



*Holiday  
Banquet Menus*

CASINO  <sup>TM</sup>  
RAMA  
— RESORT —





# Lunch



## Plated

Plated lunches are 3 courses; price is based on entrée selection, select 1 item from each category (entrée, starter, dessert) All lunches are served with fresh rolls & butter, freshly brewed coffee, decaffeinated coffee, specialty & herbal teas

### STARTERS

- **Roasted Butternut Squash Soup**  
Thyme & Nutmeg
- **Parsnip & Pear Purée**  
Chive Essence
- **Forest Mushroom Soup**  
A Blend of Shitake, Oyster & Button Mushrooms  
Snipped Chives, Crème Fraîche
- **Roasted Cauliflower & Apple Soup**  
with Honey & Herbs
- **Wedge Salad**  
Iceberg Lettuce, Blue Cheese  
Cured Cherry Tomatoes, Pickled Onions, Bacon  
Lardons Peppercorn Ranch Dressing
- **Traditional Caesar Salad**  
Romaine Lettuce, Bacon, Parmesan Reggiano  
Lemon, Croutons
- **Festive Garden Salad**  
Mixed Greens, Sun-Dried Cranberries  
Candied Pecans, Pomegranate  
& Mulled Apple Cider Vinaigrette
- **Quinoa Tabbouleh**  
Cucumber, Cherry Tomato, Pomegranate  
Frisée, Arugula, Citrus Vinaigrette

### ENTRÉES

- **Oven Roasted Ontario Turkey | \$46.00**  
Chive Mashed Potatoes, Brussels Sprouts  
Roast Squash, Glazed Baby Carrots  
Rosemary Stuffing, Sage Pan Jus, Cranberry Sauce
- **Seared Atlantic Salmon | \$44.00**  
Wild Rice Pilaf, Roast Squash, Haricots Vert  
Smoked Tomato Beurre Blanc, Glazed Baby Carrots
- **Roast Chicken Suprême | \$44.00**  
Herb & Olive Oil Crushed Potatoes, Roast Squash  
Haricots Vert, Oven Roasted Tomato, Cabernet Jus
- **Wild Mushroom Ravioli | \$42.00**  
Mushroom, Spinach Fricassée, Kale Basil Cream  
Herb Pangrattato

### HOLIDAY TREATS

- **Festive Sweet & Salty Chocolate Yule Log**  
Brandy Crème Anglaise
- **Buttered Rum Caramel Eggnog Cheesecake**  
Berry Coulis, Chocolate Whisper
- **Old Fashioned Apple Tart**  
Rum Crème Anglaise, Whipped Cream  
Winter Fruit Compote
- **Frutti Di Bosco Torte**  
Shortcrust Pastry, Vanilla Sponge, Custard Cream  
Lemon Crème Anglaise
- **Flourless Chocolate Torte**  
Decadent Chocolate Cake with Fresh Berries

All prices are subject to 13% Ontario taxes, 18% taxable Service Charge & are subject to change.



# Lunch



## *Buffet* | \$52.00/Person (Minimum of 20 People)

### Includes:

- **Soup Du Jour**  
Crackers, Crusty Rolls
- **Winter Green Salad**  
Dried Cranberries, Sliced Almonds, Grape Tomato  
Red Onion, Cucumber, Assorted Dressings
- **Green Bean Fennel Salad**  
Red Onion, Crumbled Feta Cheese, Mandarins  
Raspberry Vinaigrette
- **Roasted Sweet Potato Salad**  
Roast Red Peppers, Red Onion, Fresh Herbs, Radish  
Toasted Pumpkin Seeds Maple Dressing
- **Festive Glazed Smoked Ham**  
Spiced Pineapple Jus
- **House Brined & Slow Roasted Ontario Turkey**  
Savory Stuffing, Traditional Pan Jus  
Cranberry Sauce
- **Pan Seared Atlantic Salmon Medallions**  
Mushroom, Spinach, Arugula Relish, Green Onion  
Herb Glaze
- **Spinach & Cheese Ravioli**  
Sundried Tomato, Olive Pesto Cream
- **Herbed Roasted Mini Red Potatoes**
- **Honey Glazed Root Vegetables**

### HOLIDAY TREATS

- **Sticky Toffee Pudding**  
Crème Anglaise
- **Traditional Yule Log**
- **Selection of Assorted Christmas Cookies**
- **Selection of Festive Sweet Squares**
- **The Pastry Chefs Desserts of The Day**
- **Seattle's Best Freshly Brewed Coffee**  
Decaffeinated Coffee Specialty & Herbal Teas

A \$200 surcharge will apply to all groups less than 20 people.





