

Christmas Buffet

\$44 per person | **30 people minimum** \$6 per extra protein choice

SALADS

Caesar Salad with Romaine Lettuce, Bacon, Parmesan Cheese, Croutons and Caesar Dressing

Apple, Spinach, Celery, Candied Walnuts and Honey-Whipped Goat Cheese

Cabbage, Carrot and Raisin Slaw

Three Bean Salad: Navy, Kidney, Green Beans with Red Onions, Bell Peppers and Cherry Tomatoes

MAINS | CHOOSE TWO

Served with Whipped Potatoes, Maple-Roasted Vegetables

Roast Turkey with Savory Dressing, Gravy and Cranberry Sauce

Maple-Glazed Ham with a Spiced Apple Sauce

Roast Beef with Yorkshire Pudding, Horseradish Cream and Au Jus

Baked Haddock with White Wine Caper Cream Sauce

DESSERTS

Pumpkin Tarts • Christmas Trifle • Eggnog Cheesecake
Blueberry Baked Pudding

ENJOY A SPECIAL RATE OF ONLY \$115 AT RODD GRAND YARMOUTH WHEN YOU BOOK YOUR CHRISTMAS PARTY WITH US!



Plated Christmas

20 people minimum

SOUPS

Roast Butternut Squash with Sage Butter \$8

Winter Vegetable Soup with Parsnips, Carrots and Navy Beans \$8

Lemon and Thyme Chicken with Rice and Vegetables \$8

SALADS

Caesar Salad with Romaine Lettuce, Bacon, Parmesan Cheese, Croutons and Caesar Dressing \$9

Roasted Pear Salad with Arugula, Red Onion, Cherry Tomatoes, Goat Cheese and Buttermilk Dill Dressing \$9

Winter Salad of Roasted Beets, Butternut Squash, Carrots, Sunflower Seeds, Feta and Maple Balsamic Dressing \$9

Seafood Salad with Shrimp, Scallops, Romaine Lettuce, Green Onion, Cherry Tomato, Cucumber, Capers and White Wine Vinaigrette \$16

MAINS

Roast Turkey with Savory Dressing, Whipped Potatoes, Maple-Roasted Root Vegetables, Gravy and Cranberry Sauce \$18

Roast Beef with Garlic Mashed Potatoes, Yorkshire Pudding, Seasonal Vegetables, Au Jus and Horseradish Cream \$24

Roast Pork Tenderloin with Roasted Fingerling Potatoes, Seasonal Vegetables, Red Wine Sauce and Spiced Apple Chutney \$21

Baked Haddock with White Wine Caper Cream Sauce, Rice Pilaf and Seasonal Vegetables \$20

DESSERTS

Pumpkin Pie with Whipped Cream and Caramel Sauce \$7.95

Baked Eggnog Cheesecake with Cinnamon and Maple, served with Caramel Rum Sauce and Whipped Cream \$10.95

Christmas Trifle layered with Black Cherry Compote, Custard and Brandy-Soaked Lady Fingers \$8.95

Baked Blueberry Pudding with Custard and Whipped Cream \$8.95





Priced per dozen

Coconut Shrimp with Thai Chili Mayo \$29

Buffalo Chicken Wings \$24

Breaded Digby Scallops \$32

Deep-Fried Haddock Bites \$28

Chicken Satay with Thai Peanut Sauce \$29

Bacon-Wrapped Scallops \$36

Lobster Mac and Cheese Bites \$32

Mini Bruschetta \$23

Mini Spring Rolls \$24

Brown Sugar Rubbed Pork Riblets \$36

Vegetable Spring Rolls \$20

Priced per group

for 20 people

Grazing Board \$120

Vegetable Crudité with Hummus, Tzatziki and Buttermilk Ranch \$120

Cheese & Cracker Tray \$140

