

Holiday MENU

Traditional

Cheese Board on Arrival

Fennel Sausage Mushroom Stuffing With Leeks
Garlic Dill Flower Green Beans
Bacon Caramelized Onion Brussel Sprouts
Roasted Root Vegetables with Maple
Potato Gratin

Choice of Two Proteins:
Brined Turkey
Salmon en Croute with Spinach and Creamery Butter
Rosemary Brown Sugar Roast Pork

Dessert

\$55pp

Gratuity and HST Extra

AVANTAGE
THE LARDER & LOUNGE
AVANTAGE

Holiday MENU

Prime Rib Dinner

Cheese Board on Arrival

Beet Salad

Baby Arugula. Yogurt Goat Cheese Dressing. Crispy Fried Garlic. Sesame Seeds

Yorkshire Pudding

Roasted Garlic Sour Cream Cheese Mashed Potato & Sweet Potato Combo

Chili Rapini

Roasted Nutmeg Turnips

Prime Rib. Horseradish. Rosemary Jus.

Pecan Pie / Pumpkin Pie

Apple Crumble

Served with Vanilla Ice Cream

\$75pp

Gratuity & HST Extra

AVANTAGE
THE LARDER & LOUNGE
AVANTAGE

Holiday
MENU

Feast of the Seven Fishes

Oysters

Shrimp Cocktail

Crab Cakes

Smoked Trout Rillettes. Pita Chips

Crispy Calamari. Arabiatta

Pasta Linguini. Mussels. Clams
Lemon White Wine Olive Oil Sauce

Dijon Cream Salmon

\$100pp

Gratuity and HST Extra

Holiday MENU

Cocktail Reception

Oysters on the Half Shell
Baked Brie. Sour Dough Torched Grapes. Honey
Mushroom Toast. Goat Cheese
French Onion Soup Shooters. Swiss Thyme Crostini
Fried Calamari Sliders. Lemon Tartar. Butter Lettuce
Butternut Bruschetta. Caramelized Onions. Fried Sage
Leek & Artichoke Dip. Sour Dough
Burnt Onion Jam Pierogie. Black Pepper Sour Cream
Chicken Liver Parfait. Cranberry Jam
Stuffed Yorkies. Roast Beef. Horseradish Cream
Rosemary Brown Sugar Roast Pork Kebabs

Pricing From \$35pp

*Menu Priced Based on Number of Options and Selections Chosen

Gratuity & HST Extra

AVANTAGE
THE LARDER & LOUNGE
JUVVIX