

Christmas Dinner

December 8th & 15th

From 6:00 PM Until 9:00 PM

Menu

SALADS

BEET AND FETA SALAD *mixed greens, toasted pumpkin seeds, variety of dressings* GF

PEAR AND APPLE SALAD *blue cheese, rum-soaked raisins* GF

CAPRESE SALAD *fresh Roma tomatoes, fior de latte, balsamic glaze* GF

QUINOA SALAD *dry fruits and roasted nuts tossed with lemon honey dressing* GF

ANTIPASTO STATION SMOKED

ASSORTED SLICED CURED MEATS

DISPLAY OF DOMESTIC AND INTERNATIONAL CHEESES

PICKLES AND CONDIMENTS

APPETIZERS

LOBSTER ARANCINI *with spicy tomato sauce*

GOAT CHEESE STUFFED MUSHROOMS *with pesto cream sauce* GF

CARVING STATION

ALBERTA AAA PRIME RIB *Alberta AAA beef, horseradish, mustard, gravy* GF

MAIN COURSE

24-HOUR BRINED TURKEY *panned dark and white meat, traditional stuffing,
citrus cranberry sauce, gravy*

MUSTARD AND MAPLE GLAZED SALMON *with herb drizzle* (GF AVAILABLE)

ROASTED SEASONAL VEGETABLE GF

HIGHLANDS FAMOUS CANDIED YAMS GF

HERB GARLIC MASHED POTATO GF

Handcrafted festive mini desserts table

\$50⁺⁺
Per Person

For Reservations:
reservations@highlandsgolfclub.com