

## Fall / Winter - Best of BC Elegant Buffet [ A ] \* \$40.00/guest

### canapes

#### salmon cakes

*moist mini BC wild salmon cakes flavoured with dill and lemon, topped with a lemon cream*

#### braised beef profiteroles

*braised 'Pemberton Meadows' beef in a pepper and gruyere crusted gougere with chervil mustard cream and pickled red onion*

#### blue cheese croquette

*Stilton blue cheese and creamy potato croquette with pear rosemary confiture*

### 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*

#### fennel and lentil salad

*green lentils, shaved fennel, marinated mushrooms, roasted tomatoes, olives, feta, spinach, and an oregano, honey and lemon vinaigrette*

#### roasted carrots

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

#### grilled zucchini

*grilled zucchini with basil pesto and shaved grana padano cheese*

#### 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*

#### orange coriander chicken

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

#### 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.*

## Fall / Winter - Best of BC Elegant Buffet [ B ] \* \$49.00/guest

### canapes

#### bacon confit and eggs

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

#### seared scallop

*seared 'Qualicum Beach' scallop with vanilla scented aioli and pear, served in an asian spoon*

#### fig and goat cheese tarts

*red wine stewed figs, caramelized onion and local goat cheese on crisp puff pastry*

#### beef skewers

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

### salads and sides

#### 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*

#### winter spinach salad

*baby spinach salad tossed with orange segments, dried cranberries and pumpkin seeds, with a spiced orange vinaigrette*

#### 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*

#### braised grass-fed beef

*braised 'Pemberton Meadows' chuck roast with rich red wine braising jus*

#### chicken chasseur

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

#### roasted leg of fraser valley lamb

*roasted 'Fraser Valley' lamb leg, with herbs, lemon and garlic, with natural jus*

## Fall / Winter - Best of BC Elegant Buffet [ C ] \* \$60.00/guest

### canapes

#### stuffed peppadew

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

#### 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*

#### turkey and stuffing

*braised JD Farms turkey leg and Chef Taryn's sage cranberry confitures on a mini bread pudding with crispy sage*

#### potato 'skins'

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

### salads and sides

#### shaved fennel and apple salad

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

#### endive and pear salad

*belgian endive, sliced bartlett pears, Roquefort cheese, candied walnuts, and a citrus herb vinaigrette*

#### potatoes boulangere

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

#### beans amandine

*green beans with browned butter and toasted almonds*

#### orange scented carrots

*baby carrots glazed with an orange and honey butter sauce*

#### 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 - please choose three

#### halibut provencal

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

#### roasted pork loin with apples

*roasted 'Sloping Hill Farms' pork loin with a warm apply thyme chutney*

#### pan roasted chicken

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

#### roasted grass-fed prime rib

*slow roasted Pemberton Meadows prime-rib of beef flavoured with mustard, garlic and herbs, with natural jus, horseradish and mustard on the side*