

Interactive Chef Station Party - Best Of BC [A] * \$54.00/guest

chef stations - please choose two [2]

roasted striploin

thyme scented 'Pemberton Meadows' beef striploin with a cherry tomato and sherry reduction, and cauliflower puree

salmon

wild roasted BC salmon, herb butter fingerling potatoes, brussel sprout leaves, warm grainy mustard vinaigrette, cucumber, horseradish, and creme fraiche

ricotta gnocchi

house-made ricotta gnocchi with sauteed swiss chard, roasted tomatoes, baby artichoke hearts, olives and macedonian feta.

buttermilk chicken

buttermilk infused 'Farm Crest' chicken breast, crispy confit chicken leg potato cake, green beans, wild mushroom cream sauce, and micro greens

salad station

shaved fennel and apple salad

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

summer tomato salad

summer heirloom tomatoes (various colours and varieties), fresh herbs and micro greens with a shallot and sherry vinaigrette

watermelon salad

juicy yellow and red watermelon, fresh mint, citrus vinaigrette

canapes

blue cheese croquette

Stilton blue cheese and creamy potato croquette with pear rosemary confiture

fig and goat cheese tarts

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

'caprese'

buffalo mozzarella, oven roasted tomato with balsamic reduction and micro basil on a crispy polenta base

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

mini stuffed potatoes

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

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smoked salmon tartare

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

nicoise 'salad'

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

arancini

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

wild salmon skewers

wild BC salmon with a coriander and orange glaze

platters

sausage, olive and cheese board

a mix of cured and fresh sausages, hard cheeses and Mediterranean style olives

grilled veggie antipasto platter

Grilled radichio, grilled asparagus, grilled zucchini, grilled red pepper, shaved Grano Padano cheese, marinated artichokes, assorted olives, with crusty artian bread

summer fruit platter

grapes, blackberries, gooseberries, raspberries, cantaloupe, honeydew melon, blueberries, figs, and pineapple

Interactive Chef Station Party - Best Of BC [B] * \$68.00/guest

chef stations - please choose three [3]

duck breast with confit legs

pan roasted 'Yarrow Meadow Farms' duck breast and crispy confit duck cake with roasted parsnips and carrots, red wine jus

summer gnocchi

handmade ricotta gnocchi with zucchini, cherry tomatoes, pesto, white wine, and shaved grana padano cheese

roasted lamb sirloin

coriander crusted Fraser Valley lamb sirloin, crispy gnocchi, roasted eggplant, preserved lemon jus

albacore tuna 'nicoise'

grilled albacore tuna, roasted summer tomato aioli, green beans, black olive potato pave, with boiled hens egg

roasted beef tenderloin

roasted 'Pemberton Meadows' beef tenderloin, carrot purree, potato gratin, red win jus and crispy shallots

seared halibut with zucchini

seared halibut with a zucchini, pine nut, basil salad, lemon, olive oil and cherry tomatoes

salad station

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.

caprese salad

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

grilled peaches**

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

**available only in August/September, pears or apricots will be substituted the rest of the year*

canapes

lamb chops with rosemary

roasted 'Fraser Valley' lamb chops with garlic and rosemary

beef carpaccio

rare pemberton meadows beef tenderloin on a parmesan crisp with micro green and balsamic pearls

asian scallop blt

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

fresh oyster on the half shell

freshly shucked Kusshi oysters with nuoc cham and crispy shallots

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Interactive Chef Station Party - Best Of BC [B] * \$68.00/guest

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potato 'skins'

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

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

watermelon feta salad

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

smoked duck salad

smoked duck with celery root remoulade on a housemade rye crisp

lobster and pea puree

poached oceanwise lobster with pea puree, herb creme fraiche in a chinese spoon

bacon confit and eggs

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

platters

cheese platter (international)

assorted fine international cheeses with the season's fruit, dried fruit, housemade confitures, with crisps and artisan bread

mezze platter

mediterranean feta, roasted tomatoes, merguez sausage, pickled eggplant, hummous, lavash chips

seasonal fruit platters

*grapes, blackberries, raspberries, blueberries, plus pineapples, assorted melons *items may change based on availability*