

HOLIDAY DINNER MENU

Guest choice of one item, pre-ordered, from each course

FIRST COURSE

*Butternut Squash & Sweet Potato Soup
with toasted pumpkin & sunflower seeds*

Farmhouse Holiday Salad

*Kale, spinach, honeycrisp apples, candied pecans,
dried cranberries and gorgonzola tossed in an apple
cider vinaigrette and topped with crispy sweet
potatoes*

MAIN

Red Wine Braised Shortribs

*Braised beef short rib with red wine demi glace
and crispy onions served with mashed potatoes
and seasonal vegetable*

Balsamic & Cranberry Roast Chicken

*Chicken supreme with balsamic cranberry sauce
served with mashed potatoes and seasonal
vegetable*

Creamy Tomato & Chorizo Salmon

*Pan seared salmon on a bed of spaghetti with
creamy sundried tomato sauce and chorizo*

DESSERT

Salted Caramel Creme Brulee

*Apple, Pear & Clementine Crumble
served with whipped cream*

\$60 per guest plus 18% gratuity and HST (total of \$80 per guest).

Minimum 35 guests, 3 hours allotted for event.

Beverages not included in above pricing.

*Allergies, vegetarians and dietary restrictions can
be accommodated with advance notice.*

*The Farmhouse Cafe at Caroline Cellars Winery
1010 Line 2, NOTL www.carolinecellars.com*