

# Festive Buffet Menu

One Entrée - \$48/ Two Entrees - \$57  
Additional Entrée \$10

## STARTERS

Freshly Baked Breads  
Dried Cherry & Apple Slaw with Buttermilk Horseradish Dressing  
Roasted Beets & Carrots, Toasted Hazelnuts, Crumbled Goat Cheese, Ginger & Citrus Dressing  
Marinated Cucumber, Tomato, Red Onion, Olives, Lemon Juice, Parsley, & Red Wine Vinegar  
Roasted Cauliflower & Grain Salad, Almonds, Cranberries & Honey Cider Dressing  
Fresh Vegetables with Yogurt Herb Dip  
Cured Meat & Cheese  
Pickles & Olives

## SOUP

Winter Squash Soup with Whipped Cacao Cream & Chives

## SIDES

CHOOSE ANY 2 - ADDITIONAL SIDES \$5  
Roasted Baby Creamer Potatoes with Rosemary & Truffle Sea Salt  
Steamed Baby Red Potatoes tossed with Lemon & Parsley  
Baked Cabbage Rolls with Tomato & Dill Sauce  
Cheddar Perogies with Caramelized Onions & Bacon Jam  
Buttery Whipped Mashed Potato  
Wild Rice & Lentil Pilaf

## ENTREES

*INCLUDES ROASTED ROOT VEGETABLES & CRISPY BRUSSEL SPROUTS*  
Whole Roasted Brown Sugar & Rosemary Turkey, Apple Sage Pecan Stuffing  
Grilled Flat Iron Steaks with Whiskey Peppercorn Demi  
Herb Crusted New Zealand Rack of Lamb with Mint Jus  
Salmon with Maple Miso Glaze & Roasted Oyster Mushrooms  
Striploin with Tarragon Au Jus (Additional Charge - Market Price)  
Rib Eye with Tarragon Au Jus (Additional Charge - Market Price)

## HOLIDAY DESSERT DISPLAY

Spiced Pumpkin Crème Brûlée, Eggnog Bread Pudding,  
Mini Cheesecakes, Mixed Berry Crumble, Mini Apple Galettes  
Freshly Brewed Starbucks Coffee & Tazo Tea

\$150.00 flat fee for a Chef-Attended Carving Station



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\*Prices do not include 5% GST, 6% PST, and 17% gratuity.





# Festive Receptions

## SHRIMP SCAMPI PROVENÇALE - \$15 / PERSON

Chef manned flambé station featuring Shrimp Scampi Provençale. Perfectly cooked shrimp flambeed in Tomato Sauce with Onions, Garlic, White Wine, Capers and Herbs.

## HOT CHOCOLATE STATION - \$10 / PERSON

Custom build our home-made hot chocolate with your favorite toppings, including Candy Canes, Whipped Cream, Marshmallows, Oreo Cookie Crumble and Skor Bar Bits.

## GINGERBREAD STATION - \$10 / PERSON

Create your very own Gingerbread man with a variety of coloured Royal Icings, Gum Drops, M&Ms & more.

## HOT & COLD APPETIZERS - \$35 / DOZEN

Sweet Potato Bites with Avocado and Bacon  
Parmesan Brussel Sprouts with Sour Cream  
Spinach Artichoke Zucchini Bites  
Cheesy Sausage Cocktail Toast  
Yuletide Turkey & Stuffing Bites  
Cranberry Brie Bites  
Pigs In a Blanket  
Ham and Cheese Sliders (\$40/Dozen)

## Alcoholic Beverages

### ORIGINAL 16 DRAFT BEER STATION - \$100

Elevate your reception with Saskatchewan brewed Original 16 Canadian Pale Ale Draft Beer.  
\$8.50 inclusive per glass.

### RUM & EGGNOG \$90 (SERVES 40)

Raise a glass of Traditional Eggnog served with Spice Rum



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# Christmas Plated Dinner

Three Course Dinner - \$40 / person  
Add Soup Course - \$5 / person

## *Starter*

- Choose 1 -

DoubleTree Signature Caesar Salad

Artisan Greens, Spiced Seeds, Cucumber, Grape Tomatoes with Creamy Dijon Vinaigrette

Beet & Kale Salad with Orange & Pomegranate Vinaigrette

Winter Squash Soup with Whipped Cacao Cream & Chives

## *Entrée & Sides*

Roasted Brown Sugar & Rosemary Turkey

Apple Sage Pecan Stuffing

Buttery Whipped Garlic Potato with Gravy

Roasted Winter Root Vegetables & Crispy Brussels Sprouts

## *Dessert*

- Choose 1 -

Flourless Dark Chocolate Cake with Chocolate Ganache **GF**

Cinnamon Apple Tart Crumble with Crème Anglaise

Classic New York Cheesecake with Berry Compote

Orange Zest Vanilla Cake with Crème Anglaise

Salted Caramel & Chocolate Ganache Tart

Includes Freshly Brewed Starbucks Coffee & Tazo Tea



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