

Christmas time is here

FESTIVE BUFFET

MINIMUM 25 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

STARTERS

Roasted Squash & Apple Soup

honey roasted squash, candied apple, winter spiced crème fraîche

Baby Kale 'Caesar' Salad

herb croutons, candied bacon, shaved cheddar

Charred 'Waldorf' Salad

apple, radicchio, pickled raisins, walnuts, buttermilk dressing

Thai Gado Gado

winter vegetables, potatoes, tofu, bean sprouts, boiled egg, spicy hazelnut sauce

Bison Carpaccio

Canadian bison, sweet soy, crispy shallot, cilantro, hazelnut crumb

Charcuterie and Salmon

cured meats, cold cuts, smoked and candied salmon, pickles, rye crackers

MAINS

Roasted Free-Range Fraser Valley Turkey

turkey chorizo and apricot stuffing, roasted potatoes, pan gravy, spiced whisky preserve, oven roasted winter veg

BC Salmon

maple glazed & planked roasted salmon, celeriac caponata, confit garlic cream, crispy onion straw

Ocean Wise Bouillabaisse

clams, mussels, shrimp, fish, saffron tomato broth, garlic toast

Braised Beef Shank

coffee braised BC beef shank, leek confit, marrow mashed potatoes, shoestring fries

Beef Primal Roast

roast of BC beef primal cut, potato fondant, horseradish, rosemary jus

Duck Confit

Fraser Valley duck leg confit, mustard spaetzle, grape and black pepper jam, jus, pickled squash

Porchetta

roasted pork belly with crackling, fennel and kale stuffing, mulled wine braised cabbage

Lentil and Mushroom

french lentils, miso roasted mushroom, crispy chickpea, arugula

Butternut Squash Ravioli

roasted garlic cream, hazelnut praline

DESSERTS

Assortment of Seasonal Cakes and Pastries

Festive cookies, candy canes and mandarin oranges

\$5

per person for

**EACH ADDITIONAL
STARTER**

\$8

per person for

**EACH ADDITIONAL
MAIN**

**CHECK WITH
CATERING MANAGER
FOR PACKAGE
PRICING**

prices do not include gratuity and tax

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NEED MORE SPOILING? TREATS, ADD-ONS, ACTION STATIONS, LATE NIGHT SNACKS

PRICES ARE PER PERSON

Sides and Add-Ons

scalloped potato and yam gratin, cheddar, chives, roasted garlic 4-

fried brussels sprouts and honey roasted winter vegetables and squash 4-

fried-rice, chinese inspired, winter veg, free-range eggs, scallion,
gluten-free soy 8-

celeriac and Kennebec pomme purée, confit of celeriac, cream, butter 4-

brown butter handmade gnocchi, sage, Kootenay Alpendon cheese 5-

local artisanal cheese board, stone fruit compote, roasted nuts 9-

Chef Action Stations

Philly Cheesesteak Station 12-

made-to-order beef steak sandwich smoked jalapeño aioli, hot peppers,
caramelized onion, melted cheddar, soft buttery rolls

Roasted Leg of Lamb Station 16-

honey dijon mustard crust, pita bread, goat feta, garlic confit and
rosemary jus

Ocean-Wise Poké Station 15-

albacore tuna, salmon, sesame and soy, assortment of vegetables,
short grain rice

Campfire S'mores Station 10-

marshmallow toasted at our 'campfire', chocolate, graham crackers

Late Night Snacks

Poutine Bar 12-

housemade gravy, squeaky cheese, hand-cut fries, bacon, green onion,
mushrooms, crackling

Mac n' Cheese Bar 10-

housemade ketchups, bacon, brisket, pulled pork, chives, salsa verde

Taco Bar 14-

pulled bison, chipotle braised chicken, fire-roasted vegetables, salsa verde,
pickled onions, cilantro crema, corn tortillas

Neapolitan Style Pizzas 20-

3 types:

caramelized bacon, pickled red onions, brie

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chorizo, onion, peppers, parmesan, mozzarella

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spinach, caramelized onion, roasted garlic, grilled peppers, parmesan

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WELCOME RECEPTION PACKAGE

MINIMUM 25 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

Locally Inspired BC Sparkling Wine Cocktail

+

Canapés
(choose 3)

Farmhouse Clothbound Cheddar Beignet

Roasted Squash Bruschetta
pickled squash puree, wild greens

Spiced Peace Country Lamb Meatball
mint raita

Chicken Satay
spicy hazelnut sauce

Artisan Mac & Cheese Croquette

\$15

per person
**based on one of each chosen canape*
*per person**

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