

Christmas Menus 2017

Menu #1 - Traditional Turkey Dinner Buffet

California Mixed Greens

with Bean Sprouts, Candied Pecans and Sesame Ginger Vinaigrette

Freshly Carved Turkey, a selection of dark and white meat

Homemade Stuffing with sundried cranberries

Roasted Garlic Mashed Potatoes

Turkey Gravy and Cranberry Sauce

Rolls & Butter

Assorted Christmas Tarts and Squares

\$19.95 Per Guest plus Service Charge and GST - Minimum 30 Guests

Add on Honey Mustard Glazed Ham - Add \$5.00 a Guest to Menu Price

Menu #2 - Traditional Roast Beef Dinner

Chefs Greens

loaded with tomato, cucumber and carrot served with two dressings

Rosemary Roasted Potatoes

Sliced Roast Beef Served with Garlic Au Jus and spicy Horseradish

Orange Dill Glazed Baby Carrots

Almond Green Beans

Rolls & Butter

Assorted Christmas Tarts & Squares

\$18.95 Per Guest plus Service Charge and GST - Minimum 30 Guests

Upgrade to Prime Rib with Au Jus - Add \$10.50 a guest to Menu Price

Additional Menu Options:

Salads & Sides: No charge to Swap Menu items

Caesar Salad

Tuscan Salad

Spinach Salad

Peas & Carrots

Acorn Squash

Baked Cauliflower



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Menu #3- Christmas Cocktail Reception Menu

Cold & Room Temperature Hors D'oeuvres

Roasted Tomato & Pesto Hummus

With Fresh Corn Tortilla Chips, Pita Chips & Assorted Veggies for Dipping

Assorted Cheese Board

A selection of Fine Cheeses

Served with a display of Seasonal fresh fruit and crackers
(Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango Ginger Stilton)

Gravlax Crostini

House cured Salmon is thinly sliced and served with a Honey Dijon spread with pickled Red onion and Fresh Dill on a Fresh Scone

Roasted Wild Mushroom & Sun-dried Cranberry Dumplings

With herbed Cream Cheese

Bruschetta Chicken

With Parmesan, Sundried Tomato and Fresh Basil

Pistachio & Dijon Crusted Lamb

Skewered and served with a Creamy Balsamic Dip

Mustard Prawns

Skewered & battered with Whole Grain Mustard and Served with a Honey Dill Dip

Served Hot in a Chafing Dish

Beef Polynesian meatballs

Served sweet & sour

Vegetable Pakoras

Served with Mint Chutney

Feature Station – Requires Chef Onsite

Beef Pepitos

A Spanish style steak sandwich will be carved to order for your guests. Roast Baron of Beef is peppered and carved onto fresh cocktail rolls and served with condiments of sliced red onion, gherkins, whole grain mustard, horseradish, and our own whiskey peppercorn mayonnaise.

\$24.95 Per Guest plus Service Charge and GST – Based on a Minimum of 30 Guests



Menu #4- Kids Christmas Menu

Baked Mac n' Cheese

Chicken Nuggets with plum sauce

Home-style Potato Salad

Cheese & Fruit Tray

Bite Sized Vegetable Tray with Ranch Dip

Ice Cream Sundae Station

With chocolate sauce, caramel sauce,
Cherries, Oreo pieces, sprinkles & whipped cream.

Coffee for the adults, Fruit Punch for the kids

*\$16.95 Per Guest plus Service Charge and GST – Based on a
Minimum of 30 Guests*



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