

Spring / Summer - Best of BC Elegant Buffet [A] * \$40.00/guest

canapes

arancini

crisp risotto balls stuffed with provolone and sun-dried tomatoes and basil oil

smoked salmon tartare

savoury smoked salmon with dill, red onion and lemon, with a lemon cream in a savoury sesame waffle cup

beef and caramelized shallot

rare seared 'Pemberton Meadows' flank steak on a potato round with aioli and shallot jam

honey citrus chicken

Farmcrest chicken breast with a honey and citrus glaze on a brioche crisp, with pickled cucumber

salads and sides

classic caesar salad

crisp baby romaine hearts and croutons tossed with a classic house-made caesar dressing, shavings of grana padano cheese, garlic and lemon

summer corn salad

roasted, local sweet summer corn with Fraser Valley bacon, juicy yellow and red cherry tomatoes, shallots, herbs, baby greens and a fresh yogurt dressing

grilled zucchini

grilled zucchini with basil pesto and shaved grana padano cheese

roasted carrots

baby carrots roasted with olive oil, garlic and a touch of brown sugar

artisan bread

mixed artisan bread, served with sea salt and butter

steamed new potatoes

tender steamed BC new potatoes with a fresh lemon and herb butter

pasta alla norma

gemelli pasta with a san marzano tomato sauce, eggplant and ricotta salata

proteins - please choose two

herb baked salmon

wild BC salmon baked with lemon, chive and chervil butter, served with a dill yogurt sauce on the side

grass-fed roast beef *(prime-rib add 4.50/per guest)*

classic roasted 'Pemberton Meadows' grass-fed beef marinated with herbs grainy mustard, served with a rosemary jus.

orange coriander chicken

grilled 'FarmCrest' free run chicken breast, served with a sweet orange and coriander glaze with a cilantro garnish

Spring / Summer - Best of BC Elegant Buffet [B] * \$48.00/guest

canapes

bacon confit and eggs

rolled chive omelette, tomato 'Fraser Valley' bacon confit, topped with creme fraiche

beef skewers

'Pemberton Meadows' grass-fed beef cubes, flavoured with braised pearl onions, tomato confit and maldon sea salt.

asian crab cakes

mini BC dungeness crab cakes flavoured with garlic, ginger and galangal with a cilantro cream

watermelon feta salad

juicy red watermelon cubes with savoury feta and basil dressing in an asian spoon

salads and sides

grilled peaches ***pending availability (substitute grilled pears)*

grilled peaches, schinkenspeck lean cut pork, baby arugula, 'Okanagan' goat cheese, and a herb vinaigrette.

summer salad

organic mixed greens, tossed with fresh local berries, shaved red onion, toasted almonds, 'Macedonian' feta cheese, dressed with a house-made raspberry vinaigrette

roasted beet and goat cheese salad

roasted golden and yellow beets, mixed with orange segments, 'Okanagan' goat cheese, and toasted hazelnuts on a bed of mache lettuce

mixed baby market vegetables

crisp medley of zucchini, carrots, patty pan and haricots vert

herb roasted potatoes

BC new potatoes roasted with thyme, extra virgin olive oil, rosemary and garlic

fresh artisan dinner rolls

artisan rolls served with sea salt and real butter

pasta with wild mushrooms

gemelli pasta with wild mushrooms (morels, chanterelles, seasonal best) and a creamy thyme and white wine sauce

proteins - please choose two

salmon with fennel

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

grass-fed roast beef *(prime-rib add 4.50/per guest)*

classic roasted 'Pemberton Meadows' grass-fed beef marinated with herbs grainy mustard, served with a rosemary jus.

chicken chasseur

roasted 'Farm Crest' chicken breast in a sauce of mushroom, tomato, white wine and 'Fraser Valley' bacon

Spring / Summer - Best of BC Elegant Buffet [C] * \$60.00/guest

canapes

nicoise 'salad'

seared BC Albacore tuna, egg yolk, green bean, olive aioli, cherry tomato and micro greens on a potato round

pate de campagne

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

potato 'skins'

crispy baby yellow potato cups with creme fraiche, chive, and caviar

stuffed peppadew

sweet and spicy peppadew peppers stuffed with feta, pine nuts and roasted garlic

pear and manchego 'salad'

grilled pear, shaved manchego cheese, toasted almonds, basil and frisee lettuce in a crisp phyllo cup

salads and sides

caprese salad

summer tomatoes, fresh buffalo mozzarella, sweet basil, with a balsamic vinaigrette, maldon sea salt and fresh cracked pepper

shaved fennel and apple salad

shaved fennel, julienned apples, mixed greens, and aged gouda with a herb vinaigrette

grilled peaches ***pending availability (substitute grilled pears)*

grilled peaches, schinkenspeck lean cut pork, baby arugula, 'Okanagan' goat cheese, and a herb vinaigrette.

beans amandine

green beans with browned butter and toasted almonds

orange scented carrots

baby carrots glazed with an orange and honey butter sauce

potatoes boulangere

sliced potatoes layered and baked with caramelized onion and grana padano cheese

fresh artisan dinner rolls

artisan rolls served with sea salt and real butter

linguine with shrimp

linguine with hand peeled BC shrimp, in a creamy tomato sauce

proteins

halibut provencal

baked wild halibut with a tomato, garlic, olive lemon and caper sauce

pan roasted chicken

Farmcrest free run chicken breast, served in a shitake mushroom, thyme and madeira jus

roasted grass-fed prime rib

roasted 'Pemberton Meadows' prime-rib of beef flavoured with mustard, garlic and herbs, with natural jus, horseradish & mustard