

*THE NUTCRACKER PRINCE AND THE MOUSE KING:*  
(Presented as Buffet & Food Stations)

*Chapter 1:*

*"The Christmas Eve Party"*

Freshly Mixed, Proofed & Baked Breads. Artisan Crackers  
Butter, Roasted Garlic Oil & Compotes

*Chapter 2:*

*"The Nights Magic"*

Smoked Steelhead Trout, Pickled Pearl Onions, Capers  
Niagara Region Cheese & Charcuterie, Triple Crunch Mustard, House made Preserves  
Artisan Lettuce Greens, House Vinaigrettes & Dressings, Garnishes  
Savoy Cabbage Salad, Cranberries, Walnuts, Crème Fraiche Herb Dressing  
Baby Potato Salad, Hens Eggs, Mustard, Bacon Crisps, Roasted Garlic Mayo  
Chilled Marinated East Coast Clams & Mussels  
Old Bay Spiced Prawn Cocktail

*Chapter 3:*

*"The Battle of the Nutcracker Prince"*

Chef Carved Roasted Aged Striploin, Hot Horseradish, Au Jus  
Chef Carved Honey Winter Spiced Gammon Ham, Pineapple Chutney  
Atlantic Cod, Leek Soubise, Charred Lemon Butter Sauce  
Chicken Supremes, Speck & Mushroom Chasseur Sauce  
Roasted Fingerling Potatoes, Grainy Mustard, Rosemary & Thyme  
NOTL Honey Roasted Root Vegetables  
Cauliflower & Broccoli, 'Upper Canada' Cheese Sauce

*Chapter 4:*

*"The Land of Sweets and the Sugar Plum Fairy"*

Festive Sweets & Treats from Chef Kim Cunningham & Brigade  
Seasonal Fruits & Preserves