

# Christmas time is here

## FESTIVE BUFFET

MINIMUM 25 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

### STARTERS

#### Roasted Squash & Apple Soup

honey roasted squash, candied apple, winter spiced creme fraiche

#### Baby Kale 'Caesar' Salad

herb croutons, candied bacon, shaved cheddar

#### Charred 'Waldorf' Salad

apple, radicchio, pickled raisins, walnuts, buttermilk dressing

#### Thai Gado Gado

winter vegetables, potatoes, tofu, bean sprouts, boiled egg, spicy hazelnut sauce

#### Bison Carpaccio

Canadian bison, sweet soy, crispy shallot, cilantro, hazelnut crumb

#### Charcuterie and Salmon

cured meats, cold cuts, smoked and candied salmon, pickles, rye crackers

### MAINS

#### Roasted Free-Range Fraser Valley Turkey

turkey chorizo, apricot stuffing, pan gravy, spiced  
whisky preserve, oven roasted winter veg

#### BC Salmon

maple glazed & planked roasted salmon, celeriac  
caponata, confit garlic cream, crispy onion straw

#### Ocean Wise Bouillabaisse

clams, mussels, shrimp, fish, saffron tomato broth, garlic toast

#### Braised Beef Shank

coffee braised BC beef shank, leek confit, marrow  
mashed potatoes, shoestring fries

#### Beef Primal Roast

roast of BC beef primal cut, potato fondant, horseradish, rosemary jus

#### Duck Confit

Fraser Valley duck leg confit, mustard spaetzle, grape  
and black pepper jam, jus, pickled squash

#### Porchetta

roasted pork belly with crackling, fennel and kale  
stuffing, mulled wine braised cabbage

#### Lentil and Mushroom

french lentils, miso roasted mushroom, crispy chickpea, arugula

#### Butternut Squash Ravioli

roasted garlic cream, hazelnut praline

### DESSERTS

#### Assortment of Seasonal Cakes and Pastries

Festive cookies, candy canes and mandarin oranges

Lunch  
**\$48**

*per person for*

**3 STARTERS, 2 MAINS**

Dinner  
**\$69**

**\$5**

*per person for*

**EACH ADDITIONAL  
STARTER**

**\$8**

*per person for*

**EACH ADDITIONAL  
MAIN**

prices do not include gratuity and tax

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## FESTIVE FAMILY-STYLE FEAST

MINIMUM 15 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

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### STARTERS

#### **Baby Kale 'Caesar' Salad**

herb croutons, candied bacon, shaved cheddar

#### **Charred 'Waldorf' Salad**

apple, raddichio, pickled raisins, walnuts, buttermilk dressing

#### **Thai-style Gado Gado**

winter vegetables, potatoes, tofu, bean sprouts, boiled egg, spicy hazelnut sauce

#### **Charcuterie and Salmon**

cured meats, cold cuts, smoked and candied salmon, pickles, rye crackers

### MAINS

#### **Roasted Free-Range Fraser Valley Turkey**

turkey chorizo, apricot stuffing, pan gravy, spiced  
whisky preserve, oven roasted winter veg

#### **BC Salmon**

maple glazed & planked roasted salmon, celeriac caponata, confit garlic cream,  
crispy onion straw

#### **Sablefish \*add \$3 per person\***

pan roasted soy cured sablefish, ancient grain and quinoa sushi rice, miso glazed  
mushroom

#### **Smoked Pork Rack Roast**

Gelderman Farms pork rack roast, mulled wine braised cabbage, maple syrup  
apple chutney

#### **Lentil and Mushroom**

french lentils, miso roasted mushroom, crispy chickpea, arugula

### DESSERT

#### **Hazelnut Financier**

plum compote, white chocolate cremeux, chantilly cream, croquant of hazelnut

#### **Buttercake**

spiced compressed apples, apple butter, white chocolate kefir whip, cinnamon  
meringue

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## \$69

*per person for*

**3 STARTERS,  
2 MAINS,  
1 DESSERT**

## \$8

*per person for*

**EACH ADDITIONAL  
MAIN**

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## FESTIVE PLATED DINNER

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### STARTERS

#### **Tuna & Crab**

seared albacore tuna vindaloo, dungeness crab, walnut cream, pickled beets

#### **Bison Carpaccio**

Canadian bison, sweet soy, crispy shallot, cilantro, hazelnut crumb

#### **Scallop Crudo**

Forage's 36 month aged prosciutto, elderflower, compressed rutabaga, spicy pepper oil

