

HOLIDAY DINNER MENU

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

FIRST COURSE

*Carrot & Parsnip Soup
with Parsnip Chips*

*Rocket Salad
Arugula, Lemon Vinaigrette, Shaved Parmesan,
Preserved Tomatoes*

MAIN

*Individual Beef Short Rib Wellington
Slow braised beef short rib with mushroom
duxelles wrapped in puff pastry with red wine
jus, served with mashed potatoes and seasonal
vegetable*

*Tuscan Chicken Breast
Pan seared chicken breast with spinach and
sundried tomato cream sauce served with
seasonal vegetables and parmesan risotto*

*Herb Crusted Salmon
Oven roasted herb crusted salmon with lemon
beurre blanc served with mashed potatoes and
seasonal vegetables*

DESSERT

Candy Cane Creme Brulee

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

\$65 per guest plus 18% gratuity and HST (total of \$86.67 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*