



ROYAL COACHMAN CATERING

CHRISTMAS THREE STAR BUFFET

This Menu is designed for a minimum of 30 pl—Modified 3-Star Menus are available for smaller groups

Your Choice of either a Chef Carved Canadian
"AAA" Sterling Silver, Baron of Beef Accompanied by
Red Wine Demi Glaze, French Dijon Mustard & Extra Hot Horseradish
or

Chef Carved Roasted Boneless Pork Loin Stuffed with
Cranberries, Pomegranate, Grated Apples & Toasted Walnuts,
w/ a Sherry, Demi-Cream Sauce,

Choice of One:

Winter Harvest Vegetables Sautéed w/ Roasted Garlic, Ginger, Olive Oil,
Brussel Sprouts & Butter Squash

or

Winter Harvest Vegetables, Sun Dried Cranberries Tossed in Fresh Herbs & Butter

Choice of One:

Roasted Rosemary Potatoes, Hot Buttered Herbed Baby Potatoes,
Scalloped Potatoes, Smashed Cheddar Nugget Potatoes,
or Wild Mushroom & Grain Rice Pilaf

Choice of Three:

Exotic Green Salad with 2 Dressings, Signature Caesar Salad, Greek Salad,
Island Salad w/ Fresh Fruit Varietals, Goats Cheese & our "House" Pomegranate Dressing,
Watermelon & Feta Cheese Salad, Thai Chicken Noodle Salad,
Curried Fruit & Rice Salad, Italian Tomato Salad
Christmas Waldorf Salad, Marinated Mushroom & Artichoke Salad,
Country Sweet Potato Salad w/ Candied Pancetta, Carrot & Raisin Salad,
Rainbow Coleslaw with Raspberry- Champagne Dressing,
Broccoli Slaw w/ Toasted Pumpkin Seeds, or
B.L.T. w/ Avocado, Mandarin Oranges, Bleu Cheese & Roasted Garlic Balsamic Vinaigrette

Assorted Relish and Pickles

Crisp Seasonal Vegetable "Crudités" w/ House Cucumber-Wasabi Dip

An Assortment of Rustic Freshly Baked Rolls and Butter

A Selection of Tortes, Cocktail Cakes & Christmas Pastries

Including Shortbread & Mincemeat Tarts

Regular and Decaffeinated Coffee and Tea

\$20.00 per person + HST and Gratuity

Please ask us about Substitutions or Additions