

Christmas Dinner Buffet
Dec 25th 5 pm- 8pm

\$69.00 + tax—includes parking and gratuity

Buffet

Chefs Soup Kettle

Old fashioned tomato soup
Garlic croutons, parmesan cheese, grated cheese blend,

Westin Nova Scotian's almost famous Seafood Chowder

Bread display

White & multigrain bread rolls, cheese sticks, Savory mini tea biscuits, mini corn & bacon muffins,

Salad Station

Build your own Caesar Salad station
Crisp romaine, creamy garlicky Caesar dressing, croutons, bacon bits, parmesan cheese

Farmers market greens
Selection of toppings and dressings

Red skinned potato salad
Bacon, stone ground mustard, grated egg, scallions, mayo

Penne pasta salad
Charred & grilled vegetables, sun dried tomato & oregano vinaigrette

Roasted corn & bean Salad
Corn niblets, kidney beans, red onion, sweet peppers, apple cider vinaigrette

Cold Platters

Smoked salmon, herring, smoked haddock, mackerel

Seafood salad

East coast shellfish
Marinated mussels, poached shrimps, crab legs,
Lemons, cocktails sauce, Worcestershire, Tabasco sauce, red onions, capers

Smoked turkey, roast beef, black forest ham, salami, pastrami,
3 mustards, horseradish cream, assorted pickles,

Market fresh raw vegetable platter
Peppered bacon ranch dip

Chef attended stir-fry station

Created to your specifications

The Meat

Beef, chicken

The Fish

Shrimp

The Vegetables

Bean sprouts, broccoli, cauliflower, carrots, snow peas, bamboo shoots, water chestnuts, sweet peppers, Chinese cabbage, mushrooms

The Sauce

Soya, teriyaki, sweet chili, spicy peanut sauce, black bean sauce

The Garnishes

Cilantro, toasted almonds, hot sauce, sesame seeds, dried shrimp, crispy shallots

The Noodles

Asian noodles, Sesame, soya, rice vinegar, scallions,

Chef attended Sauté station

Thai red curry marinated shrimps & scallops

Cilantro, scallions, crisp vegetables

Coconut scented basmati rice

Baked Salmon filet

Red quinoa, mandarin orange, tarragon, soft herbs

Classic Christmas Selection

Under the Heat lamps

Classic roasted turkey

Sage & apricot stuffing

Turkey gravy

Cranberry sauce

In the Chafing dish

AAA mustard crusted Alberta beef

Horseradish, red wine jus

Spiced & Sliced honey glazed ham
Roasted apples, wilted spinach

Mac n Cheese
Elbow noodles / cauliflower / stewed leeks / goat's cheese / Gouda / bread crumbs

Classic buttermilk mashed potato
Lost of cream & butter

Sweet potato gratin
Sweet potatoes / onions / garlic / cream / Swiss cheese

Brussel sprouts with red onion & bacon
Parsnips with honey & thyme
Carrots with mandarin, tarragon & toasted almonds

Baked Acorn squash
Maple syrup, bacon, goat's cheese, walnuts

Sweet endings

Festive Gala dessert buffet
To include:
Egg nog, yule log, mincemeat pie
Assortments of tortes and pies
Assortment of fresh mousses
Christmas pudding
Bread & butter pudding
Fresh fruit
Cheese selection
Chocolate fountain

Decorate your own gingerbread cookies