



Christmas Menu 2017

PLATE SERVICE **OR** BUFFET

Plate Service

The Bell

Fresh baked breads and rolls
with a festive array of spreads

Sweet potato and pumpkin soup with
ginger honey drizzle and fried sage

Cranberry and sage stuffed breast of
turkey, fall herb gravy, winter squash
potato purée and seasonal vegetables

Decadent chocolate caramel
cheesecake with brandy snap
of fresh berries and raspberry
coulis with candied orange peel

Tea and coffee service

\$42

per guest excluding gratuity and tax

The Bauble

Fresh baked breads and rolls
with a festive array of spreads

Butternut squash soup with
gingerbread croutons, toasted
pumpkin seeds and chives

Wild mushroom risotto cake
with baby greens and shallot
sherry vinegar vinaigrette

Cranberry lime granite

Italian sausage and herb stuffed
breast of turkey, red pepper and
thyme gravy, duchess potatoes
and seasonal vegetables

Warm gingerbread cake with
apples and caramel sauce paired
with a chocolate crème brûlée
and rum macerated berries

Tea and coffee service

\$48

per guest excluding gratuity and tax

The Star

Fresh baked breads and rolls
with a festive array of spreads

Honey glazed pork belly on
cauliflower purée with Grand
Marnier seared sea scallop, orange
segments and basil chiffonade

Pear, blue cheese and caramelized
onion tart with toasted almonds and
a panache of field greens drizzled
with a Dijon poppy seed vinaigrette

Wild high bush cranberry
and gin granite

Bacon wrapped beef tenderloin
with roasted garlic and onion jus
paired with herb seared prawns,
Kennebec Dauphinoise potato
and seasonal vegetables

Pumpkin spice cake layered
with cream cheese icing,
chocolate blueberry pâté and a
brandy snap of fresh berries

Tea and coffee service

\$65

per guest excluding gratuity and tax

BOOK YOUR PLATE SERVICE OR BUFFET BY CONTACTING BOFFINS AT 306.249.5344.

**WHEN BOOKING, PLEASE ADVISE OF ANY DIETARY CONSTRAINTS OR RESTRICTIONS.
A MINIMUM BOOKING OF 30 PEOPLE IS REQUIRED.**

Buffet

The Wreath

Freshly baked rolls and breads with whipped butter and a festive array of spreads

Vegetable crudité with Parmesan herb dip

Pickles, olives and relishes

Domestic cheese platter with crackers

Chilled seafood display with lemons and capers

Artisanal greens with seasonal vinaigrette

Caesar salad with croutons and lemon wedges

Lentil and barley salad with raspberry vinaigrette

Roast pork loin with caramelized apples and braised shallots

Roast turkey with gravy, cranberry sauce and fall herb dressing

Baked salmon with an asparagus chive cream sauce

Butter whipped potatoes

Wild rice and lentil pilaf

Seasonal vegetable medley

Chocolate blueberry cheesecake

Chocolate rum flourless torte

Sticky toffee pudding with a dark rum butter sauce

English trifle

A festive selection of Christmas cookies

Teas and coffee

\$55

per guest excluding gratuity and tax

The Garland

Freshly baked rolls and breads with whipped butter and a festive array of spreads

Vegetable crudité with Parmesan herb dip

Pickles, olives and relishes

Domestic cheese platter with crackers

Chilled seafood display with lemons and capers

Artisanal greens with seasonal vinaigrette

Caesar salad with croutons and lemon wedges

Lentil and barley salad with raspberry vinaigrette

Roast turkey with gravy, cranberry sauce and an Italian sausage and fall herb dressing

Carved beef strip loin with horseradish and jus

Butter whipped potatoes

Seasonal vegetable medley

Chocolate rum flourless torte

Sticky toffee pudding with a dark rum butter sauce

English trifle

A festive selection of Christmas cookies

Fresh fruit display

Teas and coffee

\$45

per guest excluding gratuity and tax

The Tinsel

Freshly baked rolls with whipped butter

Vegetable crudité with Parmesan herb dip

Pickles, olives and relishes

Artisanal greens with seasonal vinaigrette

Caesar salad with croutons and lemon wedges

Lentil and barley salad with raspberry vinaigrette

Roast turkey with gravy, cranberry sauce and a sage herb dressing

Butter whipped potatoes

Seasonal vegetable medley

English trifle

A festive selection of Christmas cookies

Fresh fruit display

Teas and coffee

\$38

per guest excluding gratuity and tax

Boffins Public House

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