











Menu

2018 CHRISTMAS AT THE CENTRE STARTERS

- Assorted Field Greens with Strawberry Gastrique  
- Curried Basmati Rice Salad with Pineapples and Peppers
marinated in a Cilantro Yogurt Dressing  
- Fire Roasted Antipasto Vegetables with Garlic and EVO  
- Gazpacho Salad with Cucumber and Peppers  
- Tabbouleh Salad with Parsley Lemon Dressing  

ENTREES


- Sage Rubbed Breast of Ontario Turkey
Traditional Sage Dressing
Gravy, Cranberry Sauce
- Roast Ontario Top Sirloin of Beef with Pelee Island Pinot Noir Sauce  and Creamy Horseradish
- White Wine and Pasto Bow Tie Pasta   
- A Symphony of Fresh Vegetables  
- Mashed Yukon Gold Potatoes 

DESSERT

- All Your Holiday Favourites:
Yule Log, Candy Cane and Egg Nog Cheesecakes
Assorted Finger Pastries
- Tortes, Cakes, Flans and Gluten Free Panna Cotta  
- Cornucopia of Sliced Fresh Fruit and Berries  

- Assorted Artisan Bakery Rolls
Custom Blend Coffee, Decaf and Assorted Teas

 Vegan

 Gluten Free

