

Menu

Northern Dancer Holiday Buffet 2026

\$110 PER PERSON

COLD SELECTION

LITTLE GEM CAESAR SALAD 
little gem lettuce, smoked bacon, shaved parmesan,
paprika garlic croutons, creamy garlic lemon dressing

WINTER GREENS & BEETS  
baby mixed greens, sweet pickled beets, maple-roasted walnuts,
shaved asiago, balsamic & sage vinaigrette

CHARCUTERIE TOWER 
Canadian cheeses & deli meats, crackers, crostini,
breadsticks, fresh grapes & berries, assorted condiments
& spreads, Niagara honeycomb

HOT SELECTION

CARVED AAA ONTARIO FLANK 
whiskey marinated Ontario AAA beef flank, spiked citrus &
pearl onion marmalade, Crown Royal jus

ORANGE & CIDER TURKEY 
orange-cider brined turkey breast & thighs, apple butternut
squash stuffing, balsamic cranberries, sage turkey jus

PAN ROASTED ATLANTIC SALMON  
cranberry, orange & leek salad, apple maple gastrique,
pea seedlings

CREAMY SQUASH TORTIGLIONI  
Grano Duro tortiglioni pasta, roasted butternut squash
cream, sautéed black kale, cremini mushrooms, charred
pearl onions, herb oil

**INDIVIDUAL DAUPHINOISE
POTATOES**   
garlic cream sauce, fresh herbs

**ROASTED WINTER VEGETABLE
MEDLEY**   
roasted heirloom carrots, spiced acorn squash,
charred onion, roasted purple cauliflower

DESSERT SELECTION

ASSORTED FRENCH PASTRIES 

ASSORTED BUTTER COOKIES 

**CHOCOLATE & VANILLA
YULE LOG CAKES** 

CUSTARD APPLE TART 

**FRESH SLICED
FRUIT & BERRIES**   

VEGAN ENHANCEMENTS

Elevate your dining experience with our selection of premium side upgrades! The following items may be added to your menu for an additional charge per person

COCONUT “BUTTER” TOFU    
crispy fried seasoned tofu, coconut vegan butter masala
tomato sauce, warm spiced basmati, fresh coriander,
cherry tomato medley & cucumber raita salad
\$8 per person

**CAULIFLOWER CHICKPEA
TAGINE**   
roasted cauliflower, chickpea tomato tagine
ragout, warm spiced basmati, tahini yogurt sauce
\$8 per person

WINNER’S CIRCLE UPGRADES

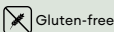
Premium selections are available as upgrades and will be added to the menu price, per person

CARVED CANADIAN BONE-IN HAM 
maple cider glaze, roasted carrot salad
\$4 per person

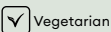
**WILD MUSHROOM & SPINACH
CAMPANELLE**  
Gran Duro campanelle, assorted wild mushrooms,
sautéed spinach, charred cherry tomato medley,
wine cream sauce, fresh herbs
\$5 per person

CARVED AAA PRIME RIB 
festive rosemary mustard crust, yorkshire pudding,
Crown Royal jus
\$25 per person

CARVED AAA STRIPLOIN 
festive rosemary mustard crust, Crown Royal
jus, crispy shallots
\$15 per person



Gluten-free



Vegetarian



Vegan



Nut-free