

CHATEAU LOUIS CONFERENCE CENTRE

Ukrainian Christmas Eve Dinner hosted on Monday, January 6, 2025

Reservations required; 780.453.6501

Borscht soup – gf/vegan

Garden Greens with cranberries, sunflowers and house made dressings on the side – gf/vegan

Traditional Caesar Salad with parmesan cheese – gf/vegetarian (bacon and croutons on the side)

Cucumber Salad with red onions, fresh dill in a house made sour cream dressing – gf/vegetarian

Carrot & Raisin in a house made vinaigrette dressing -gf/vegan

Pickled Herring / Studynetz (jellied pork hocks) / Kielbasa (sausage) / Pickle tray

~~~~~

*Holubchi (cabbage rolls) in a tomato – gf/vegan*

*Kapusta (cabbage) with onions, garlic and sauerkraut - gf/vegan*

*Nalysnyky (crepes) – stuffed with cottage cheese – vegetarian*

*Nachynka (cornmeal casserole) – gf / Mushrooms in a cream sauce – vegetarian*

*Piroshki (bread dumplings) stuffed with cheese and herbs – vegetarian*

*Cheese Perogy tossed with green onions - vegetarian (sour cream and bacon on the side)*

*Chicken Smetanka – Chicken breast smothered in a creamy mushroom sauce*

*Fillet of Salmon in a lemon and dill sauce – gf/vegetarian*

~~~~~

Kutya (wheat pudding) – vegetarian / Poppyseed Bread – vegetarian

Pampushky (Ukrainian doughnut) filled with poppyseeds – vegetarian

Stewed Fruit – gf/vegetarian / Khrustyky (Ukrainian fried cookies) – gf/vegetarian

Black Forest Cake / Carrot Cake / Honey Walnut Cake

Fresh Seasonal Fruit Platter / Coffee / Tea

~~~~~

*Rates: \$53.75 Adults / \$45.75 Seniors (65 +) / \$29.75 Ages 5 - 12 Years (4 yrs & under Complimentary)*

*Prices are plus 16% gratuity & 5% GST*