

THE NEW GRAND HOTEL

Christmas Party Buffet Selection

Minimum 25 people

Option #1

Fresh baked bread table, Assortment of salads, Antipasto platter, Pickles and Olives

Roasted Free Range Turkey

Roasted Turkey with our signature festive dressing, merlot pan gravy, Winter Vegetables and rosemary baby roasted potatoes

Your choice of:

Spinach and Ricotta Cheese Cannelloni

or

Baked Honey Ham With Fresh Fruit Salsa

Assortment of cakes and pies

Fresh sliced fruit platters

\$28.95 per person

Option #2

Fresh baked bread table, Assortment of salads, Roasted vegetable platter, Pickles and olives

Roast Beef

With peppercorn au jus

BC Salmon

With apple and peach salsa

Baby roasted potatoes, Winter vegetables and a Fresh fruit selection

A large selection of desserts

\$29.95 per person

All prices are subject to 15% Gratuity and 12% HST

THE NEW GRAND HOTEL

Christmas Party Plated Dinner

To Start

Fire Roasted Tomato Soup

Fire roasted tomatoes, garlic, cream and fresh cracked pepper

OR

Organic Greens

Mixed organic greens, with a cranberry pomegranate Vinaigrette

Choice of Entrée

Roasted Turkey Rouladen

Roasted Turkey breast stuffed with our signature festive dressing, merlot pan gravy, potato and yam marbled mash, winter vegetables

Wild Sockeye Salmon

Grilled sockeye, maple demi, seven grain rice, and seasonal vegetables

AAA Rib Eye

AAA Butcher block 8 oz rib eye, cambozola cheese, red wine blackberry jus, potato and yam marbled mash potatoes, winter vegetables

Braised Lamb Shank

An osso bucco style lamb shank, with a tomato merlot demi, mash potatoes, and seasonal vegetables

Portabella Mushroom

Pan seared portabella mushroom, spinach, artichokes, seared roma tomato, pine nuts, challots, fresh herbs, roasted red pepper, garlic balsamic reduction

Your Choice of Desserts

\$29.95 per person

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THE NEW GRAND HOTEL

Christmas Party 5 Course Tasters Menu

1st Course

LOBSTER BUTTERNUT BISQUE

Atlantic lobster, roasted butternut squash, cracked pepper crème fraîche

2nd Course

SEARED TOMATO BOCCONCINI

Roma tomatoes, mild mozzarella, pepper, fresh basil, organic greens, garlic, lemon and balsamic vinegar

3rd Course

CRAB CAKE

Watercress, roasted chipotle aioli, passion fruit mango salsa

4th Course

Your Choice of

WILD SHITAKE TRUFFLE LAMB CHOPS

Gorgonzola stuffed Italian risotto cake, wild shitake truffle demi, New Zealand lamb

WILD PACIFIC SALMON

Encrusted in panko and porcini mushrooms, frizzled leeks, with lobster sauce, and roasted butternut squash

LAND AND SEA

A pan seared striploin steak served with two jumbo prawns and a gorgonzola cream reduction, with garlic mash potatoes

5th Course

VANILLA BEAN CRÈME BRULÉE

Vanilla bean, egg and cream, raw sugar encrusted lid, fruit of the season

\$59.95 per person

All prices are subject to 15% Gratuity and 12% HST