

A close-up photograph of a Christmas tree branch with warm white lights and a silver, ribbed ornament. The background is softly blurred, showing more lights and green needles. The text "Holiday Menu" is written in a white, elegant cursive font across the middle of the image.

Holiday Menu

2024



LIVING WATER
RESORTS



HOLIDAY

hors d'oeuvres

Vegetarian

Falafel Bites | Cucumber & Tomato Salsa, tzatziki \$33/dozen

Bocconcini Skewers | Heirloom Cherry Tomatoes | Fresh Basil |
Reduced Balsamic | \$33/dozen

Spring Rolls | Sweet Chili lime Dip | \$25/dozen

Arancini | Panko Crusted | Mozzarella | Basil | Tomato Chutney | \$26/
dozen

Desserts

Churros | Dulce de Leche \$30/dozen

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze | \$26/dozen

Chicken Satays | Herb Marinated | Tzatziki | \$36/dozen

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger | Garlic Green Onions
\$48/dozen

From the Water

Shrimp Cocktail | Cocktail Sauce | \$35/dozen

Oysters | Lemon Segments | Fresh Horseradish | Mignonette | Cocktail Sauce
Market Price/dozen

Coconut Shrimp | Sweet Chili Dip | \$26/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton | Chipotle Aioli
Scented Soy | \$36/dozen

Smoked Salmon | Cucumber Rounds | Capers | Dill Sour Cream | Red Onion
\$28/dozen

****Please be advised that menu items and prices may change without prior notice. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge.****

HOLIDAY BUFFET

lunch



Holiday Lunch Buffet

\$50/person *Minimum 60 People*

- Roasted Turkey and Gravy
- Garlic Mashed Potatoes
- Vegetable Medley
- Traditional Turkey Stuffing
- Cranberry Sauce
- Mini Cakes and Dessert Squares

ENHANCEMENTS:

Maple Roasted Squash and Root Vegetable Soup |

Additional \$2/person

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche

Roasted Pear Winter Salad |

Additional \$2/person

Roasted Pear | Kale | Spring Mix | Goat Cheese | Hazelnut | Dried Apricot | Balsamic Vinaigrette

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HOLIDAY BUFFET

dinner

Roasted Turkey Holiday Dinner

\$60/person *Minimum 60 people*

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad *or* Garden Salad
- Roasted Turkey & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit

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HOLIDAY BUFFET

dinner

Roasted Turkey & Roast Beef Holiday Dinner

\$85 Minimum 60 People

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad *or* Garden Salad
- Roasted Turkey & Gravy
- Roast Beef & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit

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3 COURSE DINNER *\$60/person*

Your Choice of Soup *or* Salad

4 COURSE DINNER *\$70/person*

Your Choice of Soup *and* Salad

Choice of One Entrée Included.

Additional Entrée Choices *\$5/plate*

Ciabatta Buns and House Flavoured Butter on Tables

SOUP

MAPLE ROASTED SQUASH AND ROOT VEGETABLE

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche

SALAD

ROASTED PEAR WINTER SALAD

Roasted Pear | Kale | Spring Mix | Goat Cheese | Hazelnut |
Dried Apricot | Balsamic Vinaigrette

ENTREES

CHICKEN SUPREME

Double Creme Brie | Wild Mushroom Jus | Chive Mashed Potatoes
| Seasonal Vegetables

MAPLE CRANBERRY GLAZED ATLANTIC SALMON

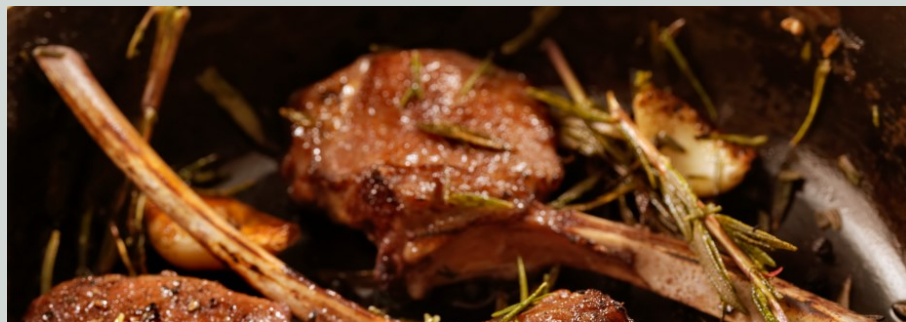
Pan Seared | Jasmine Rice | Seasonal Vegetables

8OZ BEEF STRIPLOIN

Seasonal Vegetables | Port Jus | Chive Mashed Potatoes

BUTTERNUT SQUASH RAVIOLI

Rosemary Cream Sauce | Sundried Tomatoes | Spinach Parmesan



HOLIDAY PLATED

dinner

ENTREE ENHANCEMENTS

10OZ PRIME RIB *\$15/person*

Dijon and Herb Crusted | Roasted Fingerling Potatoes | Seasonal
Vegetables | Port Jus

PAN SEARED HALIBUT *\$9/person*

Maple Apple Bourbon Glazed | Roasted Fingerling Potatoes | Sea-
sonal Vegetables | Balsamic Drizzle

BRAISED LAMB SHANKS *\$5/person*

Braised New Zealand Lamb Shank | Hoisin Glaze | Sesame Seeds |
Chive Mashed Potatoes | Seasonal Vegetables

DESSERTS

BROWNIE TRIFLE

Double Fudge Brownie | White Chocolate Honeycomb

LOCAL APPLE CRUMBLE

Caramel | Vanilla Ice Cream

DESSERT ENHANCEMENT

CHEF'S INSPIRED CRÈME BRULEE *\$4/person*

Brulé Sugar | Almond Biscotti | Fresh Berries

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DRINK | *Menu*

BOTTLED DOMESTIC \$7.50

each

Mill Street Organic

Alexander Keith's

Budweiser

Bud Light

IMPORTED BEER \$8.50 each

Corona

Heineken

Stella Artois

CRAFT BEER \$9.00 each

Muskoka Brewery

Collingwood Brewery

Black Bellows White

CIDER \$9.00 each

Ardiel

Strongbow

SPIRITS \$7.25/1oz

Polar Ice Vodka

Wiser's Whiskey

Beefeater Gin

Ballantine's Scotch

Lamb's White Rum

NUTRL Vodka

PREMIUM SPIRITS \$8.50/1 oz

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Appleton Rum

Johnnie Walker Red Label

CAESAR \$8.50/1oz

Clamato | Vodka | Celery Salt |

Lemon | Spicy Bean Garnish

**subject to availability*

WINE

Seasons Lakeview Cellars

Cabernet Merlot | \$8.50/Glass | \$36/Bottle

Pinot Grigio | \$8.50/Glass | \$36/Bottle

Leaping Horse

Cabernet Sauvignon, California | \$52/Bottle

Chardonnay California | \$52/Bottle

Riondo Garda Spumante, Italy | \$48/Bottle

For the full wine list, contact our Event Coordinator

SIGNATURE DRINK ENHANCEMENTS \$9.50/per drink

Elevate your event and treat your guests to a signature drink!

CUCUMBER LEMONADE | Beefeater Gin | Cucumber | Lemon Juice | Simple Syrup

MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup

RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish

**13% HST and 18% Administration Fees are not Included; Taxes and administration fees are subject to change with out notice.

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