

Holiday Menu 2018

For Group Bookings of 50 guests or more, please select:

- One starter for all guests
- Two mains for guests to choose between
- One dessert for all guests

A pre-order for main course is required for groups of 50 guests or more

ALE will modify meals for diet restrictions (including vegan / vegetarian) and allergies

For bookings with LESS THAN 50 GUESTS, please speak to your coordinator about Flex Ordering, if desired

STARTERS

Winter Squash Soup with Roasted Pumpkin Seeds and Honey

Seafood, Sweet Potato-Pea Cake with Sour Cream and Chives

(This item would be comparable to a crab cake in terms of concept)

Salad - Beetroot, Red Apple, Watercress, Walnuts and Pecorino Cheese; with Maple Cider Dressing

ENTREES

Roasted Beef Rib with Caramelized Carrot, Onion and Radicchio, Creamy Potatoes and Yorkies

Classic Roast Turkey with Bacon, Cranberry Chutney, Maple Roasted Winter Vegetables, Herb Stuffing and Mini Roasted Potatoes

Seared Salmon with Smashed Coconut, Cashew Cauliflower and Pickled Vegetable Salsa

Bacon Wrapped Pork Loin with Sweet Balsamic Plum Sauce, Warm Kale and Brussel Sprout Salad and Butternut Squash Mash

DESSERTS

Mint Chocolate Brownies and Vanilla Ice Cream

Gingerbread Egg Nog Pudding Trifle

Christmas Cheesecake “Dip” with Cookies