Holidays

AT HOLLYBURN

Dinner Holiday Buffet

Jingle Bells

Artisanal Bread Display
creamery butter

Caesar Salad
anchovies, shaved parmesan, garlic thyme croutons

Butter Lettuce Mimosa Salad
pancetta, roasted peppers, oven dried cherry tomatoes, chévre & sherry dressing

Farro & Roasted Beet Salad
pistachio, dried winter fruits, arugula & lemon honey dressing

ENTRÉES

Baked Penne Pasta
with tomato and provolone

Buttermilk Whipped Potatoes
roasted winter root vegetable medley

Includes a choice of two entrees below

White Wine & Dijon Roasted Fraser Valley Turkey
savoury bread stuffing, roasted turkey gravy

Poached Steelhead Salmon
shrimp & scallop sauté, lemon herb cream sauce

Glazed Ham
honey mustard glaze

Roast Beef
yorkshire pudding, au jus, horseradish cream

DESSERTS

festive assortment of cakes and pastries
coffee and tea

$58 per person
Minimum 30 people

Deck the Halls

Artisanal Bread Display
creamery butter

Choice of three of the salads below:

Baby Kale Salad
apple & ginger quinoa, craisins, pumpkin seeds, cider dressing

Wild rice & orzo salad
roasted butternut squash, almonds, apricot & Moroccan spices

Waldorf Salad
endive, apple, blue cheese, & walnut, chive crème fraiche dressing

Spinach Salad
maple bacon, sautéed mushrooms, shaved gruyere, garlic thyme croutons

ENTRÉES

Farfalle Pasta
with peas and ham with a parmesan cream

Truffle Buttered Cauliflower

Roasted Brussels Sprouts
pancetta & sherry vinegar

Potato and Fennel Gratin

Includes a choice of two entrees below

White Wine Dijon Roasted Fraser Valley Turkey
savoury bread stuffing, roasted turkey gravy

Poached Steelhead Salmon
shrimp, scallop, & mussel sauté, lemon herb cream sauce

Carved Glazed Ham
honey mustard glaze

Roast N.Y. Striploin
yorkshire pudding, au jus, horseradish cream

DESSERTS

festive assortment of cakes and pastries
coffee and tea

$68 per person
Minimum 30 people

Dinner Holiday Buffet

Cool Yule

Artisanal Bread Display
creamery butter

Choice of three of the salads below:

Winter Kale & Quinoa
apple & ginger, craisins, pumpkin seeds, cider dressing

Arugula Salad
sundried tomato, toasted pine nuts, parmesan, lemon dressing

Tomato & Bocconcini Salad
balsamic dressing

Caesar Salad
anchovies, shaved parmesan, garlic thyme croutons

Included in your buffet:

Chilled Seafood Display
poached prawns, poached and smoked salmon, cocktail sauce

Antipasti Display
oyama charcuterie, grilled marinated vegetables, gherkins, grainy mustard

Butternut Squash Purée
maple syrup

Potato & Fennel Gratin

Roasted Brussels Sprouts
pancetta

Includes a choice of three entrees below

White Wine & Dijon Roasted Fraser Valley Turkey
Savoury bread stuffing, roasted turkey gravy

Baked Steelhead Salmon in Puff Pastry
shrimp, scallop mousse
herb cream sauce

Lamb Ossobuco
white bean cassoulet, lamb reduction

Carved Glazed Ham
Orange, honey & mustard glaze

Prime Rib Roast
yorkshire pudding, au jus, horseradish cream

DESSERTS
festive assortment of cakes and pastries
coffee and tea

$78 per person
Minimum 30 people

Holiday Lunch

Mistletoe Buffet

Artisanal Bread Display
creamery butter

Baby Kale, spinach Salad & Quinoa
apple & ginger, craisins, pumpkin seeds, cider dressing
roasted red & gold beets with feta and dill crème fraiche dressing

Roasted Garlic & Herb Baby Nugget Potato/Cauliflower
with ancho chile cheese sauce

Sautéed Brussel Sprouts
with bacon & sherry vinegar

White Wine & Dijon Roasted Fraser Valley Turkey
savoury bread stuffing, roasted turkey gravy

Poached Steelhead Salmon
sautéed shrimp, lemon & chive cream sauce

DESSERTS
festive assortment of cakes and pastries
coffee and tea

$49 per person
Minimum 30 people

Plated Menu

Celeriac Bisque
thyme crouton, truffle chantilly

Roasted Fraser Valley Turkey & Confit Thigh
sage & cranberry bread stuffing, brussel sprouts, garlic mashed potatoes, herb jus, cranberry chutney

White Chocolate Crème Brûlée
almond sable cookie

$44 per person
Minimum 30 people

Holiday Dinner

Plated Menu

Lobster Bisque
thyme crouton, sautéed shrimp & chive chantilly

White wine & Dijon Roasted
Fraser Valley Turkey & Confit Thigh
savoury bread stuffing, brussel sprouts, garlic mashed potatoes, herb jus, cranberry chutney

Sticky Toffee Pudding
caramel sauce, vanilla gelato

coffee and tea

$48 per person
Minimum 30 people