

# CATERED HOLIDAY BUFFET MENU 2022

## ALL MEALS INCLUDE ROLLS & BUTTER

### SALADS (CHOICE OF ONE LEAFY SALAD)

Garden Salad with "Hearts of Hearts" Greens, Julienned Carrots, Grape Tomatoes, Cucumbers and Watermelon Radish with Cranberry-Maple Vinaigrette **GF VE**

Caesar Salad with Crisp Romaine Lettuce, Smoked Bacon, Parmesan Cheese, and Herb Croutons with Roasted Garlic Caesar Dressing **V**

Spinach Salad with Cranberries, Goat Cheese, Red Onion, and Pumpkin Seeds served with Poppy Seed Dressing **GF V**

### SPECIALTY SALADS (CHOICE OF THREE)

Broccoli Slaw with Cider Vinaigrette, and Sun-dried Blueberries **GF VE**

Butternut Squash and Sweet Potato Salad with Sundried Cherries, Candied Pecans, Sunflower Seeds, Bell Pepper, and Balsamic Vinaigrette **GF VE**

Salt Roasted Golden Beet Salad with Grilled Vegetables, Crumbled Blue Cheese, and Sherry Vinaigrette **GF V**

Wild Rice and Pearl Barley Salad with Maple Roasted Root Vegetables, Thyme, and Sherry Dressing **VE**

Asparagus and Red Cabbage Slaw with Sour Cream and Dill Ranch **GF V**

Orecchiette Pasta Salad with Prairie Mushrooms, Roasted Cauliflower, Pickled Red Onion, and Tarragon Shallot Dressing **VE**

Kale Salad with Roasted Pear, Walnut, Cranberry, Blue Cheese, and Sweet Onion Dressing **GF V**

### ENTREES (CHOICE OF TWO OR THREE)

Includes Roasted Garlic Smashed Baby White Potatoes **GF V** & Fall Vegetable Medley **GF VE**

Tender Ontario Turkey **GF** with Herb Stuffing, Turkey Gravy **GF**, and Cranberry Sauce

Grilled Chicken Breast Supreme Served with your choice of Wild Mushroom Sauce or Thyme Jus **GF DF**

Prime Rib Served with Horseradish and Red Wine Jus **GF DF**

Ontario Maple-Whiskey Marinated Atlantic Salmon with Caramelized Onion Jam and Citrus Butter Sauce

Fusilli Pasta with Grape Tomato, Crumbled Chevre, and Roasted Eggplant, Lemon-Caper Olive Oil Dressing **V**

Grilled Vegetable Lasagna with Roasted Red Pepper-Tomato Sauce and Arugula **GF VE**

### DESSERT STATION

Maple-Blueberry Bread Pudding with Crème Anglaise **V**

Assorted House Made Tortes and Finger Desserts **V**

Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

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Prices subject to HST and administration charges.  
Minimum 25 people

**BINGEMANS**  
CATERING

**DF: DAIRY FREE** **GF: GLUTEN FREE** **V: VEGETARIAN** **VE: VEGAN**