



NITA LAKE  
L O D G E

festive menus



604.966.5700 | [www.nitalakelodge.com](http://www.nitalakelodge.com) | 2131 Lake Placid Road, Whistler Creekside



## festive plated menus

\$49

Roasted butternut squash and apple soup, maple croutons

Or

Boston bibb and baby kale salad, blue cheese, marinated pears, walnuts and roasted pear vinaigrette

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Grilled organic turkey breast medallions, roasted butternut squash and sage risotto, honey charred baby carrots, brandy cranberry jus

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Pumpkin pie  
burned butter and pecan ice cream

Tea & brewed coffee + \$4pp

\$59

Roasted butternut squash and apple soup, maple mascarpone crostini

Or

Salad of baby kale and field greens, slivers of cucumbers, cherry tomatoes, spiced yams, pumpkin seeds, oven-dried cranberries, honey mustard dressing

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Grilled organic turkey breast medallions, roasted butternut squash and sage risotto, honey charred baby carrots, brandy cranberry jus

Or

Braised AAA beef short ribs, horseradish potatoes, seasonal vegetables and natural jus

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Baked apple crumble, french vanilla ice cream and caramel sauce

Tea & brewed coffee + \$4pp

\$69

Warming bowl of P.E.I. lobster and brandy bisque, lobster and citrus mascarpone crostini

Or

Roasted beet salad, baby greens, toasted hazelnuts and peppered maple vinaigrette

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Grilled organic turkey breast medallions, roasted butternut squash and sage risotto, crispy brussel sprouts with grated parmesan cheese, brandy cranberry jus

Or

Braised AAA beef short ribs, horseradish potatoes, seasonal vegetables and natural jus

Or

Pan-seared BC Kuterra salmon, sautéed white prawns, saffron sauce, sea salted fingerling potatoes and market fresh vegetables

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Warm sticky toffee pudding, french vanilla ice cream, caramel sauce and marinated berries

Tea & brewed coffee + \$4pp





# festive vegetarian buffet

\$59 per guest

## To Start

Bread, hummus and olives

Vegan roasted butternut squash soup (GF)

Baby field greens, cucumbers, pumpkin seeds, cherry tomatoes, peppered maple dressing

Orzo pasta with roasted squash, peppers, red onions, oven-cured tomatoes, mustard dressing

## Entrées

Vegan farro and butternut squash risotto

Spiced chickpea and vegetable stew

## Sides

Walnut, cranberry and sage bread pudding

Roasted mushroom and vegetable jus

Whipped smoked corn mashed potatoes

Seasonal vegetables

## To Finish

Vegan rice pudding with mango coulis (individual mason jars)

Vegan chocolate tarts (GF)

Fruit and nut nougat pieces (GF)

Seasonal fruit display (GF)

Tea & brewed coffee +\$4pp



## festive dessert buffet

+\$20 per guest

Yule logs

Chocolate orange mousse cups

Eggnog cheesecake

Mini espresso crème brûlée

Shortbread cookies

Pumpkin pie,  
whipped cream and fruit coulis

Warm bread and butter pudding,  
rum anglaise

Tea & brewed coffee +\$4pp