

MENU A

Family Style

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

apple slaw, sherry anise gastrique (gluten free)

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

MENU A

Family Style

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

roasted acorn squash with fennel

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

MENU A

Family Style

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 \$52.00 per guest

MENU B

Family Style

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

apple slaw, sherry anise gastrique (gluten free)

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

Family Style

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

Family Style

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

Family Style

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

Family Style

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 \$60.00 per guest

MENU C

Family Style

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

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

MENU C

Family Style

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

MENU C

Family Style

endive and walnut salad

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

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

MENU C

Family Style

glazed carrots

honey butter and tarragon glazed carrots

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

Family Style

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 \$70.00 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