#### **Duck Tortellini**

confit of duck leg, crispy polenta, grape and black pepper jam, jus, pickled squash

#### **Pine Mushroom**

sunchoke and pine mushroom veloute, cedar jelly, fermented sunchoke, charcoal brioche

### MAINS

#### **Fraser Valley Turkey**

free-range Fraser Valley turkey ballotine, mushrooms duxelles, chorizo, potato pave, spiced whisky cranberry gelee, delicata squash

#### **Sablefish**

pan roasted soy cured sablefish, ancient grain and quinoa sushi rice, miso glazed mushroom

#### **Wild Spring Salmon**

slow-cooked spring salmon, salmon caviar, charcoal cavatelli, puffed rice, black garlic beurre blanc

#### **Canadian Bison Steak**

Butcher's Cut, marrow pomme puree, caramelized onion veloute, leek confit, pickled radishes

#### **Parsnip Gnocchi**

roasted squash, birch syrup vinegar reduction, wilted greens, Kootenay Alpindon cheese

### DESSERTS

#### **Hazelnut Financier**

plum compote, white chocolate cremeux, chantilly cream, croquant of hazelnut

#### **Buttercake**

spiced compressed apples, apple butter, white chocolate kefir whip, cinnamon meringue

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**\$80**

*per person for*

**THREE COURSES**

*add local artisan  
cheese board*

**\$9**

*per person*

#### **à la carte main course:**

guests pre-select from three mains  
\$5 additional per person

appetizer and dessert selection must be  
the same for the entire group

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## NEED MORE SPOILING? TREATS, ADD-ONS, ACTION STATIONS, LATE NIGHT SNACKS

PRICES ARE PER PERSON

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### Sides and Add-Ons

- \$4- scalloped potato and yam gratin, cheddar, chives, roasted garlic
- \$4- fried brussels sprouts and honey roasted winter vegetables and squash
- \$8- fried-rice, chinese inspired winter veg, free-range eggs, scallion, gluten-free soy
- \$4- celeriac and Kennebec pomme puree, confit of celeriac, cream, butter
- \$5- brown butter handmade gnocchi, sage, Kootenay Alpendon cheese
- \$9- local artisanal cheese board, stone fruit compote, roasted nuts

### Chef Action Stations

- \$12- Philly Cheesesteak Station  
made-to-order beef steak sandwich smoked jalapeno aioli, hot peppers, caramelized onion, melted cheddar, soft buttery rolls
- \$16- Roasted Leg of Lamb Station  
honey dijon mustard crust, pita bread, goat feta, garlic confit and rosemary jus
- \$15- Ocean-Wise Poke Station  
albacore tuna, salmon, sesame and soy, assortment of vegetables, short grain rice
- \$10- Campfire S'mores Station  
marshmallow toasted at our 'campfire', chocolate, graham crackers

### Late Night Snacks

- \$12- Poutine Bar  
housemade gravy, squeaky cheese, hand-cut fries, bacon, green onion, mushrooms, crackling
- \$10- Mac n' Cheese Bar  
housemade ketchups, bacon, brisket, pulled pork, chives, salsa verde
- \$14- Taco Bar  
pulled bison, chipotle braised chicken, fire-roasted vegetables, salsa verde, pickled onions, cilantro crema, corn tortillas
- \$20- Neapolitan Style Pizzas  
3 types:  
caramelized bacon, pickled red onions, brie  
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chorizo, onion, peppers, parmesan, mozzarella  
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spinach, caramelized onion, roasted garlic, grilled peppers, parmesan

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## WELCOME RECEPTION PACKAGE

MINIMUM 25 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

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**Locally Inspired BC Sparkling Wine Cocktail**

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**Canapes**  
(choose 3)

**Farmhouse Clothbound Cheddar Beignet**

OR

**Roasted Squash Bruschetta**  
pickled squash puree, wild greens

OR

**Spiced Peace Country Lamb Meatball**  
mint raita

OR

**Chicken Satay**  
spicy hazelnut sauce

OR

**Artisan Mac & Cheese Croquette**

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**\$15**

*per person*  
*\*based on one of each chosen canape*  
*per person\**

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