

THE White Pine MENU



MAIN DISH

(Included)

BARON OF BEEF

Chef carved dijon encrusted baron of beef with red wine jus, dijon & horseradish (DF, GF)

SECONDARY DISH

(Choice of One)

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

\$39.99

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

