



Christmas Dinner Buffet

Prices are per guest and are quoted for a minimum of 35 guests (extra charges may apply if under)

Includes china, flatware, table linens, napkin linens and water service

(NF) = Nut Free | (GF) = Gluten Free | (DF) Dairy Free | (V) = Vegan

Options

Bronze

bread rolls and butter
1 salad
1 entrée
1 vegetable
1 starch
1 dessert
coffee & tea

Silver

bread rolls and butter
2 salads
2 entrées
1 vegetable
2 starch
2 desserts
coffee & tea

Gold

bread rolls and butter
3 salads
3 entrées
2 vegetables
2 starch
3 desserts
coffee & tea

**Prices are applicable to 18% service charge and 5% GST*

4216 12 Street NE | (403) 230-0670 | www.thebaroncalgary.ca



Salads

Christmas Salad

butter leaf lettuce, poached pears, crumbled goat cheese, citrus champagne vinaigrette

Caesar Salad

romaine lettuce, parmesan, bacon, croutons, caesar dressing

Caprese Salad

bocconcini, cherry tomatoes, asparagus, pesto, balsamic

Smoked Turkey & Ham Salad

smoked turkey, black forest ham, greens, cucumbers, ranch dressing

Turkey Cobb Salad

roasted turkey bites, bacon, boiled eggs, avocado, blue cheese dressing

Beetroot & Goat Cheese Salad

wine-braised beetroot, arugula, goat cheese, lemon vinaigrette

Entrees

Roasted Sirloin

slow-roasted sirloin, herb demi-glaze

Beef Brisket

barbecued beef brisket, barbecue sauce

Boneless Turkey

herb-marinated boneless whole turkey, gravy

Stuffed Turkey Meatballs

cranberry and pine-nuts stuffed turkey meatballs, creamy herbed gravy

Roasted Chicken Thighs

roasted herb & lemon marinated chicken thighs, cremini mushroom gravy

Stuffed Chicken Breast

brie & asparagus stuffed chicken breast, soubise sauce

Ham

baked boneless ham, maple barbecue glaze

Spare Ribs

barbecued pork spare ribs, bourbon barbecue sauce

Salmon

dill marinated salmon, fennel butter

Vegetable Lasagne

vegetable lasagne, ratatouille veggies

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Vegetables

Cheesy California Vegetables
Honey-Balsamic Glazed Brussel Sprouts
Rosemary And Garlic Marinated Zucchini & Bell peppers
Brown Butter Carrots & Peas
Roasted Butter Squash & Kale

Starches

Starch Options
Classic Apple Stuffing
Herb Garlic Potato Mash
Bacon & Cheddar Potato Mash
Cinnamon Infused Sweet Potatoes
Roasted Tuscan Potatoes
Herb Roasted Potato Wedges
Classic Yorkshire Pudding
Cumin Scented Saffron Rice Pilaf

Desserts

Peach Cobbler
Chocolate Croissant Pudding
Assorted Mini Cheese Cakes
Assorted Xmas Bites (Chef Choice of Four Kinds)
Fruits & Berries Salad
Vanilla Bean & Coffee Crème Brule