

# AMBASSADOR EVENT CENTRE



## Holiday Party Buffet Menu Saturday, December 12, 2026

### STARTERS

Assorted rolls & butter (v)

Charcuterie board with domestic cheese & meats

Roasted apple & acorn squash velouté (v/gf)

Fresh cut crudites with hummus & buttermilk ranch (v/gf)

Baby potato salad with mushroom & sour cream topping (v/gf)

Winter green salad with mandarin orange, raisins & almonds (v/gf)

Orzo pasta salad with crumbled feta & sundried tomato dressing (vg/gf)

### SIDES

Winter vegetables with balsamic maple glaze (vg/gf)

Garlic infused whipped potato (v/gf)



### MAINS

**Carved roasted turkey breast (gf)**  
Slow-roasted with dried fruit stuffing, gravy & cranberry chutney

**Pineapple & maple sugar ham (gf)**  
Served with horseradish Dijon jus

**Vegan holiday stuffed shells (vg/gf)**  
Jumbo pasta shells filled with roasted sweet potato, silken tofu, spinach, roasted garlic, fresh herbs. Baked in tomato sauce with vegan mozzarella

**Spiced nutmeg & fontina cheese spaghetti squash gratin (v/gf)**  
With crunchy chickpeas & hemp hearts

### DESSERT

Selection of festive desserts & cookies (v)

Yuletide orchard board with dark chocolate ganache fondue (vg)

Sticky toffee pudding with vegan toffee glaze (vg)

Freshly brewed coffee & assorted teas