Holiday Luncheons $45/person

Culinary services

Prairie Grain Sour Dough Rolls and Bannock with Prairie Herb Brown Butter & Honey Sage Butter (V, H)

SALADS

Prairie Winter Salad with Honey Crisp Apple, Dried Cranberry, Candied Pumpkin Seed, Aged Cheddar & Apple Cider Vinaigrette (V, H)

Roasted Beet Citrus Salad with Blood Orange, Whipped Feta, Pickled Red Onion, Pistachio & Maple-Balsamic Vinaigrette (V)

Winter Kale Caesar Salad with Rye Croutons, Crispy Parmesan, Smoked Bacon & Butternmilk Caesar Dressing

Roasted Cauliflower& Chickpea Salad with Pomegranate, Sunflower Seeds and Lemon-Tahini Dressing (VG)

SOUP

Butternut - Apple Bisque (VG, H)

MAIN ENTREES

Saskatchewan Mustard-Crusted Striploin (GS, DS, H) with Peppercorn-Brandy Sauce (GS)

Slow-Roasted Salmon with Shrimp & Scallops, Champagne-Chive Creme, Butter Roasted Tomatoes & Charred Fennel (SF, GS)

SIDE DISH

Gruyere Whipped Potato with Caramelized Onion & Leek (GS, V, H)

Roasted Winter Squash with Pecan Gremolata (VG, N, H)

Prairie Grain Pilaf with Dried Fruit & Toasted Almonds (VG, N, H)

Brown Butter Maple Roasted Carrots with Goat Cheese Creme (V, H)

Green Beans with Roasted Wild Mushrooms & Tarraon Vinaigrette (GS, DS, VG, H)

PASTRY CHEF'S HOLIDAY SWEETS

Assorted Selection of Pastry Chef's Holiday Desserts

Holiday Punch, Starbucks Coffee and Tea

DS = DAIRY SENSITIVE
VG = VEGAN
N = CONTAINS NUTS
V = VEGETARIAN
SF = CONTAINS SEAFOOD
H = HALAL