

# All-Inclusive Holiday Package

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## Winter Wonderland

\$80/ guest  
(Minimum 75 guests)

Complimentary Banquet Room  
White Chaircovers and Table Linens  
Light Blue Chair Sash, Table Runner, and Centrepiece  
White String Light Selfie Wall  
Decorated Tree  
Holiday Chair and Photo Backdrop  
Round Tables of Eight Guests  
Holiday Dinner Menu C  
One Drink Ticket per Guest  
Self-Serve Non-Alcoholic Punch  
Microphone & Podium  
Coat Rack

# Holiday Plated Lunch



\$28/ guest

\* Minimum 25 guests \*

## Starter

*(please choose one)*

Chef's Choice Winter Soup

Mixed Green Salad

*chef's choice of dressing*

## Main Course

*(please choose one)*

Traditional Turkey Breast and Thighs

*apple sage stuffing, jus and cranberry sauce*

Turkey and Egg Tagliatelli Noodles

*wild mushrooms, roasted red pepper butter sauce, fresh sage*

Turkey Scaloppini, Puttensca Style

*garlic, olives, capers, fire roasted, sundried tomatoes, fresh basil*

## Dessert

Christmas Eggnog Cheesecake

*fruit coulis and fresh fruit garnish*

Mosaic Coffee & Tea Service

# Holiday Lunch Buffet



\$32/ guest

\*Minimum 30 guests\*

## Salads

*(please choose two)*

Caesar Salad with Garlic Dressing and Asiago Cheese

Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing

Green Salad with Cucumber, Tomato, Onion, Peppers, Carrot Ribbons & Dressing

Potato Salad with Egg, Onions, Celery, Peppers, Carrots, Dijon Mustard, Dill Pickle

*Extra Salad \$2/ guest*

*Add Cold Smoked Seafood Selection \$6/ guest*

*Add Charcuterie Selection \$4/ guest*

## Main Course

*(please choose one)*

Turkey Traditionally Roasted Breast and Thighs,  
*apple sage stuffing, jus and cranberry sauce*

Turkey and Egg Tagliatelli Noodles  
*wild mushrooms, roasted red pepper butter sauce*

Turkey Scaloppini Puttanesca Style  
*garlic, olives, capers, fire roasted and sun-dried tomatoes, fresh basil*

## Accompaniments

Warm Artisan Rolls with Butter Patties

Italian Mixed Olives and Pickled Vegetables

French Green Beans served with Toasted Almonds and Grated Nutmeg Butter

Roast Baby Potatoes with Onion, Olive Oil, Garlic, Smoked Paprika, and Cumin

## Desserts

Yule Logs, Mini Pastries, Profiteroles, Mini Brownies, Buffet Tortes,  
Mousse Cakes, Oven-Baked Cheesecakes,  
and a selection of Christmas Cookies

*Add a selection of cheeses from around the world \$5/ guest*

Mosaic Coffee & Tea Service

# Holiday Dinner Menu A



\$40/ guest

\*Minimum 30 guests\*

## Starter

*(please choose one)*

Chef's Choice Seasonal Soup

Mixed Green Salad

*assorted dressings*

Coyote Creek Caesar Salad

*garlic dressing, asiago cheese, lemon*

## Main Course

Traditional Turkey Breast and Thighs

*apple sage stuffing, jus and cranberry sauce*

## Chef Attended Carving Station

Slow Baked Smoked Whole Ham Leg OR Pork Loin

*studded with cloves and served with 3 mustards and maple jus*

## Accompaniments

Warm Buns with Butter

Roasted Baby Potatoes

Seasonal Vegetables

## Dessert

Chef's Choice of Holiday Treats

*yule Logs; mini Pastries; profiteroles, mini brownies, Christmas cookies*

Mosaic Coffee & Tea Service

# Holiday Dinner Menu B



\$42/ guest

\*Minimum 30 guests\*

## Starters

*(please choose between the two options per line)*

Pasta Salad -OR- Mixed Green Salad  
Coyote Creek Caesar Salad -OR- Tomato, Basil, Boccoccini Salad

## Main Courses

Traditional Turkey Breast and Thighs  
*apple sage stuffing, jus and cranberry sauce*

## Entree

*(please choose one)*

Chicken Scaloppini  
*served with julienne peppers & tomato concasse sauce*

Brown Butter Basted West Coast Ling Cod Filet  
*served with kalamata olive tamponade, capers and roasted garlic*

Pesto Cream Vegetarian Penne Pasta  
*add garlic prawns \$3.25*

## Chef Attended Carving Station

Roasted Pork Loin OR Slow Baked Smoked Whole Ham Leg  
*five peppercorn crust, apple natural jus, mustards and horseradish*

