



LIVING WATER
RESORTS

—2023/2024 Winter Menus—



HOLIDAY

hazy doozies

Vegetarian

Falafel Bites | Cucumber & Tomato Salsa, tzatziki \$33/dozen

Spanakopita | Spinach | Feta | Chives | \$24/dozen

Bocconcini Skewers | Heirloom Cherry Tomatoes | Fresh Basil |
Reduced Balsamic | \$33/dozen

Spring Rolls | Sweet Chili lime Dip | \$25/dozen

Margherita Arancini | Panko Crusted | Mozzarella | Basil | Tomato
Chutney | \$26/dozen

Desserts

Mini Lemon Tarts | Short Bread, Lemon Curd, Whipped Cream \$30/
dozen

Churros | Dulce de Leche \$30/dozen

From the Land

4oz Beef Burger Sliders | Mini Brioche Bun | Arugula | Truffle Aioli | \$70/dozen

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze | \$26/dozen

Chicken Satays | Herb Marinated | Tzatziki | \$36/dozen

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger | Garlic Green Onions
\$48/dozen

Swedish Meatballs | Cranberry Sauce | \$40/dozen

From the Water

Mini Crab Cakes | Panko crusted | Chili Aioli | Chive | \$35/dozen

Shrimp Cocktail | Cocktail Sauce | \$35/dozen

Oysters | Lemon Segments | Fresh Horseradish | Mignonette | Cocktail Sauce
Market Price/dozen

Coconut Shrimp | Sweet Chili Dip | \$26/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton | Chipotle Aioli
Scented Soy | \$36/dozen

Smoked Salmon | Cucumber Rounds | Capers | Dill Sour Cream | Red Onion
\$28/dozen

HOLIDAY BUFFET

lunch



Holiday Lunch Buffet

\$50/person *Minimum 60 People*

- Roasted Turkey and Gravy
- Garlic Mashed Potatoes
- Vegetable Medley
- Traditional Turkey Stuffing
- Cranberry Sauce
- Mini Cakes and Dessert Squares

ENHANCEMENTS:

Maple Roasted Squash and Root Vegetable Soup |

Additional \$2/person

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche

Roasted Pear Winter Salad |

Additional \$2/person

Roasted Pear | Kale | Spring Mix | Goat Cheese | Hazelnut | Dried Apricot | Balsamic Vinaigrette



HOLIDAY BUFFET

dinner

Roasted Turkey Holiday Dinner

\$60/person *Minimum 60 people*

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad or Garden Salad
- Roasted Turkey & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit

HOLIDAY BUFFET

dinner

Roasted Turkey and Roast Beef Holiday Dinner

\$80 Minimum 60 People

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad or Garden Salad
- Roasted Turkey & Gravy
- Roast Beef & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit



3 COURSE DINNER \$60/person

Your Choice of Soup *or* Salad

4 COURSE DINNER \$70/person

Your Choice of Soup *and* Salad

Choice of One Entrée Included.

Additional Entrée Choices \$5/plate

Ciabatta Buns and House Flavoured Butter on Tables

SOUP

MAPLE ROASTED SQUASH AND ROOT VEGETABLE

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche

SALAD

ROASTED PEAR WINTER SALAD

Roasted Pear | Kale | Spring Mix | Goat Cheese | Hazelnut |
Dried Apricot | Balsamic Vinaigrette

ENTREES

CHICKEN SUPREME

Double Creme Brie | Wild Mushroom Jus | Chive Mashed Potatoes
| Seasonal Vegetables

MAPLE CRANBERRY GLAZED ATLANTIC SALMON

Pan Seared | Roasted Fingerling Potatoes | Seasonal Vegetables

8OZ BEEF STRIPLOIN

Roasted Fingerling Potatoes | Seasonal Vegetables | Herb Garlic
Butter | Port Jus

BUTTERNUT SQUASH RAVIOLI

Rosemary Cream Sauce | Sundried Tomatoes | Spinach Parmesan



HOLIDAY PLATED

dinner

ENTREE ENHANCEMENTS

10OZ PRIME RIB \$15/person

Dijon and Herb Crusted | Roasted Fingerling Potatoes | Seasonal
Vegetables | Port Jus

PAN SEARED HALIBUT \$9/person

Maple Apple Bourbon Glazed | Roasted Fingerling Potatoes | Sea-
sonal Vegetables | Balsamic Drizzle

SWEET AND STICKY LAMB SHANK \$5/person

Braised New Zealand Lamb Shank | Hoisin Glaze | Sesame Seeds |
Green Onion | Jasmine Rice | Seasonal Vegetables

DESSERTS

BROWNIE TRIFLE

Double Fudge Brownie | White Chocolate Honeycomb

LOCAL APPLE CRUMBLE

Caramel | Vanilla Ice Cream

DESSERT ENHANCEMENT

CHEF'S INSPIRED CRÈME BRULEE \$4/person

Brulé Sugar | Almond Biscotti | Fresh Berries

DRINK | Menu



BOTTLED DOMESTIC \$7.50

each

Mill Street Organic

Alexander Keith's

Budweiser

Bud Light

IMPORTED BEER \$8.50 each

Corona

Heineken

Stella Artois

CRAFT BEER \$9.00 each

Muskoka Brewery

Collingwood Brewery

Black Bellows White

CIDER \$9.00 each

Ardiel

Strongbow

SPIRITS \$7.25/1oz

Polar Ice Vodka

Wiser's Whiskey

Beefeater Gin

Ballantine's Scotch

Lamb's White Rum

PREMIUM SPIRITS \$8.50/1 oz

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Appleton Rum

Johnnie Walker Red Label

CAESAR \$8.50/1oz

Clamato | Vodka | Celery Salt |

Lemon | Spicy Bean Garnish

**subject to availability*

WINE

Seasons Lakeview Cellars

Cabernet Merlot | \$8.50/Glass | \$36/Bottle

Pinot Grigio | \$8.50/Glass | \$36/Bottle

Leaping Horse

Cabernet Sauvignon, California | \$52/Bottle

Chardonnay California | \$52/Bottle

Riondo Garda Spumante, Italy | \$48/Bottle

For the full wine list, contact our Event Coordinator

SIGNATURE DRINK ENHANCEMENTS \$9.50/per drink

Elevate your event and treat your guests to a signature drink!

CUCUMBER LEMONADE | Beefeater Gin | Cucumber | Lemon Juice | Simple Syrup

MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup

RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish

*13% HST and 18% Administration Fees are not Included; Taxes and administration fees are subject to change with out notice.





LIVING WATER
RESORTS
GROUP SALES

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