



Reception

(Set-up for Guests' Arrival)

Platter of Domestic & Imported Meats | North American and European Cheeses | House Smoked Salmon Vegetable Crudité | Cocktail Shrimp Served with Lemon and Seafood Sauce (3 per person)

Garden Fresh Salad Bar

Classic Caesar Salad | Mixed Garden Greens | Cranberry and Kale Salad | Spinach Salad Loaded Baked Potato Salad | Creamed Coleslaw

Entrées

Traditional Roast Turkey with Cranberry Stuffing | Baked Atlantic Salmon with Sugar and Spice Perogies with Sour Cream | Penne and Meatballs | Stuffed Pork Loin with Herbed Demi Glace

Starch

Gratin Potatoes with Leek and Cheddar

Vegetables

Maple Roasted Root Vegetables

Dessert Island

Sliced Fruit Display | Assorted Dainties | Cream Pies | Cakes | Tortes | Cheesecakes | Trifle

Assorted Buns | Butter | Coffee | Tea

