# Served
## HOLIDAY DINNER
## 2026



519-720-2771 EVENTS@BAWAGROUP.CA

AFFINITY CONFERENCE CENTRE



## Salads

Cucumber-Wrapped Local Mixed Greens with Mango-Basil Dressing Fried Shallots, Breakfast Radish, Cucumbers, & Grape Tomato (GF | VG)

Argula & Frisée with Poached Pear, Candied Pecan & Blackberries - Peach-Honey Dressing (GF | V)

Cucumer & Compressed Watermelon Salad with Chèvra, Watermelon Radish, and Balsamic Dressing (GF | VG)

Citrus & Burrata Salad with EVOO, Roasted Red Peppers, Fried Capers and Toasted Panko (GF | V)

Romaine Hearts with Brioche Croutons, Parmesean Cheese Crisps, Double Smoked Bacon Lardons, Cherry Tomato, Clipped Chives, and Caesar Dressing

Heirloom Beet and Goat Cheese Stack with Candied Pistachios, Baby Arugula, Balsamic Syrup and Orange Emulsion (GF | V)

## Entrees

Served with Roast Garlic Mashed Potato (GF)& Vegetable medley with Roasted Squash (GF | VG)

Slow Roasted B&B Farms Ltd. Turkey Herb Bread Stuffing, Turkey Gravy & Cranberry Sauce (GF | DF)

AAA Prime Rib (8oz) au jus with horseradish cream (GF | DF)

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN | H HALAL

*All pricing plus HST and 20% facility fee*

## Dessert Selections

Warm Chocolate Cake with Brandy Anglaise and Sour Cherry Compote (V)

Dark Chocolate Pâté with Citrus Confit and Raspberry Coulis (GF | V)

New York Style Saskatoon Berry Cheesecake with Chantilly, Berry Coulis, and Dehydrated Saskatoons (V)

Lemon Meringue Tart with Macerated Strawberry and Shaved Chocolate (V)

Vanilla Bean Crème Brûlée with Chantilly, Fresh Berries, and Lemon Madeleine (V) (GF Available)

Vegan Chocolate Banana Cake with Chocolate Sauce, Macerated Strawberries with Mint (VG)

Vegan Carrot Cake with Cocont Cream and Seasonal Berries (GF | VG)

Seasonal Berry and Custard Tart with Cardamom Cream. Shaved White Chocolate, and Raspberry Coulis (V)

Watermelon Ring wiht Fresh Berries with Mandarin Orange, Citrus Cream, Mint and Sorrel (GF | VG)

## Vegan Option

Wild Mushroom & Polenta Napoleon Sautéed Wild Mushrooms Layered with Chive Polenta, Charred Leeks, Served with Yellow Tomato Coulis, Finished with Truffle Oil and Micro Shoots (VG | GF)