

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

Christmas time is here

FESTIVE FAMILY-STYLE FEAST

MINIMUM 15 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

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

\$69

per person for

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

\$8

per person for

**EACH ADDITIONAL
MAIN**

prices do not include gratuity and tax

Christmas time is here

FESTIVE PLATED DINNER

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

\$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

prices do not include gratuity and tax

Christmas time is here

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

PRICES ARE PER PERSON

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 Alpidon 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
--
chorizo, onion, peppers, parmesan, mozzarella
--
spinach, caramelized onion, roasted garlic, grilled peppers, parmesan

prices do not include gratuity and tax

Christmas
time is
here

WELCOME RECEPTION PACKAGE

MINIMUM 25 PEOPLE OR ADDITIONAL CHARGES MAY APPLY

Locally Inspired BC Sparkling Wine Cocktail

+

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

\$15

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

prices do not include gratuity and tax