



EMBASSY
HOTEL & SUITES



Festive Season 2017

PLATED 3-COURSE MEAL // \$35 PER PERSON

Creamy squash & winter spice

Or // Mixed greens/dried cranberries & roasted walnuts/"mulled wine" dressing

Smoked & roasted turkey/confit garlic-potato croquette/honey roasted root veg /port-sage jus

Or // Elk, beef & pork tourtière/red pepper-cranberry chutney/ honey roasted root veg

Or // Rosemary-birch poached salmon/torched orange beurre blanc/cardamom scented basmati/fennel slaw

Vanilla-chestnut crème brûlée

BUFFET // \$39 PER PERSON

- Creamy squash & winter spice
- Mixed greens/dried cranberries & roasted walnuts/"mulled wine" dressing
- Tomato, cucumber & bocconcini /balsamic-cranberry dressing/basil
- Assorted cheeses & charcuterie/rosemary-pear chutney/crostini
- Smoked & roasted turkey/port-sage jus
- Elk, beef & pork "bourguignon"/red pepper-cranberry chutney
- Rosemary-birch poached salmon/torched orange beurre blanc
- Honey roasted root vegetables
- Confit garlic mash potatoes
- Assorted desserts & fresh cut fruit

CANAPÉS & PLATTERS

COLD CANAPÉS // \$30 PER DOZEN

- Festive bruschetta: tomatoes/dried cranberries/rosemary
- Salmon tartare/birch syrup

HOT CANAPÉS // \$32 PER DOZEN

- Crispy ginger-soy soaked shrimp in a sesame-panko crust
- Chicken satay/spiced honey yogurt
- Beef skewer/maple-dijon glaze

PLATTERS

- Assorted cheeses & charcuterie/rosemary-pear chutney/crostini
- Smoked salmon/pickled & fresh sliced red onion/crispy capers/Boursin cheese
- Honey roasted chestnut hummus & pita

\$8 per person
\$10 per person
\$5 per person