## Accompaniments

Warm Buns with Butter  
Garlic Mashed Potatoes  
Seasonal Vegetables

## Dessert

Chef's Choice of Holiday Treats  
*hazelnut and vanilla yule logs; mini pastries; profiteroles, brownies, Christmas cookies*

Mosaic Coffee & Tea Service

# Holiday Dinner Menu C



\$47/ guest

\*Minimum 50 guests\*

## Starters

*(please choose between the two options per line)*

Pasta Salad -OR- Mixed Green Salad  
Cabbage Coleslaw with Sundried Cranberries -OR- Red Beet and Goat Cheese  
Salad Coyote Creek Caesar Salad -OR- Tomato, Basil, Boccocini Salad

## Main Courses

Traditional Turkey Breast and Thighs  
*apple sage stuffing, jus and cranberry sauce*

## Entrée

*(please choose one)*

Peruvian Chicken  
*marinated with coriander chili lime sauce*

Cold Water Shrimp and Steamed Lemon Pepper Basa  
*seasoned spinach and a garlic butter sauce*

Vegetarian Tortellini  
*fire roasted garlic, tomato cream sauce with asiago cheese*

## Chef Attended Carving Station

Certified Black Angus Roast Beef  
*served with dijon mustard, horseradish and natural jus*

## Accompaniments

Warm Buns with Butter  
Caramelized Yams  
Tri Coloured Carrots Green Beans

## Dessert

Chef's Choice of Holiday Treats  
*hazelnut and vanilla yule log; mini pastries; profiteroles, brownies, Christmas cookies*

Mosaic Coffee & Tea Service

# Holiday Dinner Menu D



\$50/ guest

\*Minimum 50 guests\*

## Starters

*(please choose between the two options per line)*

Pasta Salad -OR- Mixed Green Salad  
Tomato, Basil, Boccocini Salad -OR- Pasta Salad with Olives & Sundried Tomatoes  
Coyote Creek Caesar Salad -OR- Baby Spinach and Strawberry Salad

## Charcuterie Platter

A Variety of Roasted Meats from around the World

## Main Courses

Traditional Turkey Breast and Thighs  
*apple sage stuffing, jus and cranberry sauce*

## Entrée

*(Please choose two)*

Chicken Scaloppini  
*served with julienne peppers & tomato concasse sauce*

Wild Sockeye Salmon  
*grilled medallions, lemon beurre blanc sauce and a papaya, pineapple salsa*

Cold Water Shrimp and Steamed Lemon Pepper Basa  
*seasoned spinach and a garlic butter sauce*

Vegetarian Mushroom Ravioli  
*Sweet Roasted Peppers and Asiago Cheese*

## Chef Attended Carving Station

Certified Beef Striploin  
*served with dijon mustard, horseradish and natural jus*

## Accompaniments

*(Please choose three)*

Warm Buns with Butter  
Garlic Mashed Potatoes  
Caramelized Yams  
Tri Coloured Carrots  
Green Beans

## Dessert

Chef's Choice of Holiday Treats  
*hazelnut and vanilla yule log; mini pastries; profiteroles, brownies, Christmas cookies*

Mosaic Coffee & Tea Service

# Build Your Own Menu



\$48/ guest

\*Minimum 50 guests\*

*add 3 passed hors d'oeuvres \$7/ guest*

## Salads

*(please choose two)*

Caesar Salad with Garlic Dressing and Asiago Cheese  
Pasta Salad with Olives, Spanish Onion and Tuscan Sun-Dried Tomato Dressing  
Thai Noodle Salad with Sweet Peppers, Green Onion, Sesame Soy Dressing  
Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing  
Green Salad with Cucumber, Heirloom Tomato, Onion, Peppers, Carrot  
Potato Salad with Egg, Onions, Celery, Peppers, Mustard, Pickle and Mayo  
Red Beet and Crumbled Goats Cheese with Candied Walnuts and Arugula  
Boccoccini and Tomato Salad with Onion, Fresh Basil, Balsamic Dressing  
Roasted Cauliflower Salad with Nutty Arugula Greens Lemon Garlic Dressed  
Baby Spinach, Sliced Strawberries, Feta Cheese and Toasted Almonds  
Watermelon Salad with Baby Kale, Red Cabbage, Carrot Ribbon, Pecans

*Extra Salad \$2/ guest*

*Add Cold Smoked Seafood Selection \$6/ guest*

*Add Charcuterie Selection \$4/ guest*

## Turkey Selection

*(please choose one)*

Traditionally Roasted Turkey Breast and Thighs  
*apple sage stuffing, jus and cranberry sauce*

