

The background of the entire page is a teal-colored photograph of a festive table setting. It includes a champagne flute on the left, a plate with a sprig of pine and a tealight candle in the foreground, and a folded white napkin with silverware on the right.

Festive Holiday

M E N U



OAKVILLE CONFERENCE CENTRE

Festive Holiday

BUFFET MENU

FESTIVE BUFFET #1 | \$38

ROASTED BRUSSEL SPROUT AND FARRO SALAD | Dried Cranberries | Sunflower Seeds | Feta Cheese | Pomegranate Molasses

WINTER GREENS | Shaved Vegetables | Fennel | Tarragon Vinaigrette

ARUGULA & BEET SALAD | Slivered Pears | Zesty Orange Vinaigrette | Ontario Goats Cheese

BAKED ZITI | Basil Marinara | Roasted Eggplant | Lemon Ricotta | Pecorino Cheese | Baby Kale | XVOO

SLOW ROASTED CARVED TURKEY BREAST | Chorizo & Apple Stuffing | Cranberry Sauce | Gravy

SIDES | Yukon Gold Buttermilk Mashed Potatoes | Sweet Potato & Pecan Gratin | Roasted Brussel Sprouts & Carrots | Green Beans 'Almondine'

FESTIVE FAMILY DESSERT TABLE | Seasonal Sliced Fruit & Berries | Black Forest Gateau | Yule Log | Pumpkin Pie & Holiday Cookies

FESTIVE BUFFET #2 | \$45

ROASTED BRUSSEL SPROUT AND FARRO SALAD | Dried Cranberries | Sunflower Seeds | Feta Cheese | Pomegranate Molasses

WINTER GREENS | Shaved Vegetables | Fennel | Tarragon Vinaigrette

ARUGULA & BEET SALAD | Slivered Pears | Zesty Orange Vinaigrette | Ontario Goats Cheese

BAKED ZITI | Basil Marinara | Roasted Eggplant | Lemon Ricotta | Pecorino Cheese | Baby Kale | XVOO

SLOW ROASTED CARVED TURKEY BREAST | Chorizo & Apple Stuffing | Cranberry Sauce | Gravy

SIDES | Yukon Gold Buttermilk Mashed Potatoes | Sweet Potato & Pecan Gratin | Roasted Brussel Sprouts & Carrots | Green Beans 'Almondine'

BEEF AU JUS | AAA Canadian Striploin Roast | Horseradish Jus | Maple-Roasted Winter Vegetables

QUEBEC TOURTIERRE PIE | Classic, Puff Pastry, Demi-Glace

FESTIVE FAMILY DESSERT TABLE | Seasonal Sliced Fruit & Berries | Black Forest Gateau | Yule Log | Pumpkin Pie & Holiday Cookies

CARVERY ADD-ONS

ADD-ON TO YOUR BUFFET: CHOOSE 1 + **\$8.00/PP** | CHOOSE 2 + **\$14/PP**

PRIME RIB ROAST | AAA Canadian, Slow Roasted, Creamy Horseradish, Red Wine Jus

ROSEMARY RUBBED BONELESS LEG OF LAMB | "Herbs de Provence", Red Currant Sauce

PORKETTA | Assorted Mustards, Bacon-Onion Jam, Smoked Appler Jus

SALMON WELLINGTON | Boursin, Fennel, Spinach, Blood-Orange Beurre Blanc

OLIVE OIL BRAISED BRANZINO | Garlic Confit, Tarragon Butter Sauce, Zesty Orange

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FESTIVE SIT-DOWN MENU

\$ 5 6

TO BEGIN

COCKTAIL HOUR

CHOOSE 5 FROM MENU

Chef's Seasonal Hors D'Oeuvres Selections

SMALL PLATES

APPETIZER

CHOOSE 1

PARMESAN AND MOZARELLA ARANCINI | Braised Beef Short Rib | Tomato Ragu

WINTER GREENS | Dried Cranberries | Sunflower Seeds | Shaved Brussel Sprouts | Zesty Orange Dressing

