshire pudding and au jus

**\$11.99 per person**