



# 2023 Christmas Menu

Book today by contacting Sirocco directly!

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210178 – 64th Street West | Foothills, AB

Buffet Service is available for events of 30 guests or more.  
Price per guest is based on the carved entrée choice

### **Carved Entrée** (Choose One)

Alberta Beef Tender Loin with a Green Peppercorn Demi Glaze | **~85**

Alberta Prime Rib with Yorkshire Pudding and Horseradish | **~75**

Alberta Beef Strip Loin with a Red Wine Demi Glaze | **~65**

Smoked Alberta Beef Brisket with a BBQ Jus | **~60**

### **Hot Entrées** (choose 1)

Herb roasted Turkey Breast with Savory Stuffing, Cranberry Chutney and Sage Jus

Atlantic Salmon Fillet Topped with a Maple Chili Sauce

Chicken supreme with a Pesto Cream Sauce

Smoked Ham with a Brown Sugar Brandy Glaze

### **Buffet service includes the following menu items**

Bakery Fresh Dinner Buns & Butter

Sirocco Artisan Greens with Heirloom Tomatoes, Cucumbers, Shaved Carrots, Pumpkin Seeds, and Dressings

Caesar Salad with, Grana Padano, Herb Croutons, Creamy Garlic Dressing

Arugula with Apples, Mandarins, Craisins, Toasted Almonds, and a Fig Dressing

Chef selection of Seasonal Fresh Vegetables

Roasted Garlic Mashed Potatoes

Baked Cheese Tortellini with a Fire Roasted Tomato Sauce

### **Chef's Dessert Table**

Seasonal Fresh Fruit Platter

Assortment of Festive Cakes, Pies, & Tarts

### **Buffet Enhancement Platters**

Fresh Seasonal Crudité with Ranch and Hummus | **~5 per guest**

Charcuterie Board with Locally Cured Meats and Sausage | **~6 per guest**

Domestic & International Cheese Board with Crackers and Preserves | **~6 per guest**

## Holiday Plated Dinner Service

Bakery fresh bread service is included with all plated dinner options.

All guests are served the same course except for their entrée.

Entrées are served with Chef selection of seasonal vegetables, and roasted baby potatoes.

**Three Courses | \$70 Per Guest**

**Four Courses | \$80 Per Guest**

### Soup

Roasted Butternut Squash  
with a cinnamon maple crème

### Salad

Baby Arugula Leaves with Apples, Mandarins, Craisins, Toasted Almonds, and a Fig Dressing

### Entrée

(Choice of Two Entrée's)

Alberta Beef Tender Loin with a Green Peppercorn Demi Glaze  
Herb Roasted Turkey Breast with Savory Stuffing, Cranberry Chutney and Sage Jus  
Pan Seared Chicken Breast with a Pesto Cream Sauce  
Steelhead Salmon with a Maple Chili Sauce

### Dessert

Caramel Eggnog Cheesecake with Vanilla Sauce

TIP: With a plated meal you must have your choices on your invitation so that guests RSVP in advance their selection. A seating plan is required with a place card for each guest indicating their meal choice. This can be done by a color code, picture or sticker