



# CHRISTMAS DAY BUFFET

## WEDNESDAY DECEMBER 25<sup>TH</sup>, 2024

Seating times at 1pm, 3:30pm & 6pm. Reservations are required 613-393-2090.

### LIVE CARVING STATION

Maple Glazed Ham (GF, DF, NF)

Cider Jus (GF, DF, NF)

### TRADITIONAL ITEMS

Sliced Roast Turkey (GF, DF)

Sage Stuffing (V, NF)

Pan Gravy (GF, DF, NF)

Cranberry Sauce (V, GF, DF, NF)

Mashed Potatoes (V, GF, DF, NF)

Honey Glazed Carrots (V, GF, DF, NF) & Maple Brussels Sprouts (GF, DF, NF)

### HOMEMADE CRUDITÉ BOARD

Tzatziki (V, GF, NF)

### ADDITIONAL ITEMS

Dinner Rolls and Whipped Butters (V, NF)

Roasted Mushroom Soup (GF, NF)

Caesar Salad (NF)

Mixed Green Salad, Red Wine Vinaigrette (V, GF, DF, NF)

Traditional Egg Salad (V, GF, DF, NF)

Mediterranean Quinoa Salad (V, GF, DF, NF)

Broccoli Salad (V, GF, DF, NF)

Shrimp Cocktail on Cucumber Rounds (GF, DF, NF)

Roast Beef Rigatoni with Peppercorn Cream Sauce (NF)

Butternut Squash Ravioli with Brown Butter Sauce (NF, GF)

Seasonal Pies, Cakes, Pastries & Fruit Platter

Chocolate Bread Pudding (VG, NF)

Strawberry Shortcake (VG, NF, GF)

New York Cheesecake (NF)

Rose Water Berry Tarts (NF, VG)

Short Bread Cookies

Deluxe Fruit Platter (NF, DF, GF)

**\$55 per adult**

**\$27 per child (ages 12 and under)**

Above prices do not include tax and gratuity. Tubbs Clubb does not apply.

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free