



**CRAVE MOUNTAIN
GRILL BUFFET**

Christmas
MENU

SOUP

**Roasted Cauliflower Soup
with Truffle Oil**

Served with Fresh Bakes Rolls, Artisan
Breads & Butter

SALADS

Local Baby Potato Salad

Quinoa & Corn Salad

Asparagus Puff with Tomato chutney

**Roasted Butternut squash &
Asparagus salad**

Crisp Crudités with Ranch Dip

Chips & Dips

**Mesclun Greens, Endives, Radicchio &
Romaine Lettuce**

Croutons, Cherry tomatoes, Cucumbers, Sprouts,
Carrots. Selection of home-made Dressings and
Vinaigrettes,

COLD FOOD PLATTERS

Canadian & Imported Cheese Platter

Dry Fruits, Assorted Crackers & Chutney

Sliced Air dried Meats

House pickles, Olives & Mustard

Wild Game Terrines & Gourmet Pâté

Preserves

SEAFOOD DISPLAY

Snow Crabs

Warm garlic & Herb Butter

Chilled Poached Prawns

Lemon & Cocktail Sauce

Smoked BC Salmon & Smoked Seafood

Crème fraiche

Marinated Mussels

Miso Emulsion

HOT FOOD

West Coast Cedar plank Salmon

Pepper, Brown Sugar, Worcestershire, Garlic

Bison Meatloaf with Pomegranate Glaze

Rosemary rubbed Lamb Leg, Plum Jus

Pork Loin with Cranberry & Apricot

Creamy Tuscan Garlic Chicken

Tequilla lime Shrimp with fried cilantro

Bourbon -glazed ham

Organic Lentil, Yam & Spinach Pot Pie

Potato Pave

Mix Vegetables Pilaf

Maple Roasted Winter Harvest Vegetables





Christmas MENU

ACTION STATIONS

Slow Roast Turkey roulade

Cranberry Chutney & Sage Gravy
Caramelized Onion & Apricot Stuffing

Overnight Roasted AAA Alberta Beef Prime Rib

Au Jus, Horseradish & Assorted Mustards

Pasta Alla Ruota

Cooked in a wheel of Parmigiano Reggiano

Wild Mushroom Arancini -

Live Station

Lodge made Marinara sauce, La Vera Paprika
Aioli, Parmigiano Reggiano

DESSERTS

Festive Season Inspired Desserts

Cakes, Pies, Tortes, Verrines & Mousses

Chocolate Fountain

Seasonal Fruits & Marshmallows

Sliced Seasonal Fruit & Berries

Ice-Cream Cart

\$89 PER PERSON

\$69 SENIORS; \$39 CHILDREN 6-12
5 & UNDER FREE

18% Gratuity will be applied.

Buffets include freshly brewed
Coffee & a Selection of Tea.

5pm-9pm December 25th



While nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.