JW MARRIOTT THE ROSSEAU MUSKOKA

Holiday Dinner Menny 2024

Jingle Bells Buffet 79* | per person

Rustic rolls, creamery butter, margarine

Minestrone alla Genovese, parmesan shavings, focaccia croutons

Heritage greens, heirloom carrots, grape tomatoes, white balsamic vinaigrette

Seafood pasta salad, mustard vinaigrette

Three bean salad, cranberry dressing

Tomato mozzarella salad, balsamic drizzle, basil

Artisanal cheese board, baguette, crackers, grapes, dried fruits

Braised veal cheeks, red vine-infused mushroom jus

Apple cider brined roast turkey, traditional stuffing, turkey gravy, cranberry sauce

Rosemary mashed potatoes

Winter vegetables, chef's selection

Sweets of the season: holiday shortbread, chocolate cheesecakes Yule log, sticky toffee squares

Coffee & Tea

*Menu prices are subject to 20% service charge and applicable taxes. Buffet menus: minimum 25 people. For smaller groups, a \$5 per person surcharge applies.



Holiday Dinner Menny 2024

Sleigh Bells Buffet | 85*per person

Selection of rolls, sweet butter, margarine

Wild mushroom soup, thyme croutons, truffle essence

Heritage greens salad, heirloom tomatoes, julienne carrots, cucumber, candied walnuts, maple vinaigrette, avocado ranch dressing

Traditional Caesar salad, croutons, fresh parmesan, bacon bits, traditional dressing

Thai beef salad, sweet chili scallion sauce

Selection of cheese, crackers, baguette, grapes

Cured meat platter, Genoa salami, olives, marinated artichokes, gherkins

Herb-rubbed roast turkey breast, cornbread stuffing, turkey gravy, cranberry sauce

Roasted beef striploin, horseradish, mini-Yorkshire pudding, green peppercorn sauce

Herb roasted whitefish, lemon beurre blanc

Mushroom ravioli, truffle cheese sauce

Potato Lyonnaise, caramelized onion, fresh thyme

Roast root vegetables

Holiday selection of desserts: seasonal cookies, lemon meringue tarts, raspberry panna cotta, spiced chocolate cakes, caramel filled donut bites, sliced seasonal fruit

Coffee & Tea

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Holiday Dinner Menug 2024

Silver Bells Buffet | 90*per person

Rustic rolls, creamery butter, margarine Roasted pumpkin soup, maple croutons

Medley of winter greens, heirloom grape tomatoes, artichokes, fried chickpeas,

smoked gouda cheese, heirloom carrots, garden herb vinaigrette,

green goddess dressing, ranch dressing

Penne pasta salad, grilled Mediterranean vegetables

Beetroot salad, onion, walnuts, white balsamic dressing

Smoked fish platter, lemons, capers

Planked salmon, miso glaze, pickled red onions

Apple cider-brined roast turkey, cranberry bread stuffing, traditional turkey gravy

Pepper-crusted beef striploin, truffle potato puree, glazed root vegetables, shallot jus

Butternut squash ravioli, sage cream sauce, fried kale

Roast fingerling potatoes

Asparagus, baby carrots

Holiday selection of desserts, fruit tarts, hazelnut chocolate cakes, mocha cheesecakes, vanilla crème brûlée spoons, lemon squares

Coffee & Tea

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JW MARRIOTT The rosseau muskoka

Holiday Dinner Menny 2024

Winter Wonderland Buffet | 95*per person

Assorted rolls and flatbreads, creamery butter, olive oil, balsamic vinegar

French onion soup, cheese crostini

Winter green salad, cucumbers, heirloom tomatoes, julienne carrot, fried chickpeas, white balsamic vinaigrette, Dijon maple vinaigrette

Asian coleslaw, Napa cabbage, carrot, ginger-soy dressing

Traditional Caesar salad, croutons, fresh parmesan, bacon bits, traditional dressing

Chicken salad, celery, apple, walnut

Mezze platter: grilled eggplant, zucchini, peppers, asparagus

Tuna Nicoise, green beans, olives, fingerling potatoes, vinaigrette dressing

Antipasto platter, prosciutto, Genoa salami, soppressata, olives

Apple cider-brined roast turkey, cranberry bread stuffing, traditional turkey gravy

Beef Wellington, brandy shallot sauce

Seared rock fish, lemon caper beurre Blanc

Wild mushroom gnocchi

Truffle mashed potatoes

Winter vegetables

Holiday selection of desserts, candy cane, caramel chocolate bark, pumpkin cheesecakes, eggnog panna cotta, donut tree, whipped ganache marble cups, chocolate crème brûlée spoons

Sliced fruit of the moment, chef's selection

Coffee & Tea

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Plated Festive Dinner Menu

79* per person

Rustic rolls, creamery butter, margarine

Plum tomato soup, cheese twists

or

Beetroot salad, arugula, goat cheese fondue, roasted walnuts,

white balsamic dressing.

or

Caesar salad, croutons, traditional dressing, fresh parmesan cheese, bacon bits

Lemon roasted chicken, roasted potatoes, mushroom, bacon, pearl onion ragout,

creamy natural chicken jus

or

Lemon-ginger scented salmon, saffron risotto, asparagus, pea

or

Surf & Turf, slow-roasted medallion beef, scallop, truffle mash, corn puree, natural jus

Gingerbread crème brûlée, holiday shortbread

or

Chocolate rum cake, eggnog crème anglaise, berries

Coffee & Tea

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