



DIGBY PINES
Golf Resort and Spa

Christmas at The Pines

2025 Holiday Banquet Menus



Christmas at The Pines

— Lunch Buffet Menu —

(minimum 30 people) \$55 per person

Dietary restrictions will be accommodated..

SOUP

Spiced Butternut Squash (GF)

Velvety roasted squash blended with warm spices for a cozy, comforting flavour

SALADS

The Pines Caesar Salad

Crisp romaine tossed in creamy Caesar dressing with parmesan and garlic croutons

Christmas Pasta Salad

With penne, basil, sundried tomatoes, bocconcini, lemon and parmesan dressing

Arugula, Spinach and Apple Salad

Includes candied pecans, feta cheese, poppy seed dressing

Brussel Sprout and Cabbage Slaw

With sunflower seeds, Dijon aioli

FESTIVE PLATTERS

Cured Meats and Cheeses

Includes spiced nuts, pickled vegetables, dried fruits and crackers

Vegetable Crudit 

With hummus and buttermilk dip

MAIN COURSES (Choose 2)

Includes mashed potatoes and medley of seasonal vegetables

Roast Turkey

Includes white and dark meat, apple sage stuffing, cranberry sauce and gravy

Maple Glazed Ham

With pineapple mint chutney

Honey and Orange glazed Salmon

With citrus butter sauce

Braised Beef

With pearl onions, mushrooms and red wine jus

CHRISTMAS PASTRY DESSERT STATION

Christmas Log Cake

Holiday cookies

Gingerbread Bundt Cake (GF)

Chocolate White Raspberry Cake

HST and 18% Service Charge

Christmas at The Pines

– Jingle Bell Dinner Buffet –

(minimum 40 people) \$65 per person

SOUP

Spiced Butternut Squash (GF)

Velvety roasted squash blended with warm spices for a cozy, comforting flavour

SALADS - (Choose 3)

Christmas Pasta Salad

Includes penne, basil, sundried tomatoes, bocconcini, lemon and parmesan dressing

Brussel Sprout and Cabbage Slaw

Includes sunflower seeds, Dijon aioli

The Pines Caesar Salad

Crisp romaine tossed in creamy Caesar dressing with parmesan and garlic croutons

Beet and Fennel Salad

With goat cheese and shallot dressing

Arugula, Spinach and Apple Salad

With candied pecans, feta cheese and poppy seed dressing

FESTIVE PLATTERS

Cured Meats and Cheeses

Includes spiced nuts, pickled vegetables, dried fruits and crackers

Vegetable Crudit 

Includes hummus and buttermilk dip

Chilled Seafood Platter

Includes smoked salmon, prawns, mussels, tuna tartar, lemon, spicy mayo and tabasco

MAIN COURSES – (Choose 2)

Includes mashed potatoes and medley of seasonal vegetables

Roast Turkey

Includes white and dark meat, apple sage stuffing, cranberry sauce and gravy

Maple Glazed Ham

With pineapple mint chutney

Honey and Orange Glazed Salmon

With citrus butter sauce

Roast Pork Loin

With sage and Dijon cream sauce

CARVERY STATION

Beef Ribeye

With horseradish and au jus

CHRISTMAS PASTRY DESSERT STATION

Christmas Log Cake

Holiday Cookies

Gingerbread Bundt Cake (GF)

Chocolate White Raspberry Cake

HST and 18% Service Charge

Christmas at The Pines

– Festive Yuletide Plated Three Course Dinner –

(minimum 25 people) \$58 per person

Dietary restrictions will be accommodated

CHOICE OF SOUP OR SALAD

SOUP

Spiced Butternut Squash

With walnut gremolata

OR

SALADS

The Pines Caesar Salad

OR

Roasted Pear and Blue Cheese Salad

With arugula, endive, buttermilk dressing (GF)

ENTRÉE

Roast Turkey

Includes white and dark meat, creamy mashed potatoes, honey glazed carrots, apple sage stuffing, cranberry sauce and gravy

OR

Grilled Salmon

With ancient grains, herb pilaf, seasonal vegetables, lemon butter sauce (GF)

OR

9oz Roast Pork Tenderloin

With creamy mashed potatoes, seasonal vegetables, Dijon maple jus (GF)

DESSERT

Christmas Log Cake

OR

Blueberry Cheesecake

OR

Apple Tart

HST and 18% Service Charge