



# Christmas Buffet Dinner

## TO START

### MAPLE BUTTERNUT SQUASH BISQUE

with cinnamon cream and dinner rolls

### BUILD YOUR OWN SALAD (CHEF-ATTENDED)

Artisan lettuce, romaine, spinach, cherry tomatoes, cucumber, shaved onion, pickled beet, carrot, sautéed mushroom, quinoa, parmesan, croutons, bacon bits

**DRESSINGS:** Mixed berry dressing, homemade Caesar dressing, herb and garlic

### ARTISAN CHARCUTERIE BOARD

Local cured meat and cheeses, grilled vegetable platter with olive oil and hummus, bread, condiments and crackers

### SEAFOOD BAR

Snowcrab, poached shrimp and oysters

## CARVING STATION (CHEF ATTENDED)

### AAA PRIME RIB

with herb jus

### ROASTED TURKEY BREAST

with sage gravy

**ADDITIONS:** Apricot, cranberry, brioche bread, herb stuffing, cranberry & ginger chutney

## SAUTÉ STATION (CHEF ATTENDED)

Shrimps cooked in garlic, onion and Pernod

## MAINS

### PANACHE OF SEASONAL VEGETABLES

### CREAMY YELLOW POTATOES WITH GREEN ONION

### ROASTED PORK LOIN

stuffed with apple and cranberry

### CREAMY BUTTER CHICKEN

### JASMINE RICE AND NAAN

### TEMPURA COD

with tartare sauce



## DESSERT

Christmas desserts

Cheesecakes & crème brûlée

Mousse cake

Fresh fruit

Sundaes

S'mores

## KIDS

Mini pizzas

Chicken bites and french fries

Macaroni and cheese

## NON-ALCOHOLIC BEVERAGES

Orange juice, cranberry juice, apple juice

Organic coffee and tea

Available from 5:00pm to 9:00pm on Monday, December 25th

Please visit us at Alpha Bistro, just off the lobby at Banff Rocky Mountain Resort, or call us at 1 (403) 762-5531

Adults \$58 | Kids 6 - 12 years \$26 | 5 years and under free