

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 Turkey Rouladen

*Roasted Turkey breast stuffed with our signature festive dressing, merlot pan gravy,
Winter Vegetables and garlic mashed 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 5% GST

THE NEW GRAND HOTEL

Christmas Party Plated Dinner

To Start

Home-style Soup

OR

*Organic Greens
in a Sun dried Tomato Vinaigrette*

Choice of Entrée

Roasted Turkey Rouladen

*Roasted Turkey breast stuffed with our signature festive dressing,
merlot pan gravy, Winter Vegetables*

OR

Wild Coho Salmon

with a coarse mustard and dill beurre blanc

OR

Pan Seared Alberta Rib Eye

with gorgonzola cheese and a wild mushroom merlot jus

*All entrées served with Garlic Mashed Potatoes
& Fresh Winter Vegetables*

Your Choice of Desserts

\$29.95 per person

All prices are subject to 15% Gratuity and 5% GST

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 6% GST