

New Year's Eve 2024

Adult: 60 per person + tax

Kids: 25 per person + tax (under 10)

Fresh baked Artisan rolls served with compound butters

Charcuterie mirror

Assortment of smoked meats with Manitoba made exotic cheeses, grilled and pickled vegetables, relishes and spreads

Seafood mirror

Champagne poached salmon, Cajun peel and eat shrimp, diablo mussels.

Salads

Field greens garnished curry roasted red apple, candied walnuts and raisins with roasted garlic dressing

Spinach with mandarins and strawberries, toasted almonds and goat cheese with poppyseed plum dressing.

Potato salad with grainy mustard and horseradish dressing topped with bacon and chive.

Pesto and parmesan penne salad with fire roasted tomato and garlic sour cream

Soup

Wild mushroom and brown rice with green onion and black truffle oil

Hot food

1. Roasted broccoli with prosciutto
2. Whipped garlic mashed potato with aged cheddar and gruyere
3. Rigatoni with merlot rose and habanero cheese
4. Maple bacon and bourbon braised chicken thighs
5. Chef carved prime rib of Beef with red wine jus

Dessert buffet

Assortment of buffet cakes, dainties and egg nog spiced rum bread pudding.

Fruit mirror with chocolate fudge and caramel sauce.