# Dinner



## Plated

Plated Dinners are four courses; price is based on entree selection, select 1 from each category (Soup, salad, entree, dessert) All dinners are served with Fresh Rolls & Butter, Seattles Best Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

### SOUP ALL SERVED EN CROÛTE

- **Roasted Butternut Squash Soup**  
Apple, Thyme & Nutmeg
- **White Bean & Flagolet Soup**  
Sage, Pesto
- **Parsnip & Pear Purée**  
Chive Essence
- **French Onion Soup**

### SALAD

- **Baby Kale, Endive, Radicchio Salad**  
Roasted Apples, Cherry Tomatoes, Goat Cheese  
Sundried Tomato Vinaigrette
- **Roasted Beet Salad**  
Mixed Greens, Nappa Cabbage, Mandarin  
Crumbled Feta Cheese, Cider Honey Vinaigrette
- **Traditional Caesar Salad**  
Romaine Lettuce, Frisée, Bacon  
Parmesan Reggiano, Lemon House Croutons

### ENTRÉES

- **Seared Salmon Fillet | \$58.00**  
Cranberry Wild Rice Pilaf, Festive Vegetables  
Porcini Mushroom Herb Cream
- **Maple Mustard Glazed Chicken Suprême | \$54.00**  
Roasted Leek Mashed Potatoes, Festive Vegetables  
Pan Jus
- **Herb Crusted Roast Turkey | \$58.00**  
Caramelized Onion Mashed Potato  
Assorted Festive Vegetables, Traditional Stuffing  
Classic Pan Jus, Cranberry Sauce
- **Slow Roasted Alberta Prime Rib of Beef | \$68.00**  
Twice Baked Potato, Assorted Festive Vegetables  
Burgundy Wine Sauce Horseradish
- **Roast Cauliflower Steak | \$46.00**  
Forbidden Coconut Rice, Sautéed Mushrooms  
Bok Choy, Ginger Dressing

### DESSERT

- **Buttered Rum Caramel Egnog Cheesecake**  
Berry Coulis, Chocolate Whisper
- **Frutti Di Bosco Torte**  
Shortcrust Pastry, Vanilla Sponge, Custard Cream  
Lemon Crème Anglaise
- **Molten Dark Chocolate Lava Cake**  
Bailey's Cream & Candy Cane
- **Lemon Tartlet**  
Classic Italian Lemon Tart, Fresh Berries  
& Crème Anglaise
- **Stolen Spiced Crème Brûlée**  
White Chocolate Biscotti



# Dinner



## Buffet | \$78.00/Person (Minimum of 40 people)

### COLD SELECTIONS

- **Green Bean Salad**  
Red Onions, Chick Peas, Crumbled Goat Cheese  
Fresh Mint, Raspberry Vinaigrette
- **Garden Leaves, Shoots & Micro Greens**  
Frisée Endive, Baby Kale, Assorted Dressings
- **Mini Whites Potato Salad**  
Scallions, Grain Mustard Vinaigrette  
Shaved Boiled Egg
- **Sprout & Roasted Beet Salad**  
with Orange, Tarragon Vinaigrette, Spiced Pecans
- **Cucumber & Tomato Salad**  
Fresh Basil, Lemon Vinaigrette
- **Atlantic Smoked Salmon**  
Capers, Shaved Red Onions, Crème Fraîche

### HOT SELECTIONS

- **Home-Made Soup of The Day**  
Crusty Rolls & Crackers
- **Oven Roasted Ontario Turkey**  
Thyme & Sage Stuffing, Traditional Pan Jus  
Cranberry Sauce
- **Roasted Mushroom Ravioli**  
Cherry Tomato, Forest Mushroom  
Spinach Fricassée, Basil Pesto
- **Brown Sugar & Bacon Wrapped Pork Loin**  
Slow Roasted Pork Loin Served with  
Apple Brandy Jus

- **Grilled Flank Steak**  
Peppercorn Burgundy Jus, finished with Cream
- **Pan Seared Medallions of Salmon**  
"Niçoise", Olives, Tomato, Capers, Thyme Essence
- **Festive Vegetable Medley**
- **Roasted Red Skin Potatoes**

### HOLIDAY TREATS

- **Casino Rama Bread Pudding**  
Crème Anglaise
- **Selection of Festive Cookies**
- **Mincemeat Tarts**
- **Nicole's Festive Cheesecake**
- **Yule Log**
- **Festive Donut Bites**
- **Assorted Cupcakes**
- **Candy Cane Crush Chocolate Brownie**
- **Pumpkin Spice Crème Brûlée**
- **Seattles Best Freshly Brewed Coffee**  
Decaffeinated Coffee Specialty & Herbal Teas

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