

# THE Scotch Pine MENU



## MAIN DISH

(Choice of Two)

### ROAST TURKEY

Traditional roast turkey (DF, GF)  
Roasted apple & cranberry stuffing (VG)  
Cider infused turkey gravy (GF)  
Cranberry sauce

### HONEY DIJON HAM

Honey dijon glazed ham served with a whole grain mustard jus & spiced applesauce (DF, GF)

### WILD SALMON

Wild pacific salmon with a rustic tomato, basil & spinach sauce (DF, GF)

### GRILLED CHICKEN

Grilled oregano chicken breast with a sweet peach & pear au jus (DF, GF)

## ENHANCEMENTS

(Included)

Dinner rolls & butter  
Organic greens with poached apricots, red onion, dried cranberries & raisins (V, GF)  
Roasted beet salad with mandarin oranges & almonds (V, GF)  
Roasted brussel sprouts & carrots drizzled with a balsamic glaze (V, GF)  
Rice pilaf with sautéed mushrooms & scallions (V, GF)  
Roasted garlic & herb whipped potato (VG, GF)  
Cheese tortellini with a roasted vegetable marinara (VG)

## DESSERT STATION

(Included)

Assorted banquet cakes, dessert bars, cake squares, cheesecake  
Holiday yule log & sliced seasonal fruit  
Fresh brewed coffee and tea

(V) Vegan, (VG) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

## \$37.99

Pricing per person is based on a minimum of 50 guests.  
Pricing does not include applicable taxes & gratuities.

Hello  
winter

