

Plated Dinner

All plated menu prices are based on the entrée selected and include the choice of 1 soup or salad, entrée and dessert. Add an additional course to your menu for \$6 per person.

All dinners are served with Freshly Baked Assorted Rolls and Whipped Butter to start and Freshly Brewed Regular and Decaf Coffee and Tea to finish.

Soup and Salad (Select One)

Potato and Charred Leek Soup, Chives, Double Smoked Bacon

Chili Roasted Tomato Soup, Basil Butter Crostini, White Cheddar

Heritage Carrots and Peppers – Roasted Peppers, Artisan Greens, Shaved Grana Padano Cheese, Kalamata Olives

Organic Baby Mesclun Greens – Dried Figs, Apricots, Toasted Pecans, Pomegranate Vinaigrette

Heirloom Tomato Salad – Fresh Baby Basil, Red Onion, Shaved Truffled Pecorino Cheese, Sherry Vinaigrette

Baby Spinach Salad – Granny Smith Apple, Roasted Beets, Fresh Goat Cheese, Almond and Honey Dressing

Entrees

Select up to 2 options *Individual entrée selections must be provided to the catering department a minimum of 10 days prior to the event. Place cards will be required for all guests when more than one entrée is offered* All entrees will be served with Glazed Winter Vegetables.

Braised Boneless Beef Short Ribs, Shallot and Beer Reduction **\$54**

Maple Pommery Mustard Roasted Chicken Supreme, Pearl Onions and Mushrooms **\$50**

Crispy Skin Mediterranean Style Sea Bass, Tomato Confit, Miso Beurre Blanc **\$52**

Slow Roasted Berkshire Pork Loin, Caramelized Apple, Braised Red Cabbage, Cider Jus **\$50**

Maple Roasted Tom Turkey, Traditional Savory Stuffing, Cranberry Sauce & Turkey Gravy **\$52**

Pan Seared AAA Alberta Beef Tenderloin (6oz), Canadian Whisky and Shallot Demi-glace **\$56**

Vegetarian Entree

Wild Mushroom Risotto, Baby Arugula and Tomato Confit, Aged Sylvan Star Gouda **\$50**

Starches (Select One)

Roasted Garlic Whipped Potato

Long Grain Rice Pilaf

Pan Seared Lemon Ricotta Gnocchi

Herb Roasted Baby Potatoes

Dessert (Select One)

Chocolate Praline Torte, Toasted Pine Nuts, Port Mousse

Tiramisu Martini, Mocha Gelato, Chocolate Pistachio Biscotti

Frozen Christmas Cheesecake Pudding, Cognac Sauce

Warm Cinnamon and Apple Tart, Vanilla Ice Cream

Build Your Own Festive Dinner Buffet \$62 per person

Menu includes your choice of Matrix Signature Rubbed Roasted Tom Turkey with Traditional Stuffing and Gravy or Roasted Garlic and Mustard Crusted Beef Striploin Served with Red Currant Jus (Add a Chef Attended Station for \$175, minimum 35 People)

Platter of Sliced Smoked and Cured Meats, Assorted Cheeses and Traditional Charcuterie Accompaniments

Crudité of Vegetables with Roasted Red Pepper Hummus and Artichoke Asiago Dips

Soups and Salads (Select 4 – our Chef recommends 1 soup and 3 salads)

Potato and Charred Leek Soup

Chili Roasted Tomato Soup

Garden Greens Salad - Radicchio, Belgian Endive, & Baby Spinach, Garnished with Red & Yellow Cluster Tomatoes, English Cucumber, Slivered Red Onions & Toasted Pumpkin Seeds and served with an Assortment of Dressings

Tricolor Potato Salad with Grainy Mustard, Green Onion and Sour Cream

Classic Caesar Salad with Traditional Condiments

Quinoa Salad with Toasted Almonds, Dried Cranberries, Feta Cheese and Green Onion

Apple, Brussel Sprouts and Bacon Salad

Entrees (Select 1)

Merlot Braised Beef Short Ribs, Burgundy Jus

Seared Salmon, Red Pepper and Shaved Fennel Salad, Citrus Relish

Lemon Garlic Chicken Rotisserie

Slow Roasted Berkshire Pork Loin, Caramelized Apple, Cider Jus

Vegetarian Entrees (Select 1)

Wild Mushroom Risotto with Truffle Oil Drizzle

Stir Fried Rice Noodles with Sweet Chili Marinated Tofu and Green Onion *vegan*

Vegetables

Glazed Oven Roasted Winter Vegetable

Starches (Select 1)

Sweet Potato Roasties

Roasted Garlic Whipped Potato

Long Grain Rice Pilaf

Pommes Dauphinoise

Dessert

Display of Assorted Christmas Cakes and Pies

Eggnog Bread Pudding with Warm Whisky Sauce

Tropical Fruit Platter

