




## FESTIVE PARTY RECEPTION MENU

### SELECTION OF PASSED HORS D'OEUVRES

-  Smoked Salmon & Asparagus Spears
- Miniature Beef Wellington, truffled jus
- Maple-glazed Pork Belly Bites
- Pemberton Squash Shooters, crème fraîche
- Baked Onion & Fig Tarts, goat cheese velouté

### ON DISPLAY

- Charcuterie Board
- Cheese Board, cranberries & nuts
- Grilled Marinated Vegetable Platter

### SWEET ENDINGS

- Christmas Mince Pies
- Butter Tarts
- Nanaimo Bars
- White Chocolate Trifle Cups

### ACTION STATION

- Cinnamon & Nutmeg Dusted Mini Donut Station

**\$40 per guest** / for a minimum of 40 guests

### CHEF CARVING STATIONS

*Personalize your event with a Chef attended carving station to serve & entertain your guests*

Whole Roasted AAA Prime Rib  
Yorkshire puddings, jus & horseradish  
**\$825 per station** / serves 60 guests

Carved Slow Roasted Fraser Valley Turkey  
mini rolls, sage apricot stuffing, turkey jus & cranberry jelly  
**\$475 per station** / serves 40 guests

*\*Please note Festive Party Reception Menu is based on one serving per guest, per item*



## FESTIVE GALA DINNER BUFFET

### SOUPS

Coconut Butternut Squash Bisque  
Saffron & Garlic Clam Chowder, tarragon oil

### FROM THE GARDEN (all items are GF)

Array of Baby Field Greens  
pomegranate seeds & goat cheese  
Roasted Brussel Sprout & Fennel Salad  
maple dressing  
Grilled Asparagus, Smoked Tomato & Asiago Cheese  
Wild Mushroom & Cipollini Onion Salad



### FROM THE SEA

B.C. Seafood Display  
Chilled Prawns, Crab Claws, Candied Salmon  
lemons, hurricane sauce, cocktail sauce  
Baked Wild Sockeye Salmon Fillet  
butter-melted leeks

### FROM THE LAND (CHOOSE 2)

Slow Roasted Fraser Valley Carved Turkey, sage  
apricot stuffing, turkey jus & cranberry jelly  
Carved Honey Ham, mango-ginger glaze  
Carved Roast Lamb, mint sauce

### FESTIVE TRIMMINGS

Vegetarian Stuffing  
Wild Mushroom Ravioli, sage & truffle cream  
Quinoa Stuffed Butternut Squash, cranberries & kale (GF)  
Aged Cheddar Gratin Potatoes (GF)  
Thyme-scented Roasted Root Vegetables (GF)  
Garlic Mashed Potatoes

### SAVOURY ENDING

International & Canadian Cheese Board  
assorted chutney, candied nuts & dried fruit

### SWEET ENDINGS (CHOOSE 5)

Sticky Date Pudding, caramel sauce  
Warm Christmas Cake, brandy custard  
Callebaut Chocolate Fountain, fresh fruit & Rice Krispie  
squares for dipping  
Apple & Cranberry Cobbler  
Chocolate Turtle Cake  
Mini Home-made Butter Tarts & Christmas Cookies

**\$95.50 per guest** / for a minimum of 60 guests



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Whole Roasted AAA Prime Rib  
Yorkshire puddings, jus & horseradish

**\$825 per station** / serves 60 guests



GF: Gluten-free