Turkey Goulash Seasoned with Hungarian Spice Blend  
*sweet bell peppers and egg noodles, sour cream*

Turkey and Rice Meatballs  
*pinenuts served with a tikka tomato cream sauce, cilantro and fried leeks*

Turkey and Quinoa Loaf Baked with Bacon  
*maple and roasted pear sauce, crispy prosciutto ham*

Turkey and Egg Tagliatelli Noodles  
*wild mushrooms, roasted red pepper butter sauce, fresh sage*

Turkey Scaloppini Puttenesca Style  
*garlic, olives, capers, fire roasted and sun-dried tomatoes, fresh basil*



## Chef Attended Carving Station

*(please choose one)*

### Certified Black Angus Beef Roast

*dijon mustard, herbs and spices, au jus, horseradish and mustards*

### Sakura Farms Roasted Pork Loin

*5 peppercorn crust, apple natural jus, mustards and horseradish*

### Smoked Whole Ham Leg, Studded with Cloves and Slow Baked

*served with a three mustard maple sauce*

*Upgrade to Beef Striploin with Au Jus \$5.50/ guest*

*Upgrade to Prime Rib of Beef with Yorkshire Pudding and Au Jus \$7.50/ guest*

## Main Course

*(please choose one)*

### Chicken Breast

*coconut red thai sauce, fresh basil, snap peas and crushed peanuts  
wild mushroom madeira demi with bell peppers and butter*

### Peruvian Chicken

*marinated & roasted with a coriander chili lime sauce*

### Sockeye Salmon Grilled Medallions

*lemon beurre blanc, papaya and pineapple salsa*

### Steamed Basa Filets with Cold Water Shrimp

*lemon pepper, seasoned spinach and a garlic butter sauce*

### Brown Butter Basted West Coast Ling Cod Filets

*kalamata olive tapenade, capers and roasted garlic*

### Chicken Scallopini

*Extra Entree \$7/ guest*

## Penne Pasta Selection

*(please choose one sauce)*

Carbonara, Primavera, Pesto Cream or Simple Olive Oil Sauce

*add garlic prawns \$3.25*

## Carb Selection

*(please choose one)*

Jasmine Rice with Coconut Milk and Sea Salt

Rice Pilaf with Sautéed Vegetables, Spanish Seasoning and Butter

Caramelized Yams Sweet and Sour Style with Thyme, Maple Syrup and Butter

Roast Baby Potatoes with Onion, Olive Oil, Garlic, Smoked Paprika, Cumin

Mashed Potatoes with Butter, Roast Garlic, Sour Cream, Green Onion

*Extra Carb \$2/ guest*

## Dessert

*(all are included)*

Fresh Fruit, Chocolate, Hazelnut and vanilla Yule Logs, Mini Pastries, Profiteroles, Mini Brownies, Oven Baked Cheesecakes, Buffet Tortes, Mousse Cakes, and a selection of Christmas Cookies

*add a selection of cheeses from around the world \$5/ guest*

## Vegetable Selection

*(please choose one)*

Brussel Sprouts Roasted with Balsamic , Olive Oil, Sea Salt and Smoked Bacon  
Organic Tri Colour Carrots Steamed and Served with Honey Butter and Dill  
French Green Beans served with Toasted Almonds and Grated Nutmeg Butter  
Broccoli Florets Tossed in Fried Garlic Butter, Asiago Cheese and Sea Salt  
Zucchini, Sautéed Onion, Garlic, Sambal, Extra Virgin Olive Oil and Herbs

*Extra Vegetable \$3/ guest*

Mosaic Coffee & Tea Service

# Holiday Plated Dinner



\$42/ guest  
\*Minimum 30 guests\*

## Starter

*(please choose one)*

Baby spinach, sliced strawberries, feta cheese  
and toasted almonds French herb dressing

Boccoccini and vine ripe tomato salad with Spanish onion, fresh basil,  
sea salt and balsamic dressing

Coyote Creek Caesar salad with garlic dressing and Asiago cheese,  
carrot ribbon and lemon

Chef's Choice Winter Soup

## Main Course

Traditional Roasted Turkey  
*Apple Sage Stuffing, Jus and Cranberry Sauce*  
*Chefs Choice Vegetables, Duchess Potato tower*  
*Vegetarian meals available*

## Dessert

*Christmas Egg Nog Cheese Cake with fruit coulis and fresh fruit garnish*

Salted Caramel Cheese Cake, creamy baked cheese cake served fruit coulis,  
whipped cream and mint

Mosaic Coffee & Tea Service