



2025 EGM Christmas Buffet Menu

Salads *(Choose 2 options. Additional \$3/person for 3 salads)*

- **Roasted Beet & Goat Cheese Salad**
- **Christmas Quinoa Salad** (quinoa, cranberries, roasted butternut squash, spinach, pumpkin seeds, maple vinaigrette)
- **Mediterranean Chickpea Salad** (chickpeas, cucumber, cherry tomatoes, red onion, feta, lemon-herb dressing)
- **Caprese Salad** (tomato, mozzarella, basil, balsamic glaze)
- **Winter Citrus Salad** (arugula, orange, pomegranate, walnuts, citrus vinaigrette)
- **Apple & Fennel Slaw** (shredded cabbage, apple, fennel, honey-mustard dressing)
- **Classic Caesar Salad**

Main Courses *(Choose 1 option (\$38/person), +\$8/person for additional entrée chosen)*

- **Roast Turkey with Sage & Cranberry Sauce**
- **Pork Loin with honey mustard Sauce**
- **Honey-Glazed Ham with Pineapple**
- **Maple-Glazed Salmon 6. oz**
- **Beef Tenderloin Roast**
- **Herb-Crusted Prime Rib**
- **Vegetarian Stuffed Bell Peppers**
- **Butternut Squash & Mushroom Lasagna**
- **Chicken herb marinated with sauce**

Side Dishes *(Choice of 1 Starch, 1 Veggie)*

- **Roasted Potatoes, Garlic Mashed Potatoes, Sweet Potato Casserole or Wild Rice Pilaf**
- **Roasted Brussels Sprouts with Bacon, Green Bean Almondine or Honey-Glazed Carrots**
- **Dinner Rolls with Butter *Automatic Accompaniment***

Desserts *(All Item's Included In Price)*

- **Mini Pecan Pies**
- **Chocolate Truffles**
- **Assorted Cheesecakes**

Beverage *(All Item's Included In Price)*

- **Coffee & Tea**

Please Note, above prices do not include the standard 15% gratuity or GST



Christmas Menu Starting At \$38.00

This Includes 2 Salads, 1 Entrée, 1 Starch, 1 Veggie, Desert & Coffee/Tea

**GST& 15% Gratuity Not Included In Above Pricing **

Adding Additions To your Festive Line-Up

\$8/Person To Add An Additional Entrée

\$5.50/Person To Add An Additional Starch

\$3/Person To Add An Additional Salad



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Please Familiarize Yourself With The Banquets & Caterings Policies Attached With The Menu To Ensure You Are In Accordance With Deadlines Regarding Numbers Of Guests In Attendance, Allergies/Dietary Needs, Or Any Additional Needs/Cost Associated With Your Event.

Questions Or Concerns –

Jocelyn Moore, Bar Supervisor
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