

MENU A

# Buffet

## canapes

*a choice of three*

### **braised beef gougere**

braised 'Sterling Silver' beef in a pepper and gruyere crusted gougere with chervil mustard cream and pickled red onion

### **mini zucchini eclair**

savoury eclair filled with a sweet and tangy zucchini relish and creamy feta cheese

### **fig and goat cheese tarts**

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

### **herb and garlic chicken skewer**

free range herb and garlic marinated chicken skewers with a charred scallion yogurt dipping sauce

### **seared pork belly (gluten free)**

apple slaw, sherry anise gastrique

### **korean chicken skewers**

korean soy marinated free range chicken skewers with spicy miso dipping sauce (mild spice)

### **satay chicken skewer**

lemongrass and ginger marinated free range chicken skewers with almond satay sauce (contains nuts)

MENU A

# Buffet

## bread service

housemade bread herb lavash crackers, warm housemade herb focaccia bread, with whipped butter

## salads

*a choice of two*

### hearts of romaine salad

crisp baby romaine hearts & croutons tossed with a classic housemade caesar dressing, shavings of grana padano cheese, garlic & lemon

### seasonal green salad

mesclun greens, cucumbers, cherry tomatoes and a citrus vinaigrette

### mixed beet and potato salad

red, gold, and candy cane beets, nugget potatoes with a mustard vinaigrette

## vegetables

*a choice of two*

### green beans with roasted tomatoes

tender summer green beans with succulent oven roasted tomatoes, herbs and olive oil (served at room temperature)

### glazed carrots

honey butter and tarragon glazed carrots

MENU A

# Buffet

## **roasted acorn squash with fennel**

coriander roasted acorn squash, shaved fennel, lemon, olive oil, parsley and macedonian feta (served at room temperature)

## sides

### **basmati rice pilaf**

basmati rice, mixed peppers, red onion, and fresh herbs (vegetarian)

### **herb roasted potatoes**

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

## proteins

*a choice of two*

### **oven roasted salmon**

roasted wild sockeye salmon with herb and garlic butter

### **slow roasted chicken breast**

herb and garlic marinated free range chicken breast, slow roasted and served with jus

### **classic carved roast beef**

beef sirloin roast, marinated with herbs grainy mustard, carved and served with a rosemary jus.

Menu A is \$47.00 per guest

MENU B

# Buffet

## canapes

*a choice of four*

### **arancini**

crisp risotto balls stuffed with provolone,  
sundried tomatoes & basil oil

### **mini chicken taco**

pulled farmcrest farm chicken, fresh salsa, avocado, cilantro

### **smoked salmon tartare**

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

### **spicy tuna tartare**

albacore tuna tartare with spicy Korean gojuchang, daikon,  
cucumber, soy cured egg yolk, and green onion, crispy rice chip

### **beef carpaccio**

beef striploin, caramelized onion & parsley aioli,  
toasted onion foccacia

### **seared pork belly (gluten free)**

apple slaw, sherry anise gastrique

### **herb and garlic chicken skewer**

free range herb and garlic marinated chicken skewers  
with a charred scallion yogurt dipping sauce

### **korean chicken skewers**

korean soy marinated free range chicken skewers with  
spicy miso dipping sauce (mild spice)

MENU B

# Buffet

## **satay chicken skewer**

lemongrass and ginger marinated free range chicken skewers  
with almond satay sauce (contains nuts)

## **bread service**

housemade bread herb lavash crackers, warm housemade  
herb focaccia bread, with whipped butter

## **salads**

*a choice of two*

### **butter lettuce salad**

butter lettuce, radish, cherry tomatoes, cucumbers,  
fennel, carrot, and a herb sherry vinaigrette

### **seasonal green salad**

mesclun greens, cucumbers, cherry tomatoes  
and a citrus vinaigrette

### **hearts of romaine salad**

crisp baby romaine hearts & croutons tossed with a classic  
housemade caesar dressing, shavings of grana padano cheese,  
garlic & lemon

### **vine ripened tomato salad**

vine ripened tomatoes, mixed greens, ricotta cheese,  
honey thyme vinaigrette

MENU B

# Buffet

## pasta

*a choice of one*

### **creamy vegetable fusilli**

mixed vegetables, creamy roast onion sauce, spinach, fusilli pasta, and parmesan cheese

### **pepper and penne marinara**

mixed peppers, caramelized onion, green onion, marinara sauce

## vegetables

*a choice of three*

### **green beans with roasted tomatoes**

tender summer green beans with succulent oven roasted tomatoes, herbs and olive oil (served at room temperature)

