

West Coast - Fall & Winter - Small Group Buffet (10 to 30 Guests)

artisan bread

mixed bread from Terra Breads, served with sea salt and butter

salad - please choose one (1)

shaved fennel & apple salad

shaved fennel, julienned apples, mixed greens, & aged gouda with a herb vinaigrette

classic ceasar salad

crisp baby romaine hearts, croutons tossed with a classic house-made caesar dressing, shavings of grana padano, garlic & lemon

roasted beet & goats cheese salad

roasted golden & yellow beets, mixed with orange segments, 'Okanagan' goat cheese, toasted hazelnuts on a bed of mache lettuce

sides - please choose two (2)

roasted carrots

baby carrots roasted with olive oil, garlic & a touch of brown sugar

squash with butter & herbs

butternut squash with browned butter & herbs

herb roasted potatoes

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

wild rice pilaf

fragrant wild & basmati rices cooked in a flavourful vegetable broth with toasted almonds & dried cranberries

pasta - please choose one (1)

pasta alla norma

gemelli pasta with a san marzano tomato sauce, eggplant & bocconcini

roman gnocchi

roman style semolina gnocchi baked with a classic marinara & mozzarella

protein - please choose one (1)

classic roasted chicken

'maple hill' chicken legs & thighs roasted with garlic, thyme, olive oil, white wine & honey

herb baked salmon

wild BC salmon baked with lemon, chive & chervil butter, served with a dill yogurt sauce on the side

braised slow roast beef

classic braised 'Sterling Silver' brisket with rich red wine braising jus, carrots & onions

classic roasted turkey

classic roasted 'JD Farms' Turkey with cranberry sage confitures & classic gravy

****Minimum 72 hour notice required for menu selection. Please call us for pricing and availability.**