

CHRISTMAS DINNER ALACARTE

**CHOPHOUSE  
First Course**

Choice of:

**Artisan salad** with stringed root vegetables, sour cherries and apple dressing

*OR*

**Classic Caesar Salad** with Lemon, Garlic, and a touch of Anchovy.

**CHOPHOUSE  
Main Course**

**Turkey:** Boneless Turkey, Stuffing, Roasted Garlic Mash, Market Vegetables.

**\$37.95 per person**

**Prime Rib:** 36 day aged, slow roasted Prime Rib (cooked to Medium Rare). Roasted garlic mash, Market vegetable and red wine demi.

**\$47.95 per person**

**Roast Sirloin:** Slow Roasted AAA Sirloin (cooked to Medium Rare). Roasted garlic mash, Market vegetables and red wine demi.

**\$39.95 per person**

**Salmon:** Baked wild BC Salmon, finished with ginger tare, rice pilaf and Market vegetables

**\$38.95 per person**

**Roast Chicken:** Stone Oven Chicken Herb crusted Chicken, with garlic mash and Market vegetables

**\$37.95 per person**

**CHOPHOUSE  
Final Tastes**

Choice of:

**Vanilla Cheesecake**

House made vanilla bean cheesecake with fresh berry coulis

*OR*

**Festive Chocolate Cake**

Rich velvety chocolate with fresh whipped cream and seasonal berries



CHRISTMAS DINNER ALACARTE

**CHRISTMAS PLATTER DINNER**

\$39.95 per person

*Min 4 people*

- 1<sup>st</sup> Course** Artisan salad with stringed root vegetables, sour cherries and apple dressing OR Classic Caesar Salad with Lemon, Garlic, and a touch of Anchovy.
- 2<sup>nd</sup> Course** Our platter is served with Slow Roasted AAA Sirloin, Stone Oven Roast Chicken, and Grilled Porkloin with garlic mashed potatoes, rice pilaf and roasted seasonal vegetables.
- 3<sup>rd</sup> Course** Our Dessert platter consists of portions of in house made NY Cheesecake with fresh coulis, Candy Cane Crème Brûlée, and Festive Chocolate Cake.

**Vegetarian Option** Wild Mushroom penne with parmesan and fresh herbs..

CHRISTMAS PLATTERS

**COASTAL WATER'S PLATTER**

Candied Salmon, dill prawn cocktail, tuna tataki, rock crab and cream cheese pate, marinated mussels, & scallop ceviche.

\$190 serves 15 guests

**CANADIAN CHEESE BOARD**

Chef's selection of local cheeses served with fresh fruit and crackers

\$115 serves 15 guests

**GARDEN VEGETABLE TRAY**

An assortment of seasonal raw vegetables served with ranch dip

\$55 serves 15 guests

**CRAB AND SPINACH DIP**

Spinach, fresh Watercress, artichoke and roasted water chestnuts finished with roasted jalapeno and feta htipiti, served with warm tortilla chips

\$80 serves 15 guests

**CHARCOUTERIE PLATTER**

European cold cuts and sausage's served with an assortment of pickles and olives, and baguette

\$175 serves 15 guests

**PICKLES & OLIVES**

Gherkins, sweet mixed pickles, beets, pearl onions and olives

\$50 serves 15 guests

**PRIME PLATTER**

Steak bites, house made meatballs, salt & pepper wings, salt and pepper squid, pepper pork, Ginger beef skewers.

\$175 serves 15 guests

**STONE OVEN CAMEMBERT BOARD**

Baked camembert, roasted garlic, toasted baguette, fresh seasonal fruit

\$95 serves 15 guests