### **glazed carrots**

honey butter and tarragon glazed carrots

### **maple brussels sprouts**

roast brussels sprouts, maple syrup, maldon salt

### **warm corn succotash**

corn kernels, crispy bacon, tomatoes, peas, fresh herbs

MENU B

# Buffet

## sides

*a choice of two*

### **lemon pesto orzo**

orzo pasta, cherry tomatoes, mixed peppers,  
basil pesto, lemon zest

### **sofrito rice pilaf**

basmati rice, tomato red pepper cooked in a paprika broth

### **truffled polenta**

slow cooked polenta, truffle oil, parmesan cheese

### **herb roasted potatoes**

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

## proteins

*a choice of two*

### **oven roasted ling cod**

oven roasted bc ling cod with a lemon caper beurre blanc

### **roasted prime rib**

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

### **salmon with brussel sprouts**

wild roasted BC salmon, brussel sprout leaves,  
warm grainy mustard vinaigrette

MENU B

# Buffet

**roast chicken supreme**

roasted farmcrest chicken breast with a rich mushroom ragout

**grilled lamb chops**

Fraser Valley lamb loin chops marinated in herbs,  
lemon, and garlic, with natural jus

Menu B is \$55.00 per guest



MENU C

# Buffet

## canapes

*a choice of five*

### **albacore tuna poke**

avocado puree, toasted sesame, sweet soy  
and wakame seaweed in a sesame cup

### **bc crab roll**

dungeness crab, miso mayo, cucumber,  
and orange in a rice paper roll

### **scallop tartare**

edamame, yuzu gel, togarashi spice in a spoon

### **beef carpaccio**

beef striploin, caramelized onion & parsley aioli,  
toasted onion foccacia

### **wild mushrooms on toast**

creamy wild mushrooms with a parmesan tuile  
and kale chip on a crostini

### **yarrow meadows duck roll**

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

### **ratatouille**

provençal style ratatouille (sauteed peppers, zucchini, eggplant,  
garlic and tomato) on a crispy polenta square with shaved  
grana padano cheese

MENU C

# Buffet

## **herb and garlic chicken skewer**

free range herb and garlic marinated chicken skewers  
with a charred scallion yogurt dipping sauce

## **korean chicken skewers**

korean soy marinated free range chicken skewers  
with spicy miso dipping sauce (mild spice)

## **satay chicken skewer**

lemongrass and ginger marinated free range chicken skewers  
with almond satay sauce (contains nuts)

## **bread service**

housemade bread herb lavash crackers, warm housemade  
herb focaccia bread, with whipped butter

## **salads**

a choice of three

### **celebration salad**

a salad of 'Glorious Organics' greens (available from may-  
october only, butter lettuce during the rest of the year), radish,  
cherry tomatoes, cucumbers, fennel, carrot,  
and a herb sherry vinaigrette

### **vine ripened tomato salad**

vine ripened tomatoes, mixed greens, ricotta cheese,  
honey thyme vinaigrette

### **endive and walnut salad**

belgian endive, toasted walnuts, red onions,  
blue cheese dressing

MENU C

# Buffet

## **mixed organic beet salad**

red, gold and candy cane beets, nugget potatoes,  
mustard vinaigrette

## **kale and quinoa salad**

broccoli, kale, quinoa, carrot, raisin vinaigrette

## **pasta**

*a choice of two*

## **creamy vegetable fusilli**

mixed vegetables, creamy roast onion sauce, spinach,  
fusilli pasta, and parmesan cheese

## **pepper and penne marinara**

mixed peppers, caramelized onion, green onion, marinara sauce

## **lemon pesto orecchiette**

basil pesto, orecchiette pasta, english peas, parmesan cheese

## **vegetables**

*a choice of three*

## **maple brussels sprouts**

roast brussels sprouts, maple syrup, maldon salt

## **glazed carrots**

honey butter and tarragon glazed carrots

MENU C

# Buffet

## **warm corn succotash**

corn kernels, crispy bacon, tomatoes, peas, fresh herbs

## **roast broccolini**

broccolini, olive oil, lemon zest, burrata cheese

## **vegetable tian**

zucchini, red onions, tomatoes, eggplant, tomato sauce

## sides

*a choice of two*

## **lemon pesto orzo**

orzo pasta, cherry tomatoes, mixed peppers,  
basil pesto, lemon zest

## **scalloped potato pavé**

kennebec potatoes, thyme, garlic, parmesan cheese

## **sofrito rice pilaf**

basmati rice, tomato red pepper cooked in a paprika broth

## **barley and red fife risotto**

ancient grains, parmesan cheese, fresh herbs

MENU C

# Buffet

## proteins

*a choice of three*

### **bc salmon**

herb crusted bc salmon with citrus

### **roasted striploin**

striploin roast, beef jus, with horseradish  
and mustard on the side

### **alberta leg of lamb**

stuffed and roasted leg of alberta lamb, lamb jus

### **miso sablefish**

miso crusted roast sablefish

### **slow roasted duck breast**

slow roasted noble farms duck breast, sherry gastrique

Menu C is \$65.00 per guest

CHILD'S MENU

# Family Style

**chicken fingers**

panko'd 'Farm Crest' chicken fingers with a honey mustard dipping sauce, carrot sticks with yogurt dipping sauce

**macaroni and cheese**

curly gemelli pasta with a creamy white cheddar cheese sauce

**vegetable crudites selection**

baby carrots, cucumber, french green beans, cauliflower, red peppers, radish, and seasonal veg, herbed yogurt dip and hummus

\$12.50 per child