HOLIDAY LUNCH MENUS

$30 PER PERSON

NOTES

LUNCH MENU

Seasonally inspired. Selections may vary depending on availability.

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Pear and Parsnip Soup with Brown Butter and Chestnuts
- Endive Salad with Local Apples, Sage, Toasted Walnuts and Pomegranate Molasses
- Baby Kale Salad with Toasted Farro, Roasted Squash, Pecorino and Maple Vinaigrette

Main Entrées (Select One of the Following)
All entrées are served with Mashed Potatoes and Roasted Carrots

- Grilled Craft Cut Striploin with Roasted Mushrooms and Bordelaise Sauce
- Roasted Turkey with Stuffing and Traditional Gravy
- Braised Beef Short Ribs with Peppercorn Sauce
- Mustard and Maple Glazed Salmon with Sautéed Greens and Buttered Cabbage
- Ricotta Gnocchi with Spiced Kabocha Squash, Tender Greens and Pumpkin Seed Gremolata

Desserts (Select One of the Following)

- Chocolate Torte with Cappuccino Ice Cream
- Sticky Toffee Date Pudding with Brandy Crème Anglaise
- French Apple Tart with Vanilla Ice Cream, Salted Caramel and Apple Crisp

- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Choice of Two Appetizers. . . . . $2.00 per person
- Choice of Three Entrées. . . . . $5.00 per person
- Choice of Two Desserts. . . . . $2.00 per person
- Wine Service *(Unlimited pour throughout lunch)*. . . . . $12.00 per person
- Cold Hors d'Oeuvres *(Tray served by our staff)*. . . . . $8.00 per person per hour
- Hot and Cold Hors d'Oeuvres *(Tray served by our staff)*. . $12.00 per person per hour

Menu subject to change based on time of year and seasonal product availability.
Taxes and Gratuity are additional.

FOR MORE INFORMATION
info@cambridgemill.ca
www.cambridgemill.ca
(519) 624-1828

HOLIDAY LUNCH PACKAGE

$53 PER PERSON

Includes Room Rental

Includes Holiday Decor in Room and Centrepieces

NOTES

COLD HORS D'OEUVRES

Tray served.

- Seasonally Inspired Chef Creations

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

LUNCH MENU

Seasonally inspired. Selections may vary depending on availability.

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Pear and Parsnip Soup with Brown Butter and Chestnuts
- Endive Salad with Local Apples, Sage, Toasted Walnuts and Pomegranate Molasses
- Baby Kale Salad with Toasted Farro, Roasted Squash, Pecorino and Maple Vinaigrette

Main Entrées (Select Three of the Following)

All entrées are served with Mashed Potatoes and Roasted Carrots

- Grilled Craft Cut Striploin with Roasted Mushrooms and Bordelaise Sauce
- Roasted Turkey with Stuffing and Traditional Gravy
- Braised Beef Short Ribs with Peppercorn Sauce
- Mustard and Maple Glazed Salmon with Sautéed Greens and Buttered Cabbage
- Ricotta Gnocchi with Spiced Kabocha Squash, Tender Greens and Pumpkin Seed Gremolata

Desserts (Select One of the Following)

- Chocolate Torte with Cappuccino Ice Cream
- Sticky Toffee Date Pudding with Brandy Crème Anglaise
- French Apple Tart with Vanilla Ice Cream, Salted Caramel and Apple Crisp

- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Wine Service *(Unlimited pour throughout lunch)*. . . . . $12.00 per person
- Update to Hot and Cold Hors d'Oeuvres. . . . . $4.00 per person per hour

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HOLIDAY DINNER MENUS

$55 PER PERSON

NOTES

DINNER MENU

Seasonally inspired. Selections may vary depending on availability.

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Pear and Parsnip Soup with Brown Butter and Chestnuts
- Endive Salad with Local Apples, Sage, Toasted Walnuts and Pomegranate Molasses
- Baby Kale Salad with Toasted Farro, Roasted Squash, Pecorino and Maple Vinaigrette

Main Entrées (Select Three of the Following - guests choose their entrée night of)
All entrées are served with Mashed Potatoes and Roasted Carrots

- Grilled Craft Cut Striploin with Roasted Mushrooms and Bordelaise Sauce
- Roasted Turkey with Stuffing and Traditional Gravy
- Braised Beef Short Ribs with Peppercorn Sauce
- Mustard and Maple Glazed Salmon with Sautéed Greens and Buttered Cabbage
- Ricotta Gnocchi with Spiced Kabocha Squash, Tender Greens and Pumpkin Seed Gremolata

Desserts (Select One of the Following)

- Chocolate Torte with Cappuccino Ice Cream
- Sticky Toffee Date Pudding with Brandy Crème Anglaise
- French Apple Tart with Vanilla Ice Cream, Salted Caramel and Apple Crisp

- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Choice of Two Appetizers. . . . . $2.00 per person
- Choice of Two Desserts. . . . . $2.00 per person
- Wine Service *(Unlimited pour throughout lunch)*. . . . . $13.50 per person
- Cold Hors d'Oeuvres *(Tray served by our staff)*. . . . . $8.00 per person per hour
- Hot and Cold Hors d'Oeuvres *(Tray served by our staff)*. . $12.00 per person per hour

Menu subject to change based on time of year and seasonal product availability.
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HOLIDAY DINNER PACKAGE

$99 PER PERSON

Includes Room Rental

Includes Holiday Decor in Room and Centrepieces

NOTES

HOT AND COLD HORS D'OEUVRES

Tray served.

- Seasonally Inspired Chef Creations

DRINK TICKETS *(1 per person)*

- Premium Rye, Rum, Vodka, Gin, Scotch, and Brandy
- Mixed Cocktails such as: Cosmopolitans and Caesars
- Holiday Seasonal Cocktail
- A Selection of Premium Local Microbreweries and Imported Beers
- Premium Niagara VQA Red and White Wine

WINE SERVICE *(Unlimited pour throughout dinner)*

- Premium Niagara VQA Red and White Wine

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

DINNER MENU

Seasonally inspired. Selections may vary depending on availability.

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Pear and Parsnip Soup with Brown Butter and Chestnuts
- Endive Salad with Local Apples, Sage, Toasted Walnuts and Pomegranate Molasses
- Baby Kale Salad with Toasted Farro, Roasted Squash, Pecorino and Maple Vinaigrette

Main Entrées (Select Three of the Following - guests choose their entrée night of)
All entrées are served with Mashed Potatoes and Roasted Carrots

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Desserts (Select One of the Following)

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- French Apple Tart with Vanilla Ice Cream, Salted Caramel and Apple Crisp

- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Add a Second Appetizer. . . . . starting at $7.00 per person
- Full Host Bar Commencing with Cocktail Reception *(5 Hour Service)*
. . . . . $25.00 per person
- Additional Hours for Bar Service. . . . . $9.00 per person per hour

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