

Spring / Summer - Asian Inspired Elegant Buffet [A] * \$41.00/guest

canapes

prawn and scallop cakes

mini BC spot prawn and BC 'Qualicum Bay' scallop cakes flavoured with cilantro, lime, chili, and topped with a cilantro cream

fried tofu cubes

crisp tofu cubes with fried garlic, chili, salt & pepper

chinese chicken summer roll

FarmCrest chicken, pickled cucumber and mushrooms, cilantro and lettuce wrapped in a rice paper roll with lemon miso dip

mini steamed buns

steamed buns topped with red braised 'Sloping Hills' pork belly, asian slaw

salads and sides

chicken and mango salad

FarmCrest roasted chicken, mango, napa cabbage, cilantro and snap peas with a light Asian dressing and wonton crisps

chinese green salad

mixed Asian greens with enoki mushrooms, baby cucumbers, lotus root chips, and a roasted sesame soy vinaigrette

sauteed rapini

rapini (an Italian green similar to gai lan or a bitter broccoli), tossed with a garlic and oyster sauce

ginger orange carrots

baby carrots glazed with a ginger orange scented butter

mushroom rice pilaf

fragrant basmati rice and oyster mushrooms, in a rich miso broth with scallions

proteins - please choose two

ling cod with fennel

fresh wild BC ling cod baked in a maple soy glaze served with grilled fennel

star anise roasted chicken

pan roasted 'Farm-Crest' chicken breast, with an orange star anise glaze

braised short ribs

'Pemberton Meadows' grass-fed beef short ribs, braised in dark soy, ginger, and star anise, baby carrots and braised daikon

Spring / Summer - Asian Inspired Elegant Buffet [B] * \$48.00/guest

canapes

asian scallop blt

seared BC Qualicum Bay scallops stuffed with honey'd bacon, cherry tomato, pea sprouts and a ginger miso cream

chinese tea egg

Chinese style free range tea eggs with crispy shallots, red braise mayonnaise and green onion in a chinese spoon

pearl balls

ginger pork meatballs covered with glutinous rice topped with sweet soy reduction, black sesame, and green onion

peking style duck

Yarrow Meadow Farms duck, in a ginger crepe roll with a spring onion snap pea salad and chili honey hoisin

salads and sides

duck and mango salad

Yarrow Meadow Farms duck breast, mango, napa cabbage, cilantro and snap peas with a light Asian dressing and wonton crisps

glass noodle salad

glass noodles, cilantro, cucumbers, green onion, crispy garlic and a slightly spicy soy dressing

yee mein

yee mein with shitake mushrooms and scallions

spicy green beans

green beans sauteed with sambal and garlic

fragrant jasmine rice

steamed jasmine rice with crispy shallots

szechuan carrots

baby carrots with a honey and szechuan peppercorn glaze

proteins - please choose two

soy glazed halibut

wild halibut baked with a sweet soy sauce, served with spring onion

roasted duck legs

slow roasted Fraser Valley duck legs with a ginger plum sauce

five spice roasted pork

roasted Chinese five spiced 'Sloping Hill Farms' pork loin with spicy black beans and cashew green beans

Spring / Summer - Asian Inspired Elegant Buffet [C] * \$67.00/guest

canapes

pork belly buns

Chinese red braised 'Sloping Hills' pork belly in mini steamed buns, spring onion and red braise reduction

duck satay

skewers of grilled 'Yarrow Meadows Farms' duck marinated with galangal and kaffir lime leaf, served with a sweet chili dipping sauce

crab and mango salad crisp

BC Dungeness crab, mango, cucumber, red pepper, cilantro, avocado mayo, and snap peas with Thai Nam Jim dressing on a cucumber cup with crispy wonton

asian scallop blt

seared BC 'Qualicum Bay' scallops stuffed with honey'd bacon, cherry tomato, pea sprouts and a ginger miso cream

crispy daikon cakes

crispy rice cakes with daikon and Chinese sausage, pickled shitake mushrooms and micro greens

salads and sides

duck and mango salad

Yarrow Meadow Farms duck breast, mango, napa cabbage, cilantro and snap peas with a light Asian dressing and wonton crisps

jicama carrot and cucumber

julienne jicama and carrot, cucumber and Asian mixed greens, south-east asian inspired dressing

crab fried rice

fried rice with fresh BC Dungeness crab, scallions, shaved asparagus and free-run egg

orange scented carrots

baby carrots glazed with an orange and honey butter sauce

green beans with black bean

green beans with black bean and garlic

yee mein with crab

yee mein with ginger cream sauce and BC Dungeness crab

proteins

duck breast

pan roasted 'Yarrow Meadow Farms' duck breast with an orange and ginger glaze

roasted ling cod

miso roasted ling cod with soy braised honshimeji mushrooms

grass-fed roasted beef with mushrooms (prime-rib add 5.50/per guest)

classic roasted 'Pemberton Meadows' grass-fed beef marinated with herbs, served with a shitake mushroom jus