



Christmas

DAY BUFFET MENU

BINGEMANS
CATERING



PRICING

EARLY BIRD - ADULTS | *\$48.95
REGULAR - ADULTS | \$64.95

CHILDREN (4-11) | \$24.95
TODDLERS (3 & UNDER) | **FREE

* EARLY BIRD PRICING ENDS FRIDAY, OCTOBER 18TH, 2024.

** WITH PAID ADULT.

SWEET & SAVOURY BREAD SELECTIONS



Croissants
Blueberry Scones
Lavosh
Assorted Rolls & Butter

SALAD BAR

Spinach & Frisee, Spring Mix, Romaine with Assorted Toppings & Dressings (GF | V)

- **Toppings:** Grape Tomatoes | Carrots | Cucumber | Radish | Trail Mix | Feta Cheese | Cheddar Cheese | Mushrooms | Bell Peppers | Sliced Olives | Pepperoncini | Crispy Onions | Pumpkin Seeds | Sesame Seeds | Herb Croutons
- **Home-Made Dressings:** Balsamic Vinaigrette | Cranberry-Maple Vinaigrette | Stone-Grind Mustard & Tarragon Dressing | Black Pepper Caesar Dressing | Raspberry Vinaigrette

Market Fresh Vegetable Display with Sun-Dried Tomato Hummus, Edamame Hummus, White Bean & Sumac Dip, and Ranch Dressing (GF | V)

COMPOSED SALAD

Fingerling Potato & Roasted Red Onion Salad with Tarragon Aioli (GF | VG)

Marinated Cucumber & Tomato Salad with Kalamata Olives, Feta Cheese, Red Onion, and Oregano Vinaigrette (GF | V)

Asian Noodle Salad with Julienne Vegetables, Pickled Ginger, and Sesame Dressing (VG)

Penne Pasta Salad with Grilled Chicken, Mushrooms, Scallions, and Roasted Red Pepper Aioli (DF)

Sun-Dried Tomato & Chickpea Salad with Red Onion, Scallions, Roasted Zucchini, and Fresh Herb (DF | VG)

Fresh Broccoli & Cheddar Cheese Salad with Ranch Dressing (V)

PLATTERS

Sliced Tomato & Fresh Mozzarella with Olive Oil, Pesto, and Micro Sorrel

Roasted Golden Beets with Crumbled Goat Cheese, Candied Pecans, Arugula, and Watermelon Radish

Black Forest Ham, Smoked Turkey, and Assorted Cured Meats & Sausages with Pickled Shallots, Marinated Olives, Stone-Ground Mustard, and Confit Grape Tomatoes (GF)

Grilled Vegetable Antipasto Platter with Vegan Feta and Balsamic Vinaigrette (GF | VG)

Domestic & International Cheeses with Assorted Crackers, Stone Fruit & Berries (GF | V)

SEAFOOD STATION



Shrimp Cocktail with Lemon, Minced Red Onion, Remoulade, Chive Sour Cream, Horseradish Cocktail Sauce, Fried Capers, and Marie Rose Sauce

Crab Seafood Salad with Dill Dressing

Salmon Platter with Hot-Smoked Salmon, Candied Salmon, and Gravlax with Caper-Dill Aioli and Bagel Chips

HAND-CARVED

Roasted Ontario Turkey with Herb Stuffing and Cranberry Sauce

Slow-Roasted Prime Rib with Jus, Local Mustard, and Creamy Horseradish

Maple-Basted Ham with Honey Mustard Sauce

HOT SELECTIONS

Grilled & Roasted Vegetables (V)

Roast Garlic Mashed Potatoes (GF | V)

Mixed Vegetable Lasagne with Roasted Roma Tomatoes and Fried Leeks (V)

House-Smoked Chicken Thighs with Louisiana Style BBQ Sauce and Cajun Spiced Haystack Potatoes (GF | DF)

Roast Pork Tenderloin with Apple Cranberry Chutney & Rosemary Jus (GF | DF)

Banana Leaf Baked Salmon Fillet with Shrimp and Scallops (GF | DF)

Red Wine Braised Grilled Lamb Loin Chops with Pearl Onions (GF | DF)

TACO STATION

"Build Your Own" (GF | VG)

Fillings & Toppings:

Chorizo Spiced Beef | Chili-Lime & Cilantro Pulled Chicken | Chili-Lime Lentils | Spice Tempeh Crumble | Black Bean & Corn Saute with Cilantro and Red Onion | Shredded Lettuce | Diced Tomatoes | Scallions | Bell Peppers | Sauteed Mushrooms | Salsa | Guacamole | Jalapenos | Sour Cream | Sriracha Aioli

DESSERTS

Fresh Fruit, Lady Fingers and Marshmallows with Chocolate Sauce

Selection of House-Made Cheesecakes, Tortes, Cakes, and Gourmet Finger Pastries

White Chocolate and Wild Blueberry Bread Pudding with Vanilla Anglaise