The Academy of Spherical Arts

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ CANADA

mixed baby greens, fresh cranberries, roasted maple walnuts with wild blueberry dressing

mixed winter bean salad with niagara sparkling ice wine vinaigrette

baked atlantic salmon with cranberry orange sauce

seared scaloppini of turkey with a white wine cream sauce, chestnuts and grapes

grilled canadian cowboy steak with a coastal touch of shrimp and garlic butter

scalloped potatoes

canadian squash baked with maple syrup

green beans with toasted almonds

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$58.00 per person
(based on a minimum of 20 people)

The Academy of Spherical Arts

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ INDIA

spinach salad served with fresh mint, mustard seeds and a yogurt dressing

red beet and natural yogurt salad

cucumber mint salad with rice wine vinegar

chicken korma cooked in a cashew curry sauce

tandoori baked shrimp and monkfish with lemon and tomato garnish

rogan josh: beef curry with a tomato, coconut milk base seasoned with coriander, turmeric, cumin and other spices

palak paneer curried spinach and cheese

vegetable dhal and chickpeas

eggplant and onions

saffron scented rice

desserts – please select your choice from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$64.00 per person
(based on minimum of 20 people)

The Academy of Spherical Arts

HOLIDAY BUFETS FROM AROUND THE WORLD ~ ITALY

tomato bocconcini salad with fresh basil, extra virgin olive oil and balsamic glaze

artichoke, olive and tuna salad with a herb vinaigrette

baby spinach salad with pine nuts and raisins dressed with a lemon mustard vinaigrette

pan seared piccata of veal with prosciutto, tomato and mushrooms in a marsala jus

mixed seafood of scallops, mussels, calamari, clams and shrimp cooked in a white wine butter sauce

turkey lombardia style; stuffed with minced meat, sausage, parmesan, prunes, apples, bacon and a mix of herbs and spices

penne cooked aliolio with fresh tomato, garlic and basil

mediterranean style grilled vegetable

dessert – please select your choice from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$62.00 per person

(based on a minimum of 20people)

The Academy of Spherical Arts

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ ORIENTAL

thai mango salad with peppers, coriander, peanuts and sweet chilli sauce

mixed greens salad with bamboo shoots, baby corn, bean sprouts and mandarin oranges served with wasabi ginger dressing

peking duck with hoisin sauce

crisp tilapia topped with peppers, onions and pineapple in a sweet and sour sauce

thai red beef curry prepared with coconut milk, thai basil, bamboo shoots, tomatoes and potatoes

jasmin scented steamed rice

stir fried vegetables

dessert – please choose desserts from the selection listed after the holiday menus.
café au lait, cappuccino and espresso are available a' la carte

$51.00 per person
(based on a minimum of 20 people)

The Academy of Spherical Arts

HOLIDAY BUFFETS FROM AROUND THE WORLD – UNITED KINGDOM

holiday waldorf salad with apples celery, walnuts in a lemon mayonnaise dressing

winter green salad with tomato, cucumber, radish and thousand island dressing

pear, stilton and mixed green salad with a port dressing

traditional roast beef with a garlic herb crust and horseradish jus

lemon sole fillets stuffed with spinach served with white wine cream sauce

roasted turkey breast thinly sliced, served with turkey jus and chestnut cranberry stuffing
OR
roasted goose with apple currant stuffing
OR
roasted pheasant

roasted potatoes, green beans with bread crumbs and whipped carrots and parsnips

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$56.00 per person with turkey
$63.00 per person with goose
$65.00 per person with pheasant
(all 3 options based on a minimum of 20 people)