LENTIL & SMOKED BACON SOUP | Winter Vegetables | Parsley Oil

RIGATONI BOLOGNESE | Red Wine | Tomato, Veal & Beef Ragu | Gremolata

MAIN COURSES

ENTRÉE

CHOOSE 1

ROASTED HALF CORNISH HEN | Cranberry Bread Pudding | Vegetable Bundle | Sweet Potato | Caramelized Apple | Giblet Gravy

FESTIVE TURKEY PLATE | Ontario Farm-Raised Turkey | Apple-Chorizo Stuffing | Roasted Brussels Sprouts | Squash Purée | Cranberry Sauce | Rosemary Gravy

SLOW-ROASTED PRIME RIB | AAA Canadian Beef | Roasted Vegetables | Boursin Mash | Horseradish Jus

PISTACHIO CRUSTED SALMON | Asparagus | Vegetable Bundle | Orange Butter Sauce

DINNER ENHANCEMENTS

ADD-ON SECOND ENTRÉE: CHOOSE 1 + **\$8.00/PP**

ROSEMARY RUBBED BONELESS LEG OF LAMB
Red Currant Sauce

PORKETTA | Assorted Mustards, Bacon-Onion Jam | Smoked Apple Jus

SALMON WELLINGTON | Fennel | Spinach | Blood-Orange Beurre Blanc

OLIVE OIL BRAISED BRANZINO | Garlic Confit | Tarragon Butter Sauce | Zesty Orange

TO END

DESSERTS

CHOOSE 1

BLACKFOREST GATEAU | Chantilly Cream | Rum-Soaked Cherries

CHOCOLATE PAVLOVA | Toasted Meringue | Macerated Berries

FESTIVE CRÈME BRÛLÉE | Eggnog Custard | Brown Sugar Brûlée

Festive Holiday

ENHANCEMENTS

PRE-DINNER

ANTIPASTO BAR | Signature | **\$14**

LATE NIGHT SAVORY

ITALIAN PAN PIZZA | Assorted | **\$6**

POUTINE & ONION RING BAR | Toppings | Cheese Curds | Build Your Own | **\$10**

CARNIVAL CORNER | Popcorn | Honey Roasted Peanuts | Pretzel Bar | Bratwurst | Mustards | **\$12**

TACO STATION | Hard & Soft Shell | Fixings | **\$10**

SLIDER BAR | Meatballs | Pulled Pork | House-Smoked Brisket | Kielbasa | **\$10**

PIEROGI BAR | Choices of Savoury & Sweet Accompaniments | **\$12**

SWEET

BOMBOLINI & ZEPPOLA BAR | Assorted | Sweet Sauces | **\$10**

DESSERT PARFAIT & CAKE POP STATION | Sweet Sauces | Dessert Toppings | Build Your Own | **\$12**

GELATO BAR | Assorted Italian Gelatos | BYO | **\$10**

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BAR MENU

HOST BAR

5H | **\$25**

6H | **\$30**

7H | **\$35**

CASH BAR

HOUSE SELECTIONS

BAR ENHANCEMENTS

SPARKLING FESTIVE TOAST | Sparkling Wine | Lime Perrier | **\$5**

CHRISTMAS SANGRIA BAR | Apple Pie Sangria | Holiday Berry Sangria,
Fresh Fruits Juice Display | **\$10**

HOLIDAY COMBO MARTINI BAR | Choice of Christmas-Inspired Mojito's |
Fresh Fruit | Havana Club | **\$10**

RUDOLPH'S NOSE SPRITZ BAR | Pomegranate & Thyme Spritz | Cranberry
& Aperol Spritz | **\$8**

MANZANA HOT TODDY & CIDER STATION | Tequila Hot Toddy | Baileys
Cinnamon Toast Punch | Gingerbread Apple Cocktail | **\$10**

FIRESIDE EGGNOG BAR | Classic, Mocha Eggnog | Toffee Eggnog | **\$10**

FESTIVE SIGNATURE COCKTAILS | Choice Of 3 | **\$10**

DINNER LIQUEURS | Pre & Post | Choice Of 3 | **\$10**