



louie's

CATERING | WEDDINGS | EVENTS

20



04



Christmas Buffet



*** * OPTION #1 * ***

\$36.95 per person

Fresh Baked Bread Table, Assortments Of Salads, Antipasto Platter, Pickles And Olives

Roasted Free Range Turkey

Roasted turkey with our signature festive dressing, merlot pan gravy, winter vegetables, and mashed potatoes

Spinach and Ricotta Cheese Cannelloni

Baked in cheese with a pomodoro sauce

Assortment of Desserts and Fresh Sliced Fruit



*** * OPTION #2 * ***

\$43.95 per person

Fresh Baked Bread Table, Assortments Of Salads, Antipasto Platter, Pickles And Olives

Chef Attended Roast Baron Of Beef

With peppercorn jus, baby roasted potatoes and winter vegetables

Grilled BC Salmon

With an apple peach salsa

Assortment Of Desserts And Fresh Sliced Fruit



Please keep in mind that these menus are designed to be ideas. We would love to customize any menu to fit your budget and dietary needs.

Christmas 3 Course Dinner



* * TO START * *

choose one

Fire Roasted Tomato & Red Pepper Soup

Fire roasted tomatoes, pureed red pepper, garlic, crème fraîche and cracked pepper

Starter Caesar Salad

House made dressing, baby romaine, croutons, reggiano

CHOICE OF ENTRÉE

choose one

* * **Roasted Free Range Turkey** * *

Sliced roasted turkey, with pan gravy, mashed potatoes, festive holiday stuffing, glazed carrots

Sockeye Salmon

Wild Sockeye, lemon, basil almond pesto risotto, lobster sauce, seasonal vegetables

Maker's Mark BBQ Back Ribs

Braised pork back ribs, Maker's Mark barbecue sauce, garlic mashed potatoes, seasonal vegetables

Creamy Pesto Penne

Pesto, sundries tomatoes, mushrooms, artichokes and spinach

New York Striploin

8oz NY with mashed potatoes and seasonal vegetables

* * DESSERT * *

choose one

Chocolate Mousse

New York Cheesecake

\$59.00/person

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Contact rob@adventurehotel.ca for more information