

## HOLIDAY DROP OFF - COCKTAIL PARTIES

MENU A - 24.00/PER GUEST - PRICED AT 24 GUESTS OR MORE

### canapes

smoked turkey blt

house smoked rossdown farms turkey breast, with fraser valley bacon, tomato aioli, on pain d'épices (spice bread)

butternut squash rolls

crisp phyllo stuffed with caramelized butternut squash, toasted pine nuts, a touch of sage and gorgonzola blue cheese



salmon gravlax

house cured salmon gravlax with whipped lemon cream cheese on house-made blini

caramelized onion and gruyere quiche

mini quiche filled with rich, caramelized onions and gruyere cheese

smoked duck sausage

smoked yarrow meadow farms duck sausage, mustard, and beer soaked apricot on a crostini

mini stuffed potatoes

baby yukon gold potatoes stuffed with crushed potato, bacon and shallots, garnished with creme fraiche and chive

### platters

holiday camembert

full Camembert wheel with brandy candied walnuts, spiced cashews, sage cranberry confitures and dried fruit, with bread

### sweets

christmas tiramisu

mulled wine soaked spice cake layered with marscapone cheese and whipping cream in a votive glass

winter fruit tart

pear and cranberry galette (tart)

## HOLIDAY DROP OFF - COCKTAIL PARTIES

MENU B - 28.00/PER GUEST - PRICED AT 24 GUESTS OR MORE

### canapes

 seared scallop  
seared 'Qualicum Beach' scallop with vanilla scented aioli and pear

turkey and stuffing  
braised mt. lehman turkey leg and Chef Taryn's sage cranberry confitures on a mini bread pudding with crispy sage

braised beef profiteroles  
shredded braised 'Pemberton Meadows' beef in a profiterole with chervil mustard cream

pate de campagne  
housemade country style 'Sloping Hills' pork terrine on a brioche finger with roasted apples, grainy mustard and micro greens

mushroom and goat cheese quiche  
mini quiche filled with rich thyme infused mushrooms and Okanagan goat cheese

arancini  
crisp risotto balls stuffed with provolone and sundried tomatoes and basil oil

celebration turkey meatball  
rossdown farms turkey meatball with tomato fondue, shaved parm, on mini garlic toast

### platters

chevre log  
seed crusted happy valley goat chevre with pear rosemary confitures, grapes and bread

sausage, olive and cheese board  
a mix of cured and fresh sausages, hard cheeses and Mediterranean style olives

mixed spiced nuts  
house roasted nuts: curried cashews, sweet chilli almonds, spiced almonds

### sweets

christmas truffles  
spiced rum dark chocolate ganache filled truffles rolled in coconut and cocoa

winter creme brulee  
spiced creme brulee in votive glass with quince and whipped cream