

## West Coast - Spring & Summer - 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)

#### celebration salad

a salad of 'Glorious Organics' greens, radish, cherry tomatoes, cucumbers, zucchini, fennel, carrot, & a herb sherry vinaigrette

#### summer corn salad

roasted, local sweet summer corn 'Fraser Valley' bacon, juicy yellow & red cherry tomatoes, shallots, herbs, baby greens & a fresh yogurt dressing

#### bread & sundried tomato salad

toasted Terra Pizza Bianca bread tossed in oil & spices, seasonal greens, cherry tomatoes, red onion, basil, sundried tomato, house dressing, grana padano & crispy basil

### sides - please choose two (2)

#### grilled summer vegetables

grilled zucchini, eggplant and peppers dressed with extra virgin olive oil

#### green beans with roasted tomatoes

tender, summer green beans with succulent oven roasted tomatoes, herbs & olive oil (served at room temperature)

#### herb roasted potatoes

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

#### sofrito rice pilaf

fragrant basmati rice cooked in a flavourful tomato, red pepper & paprika scented broth

### pasta - please choose one (1)

#### baked schiaffone with sausage

baked schiaffone with D-Original sausage & tomato sauce, & bocconcini mozzarella

#### 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

#### roasted pork shoulder

slow roasted 'Fraser Valley' pork shoulder marinated in rosemary, thyme, garlic, & olive oil

#### ling cod with cherry tomatoes & chorizo

oven roasted line caught ling cod with kale and a sauce of dry cured chorizo & cherry tomatoes, marinated fennel salad

#### classic slow roast beef

classic roasted 'Sterling Silver' grass-fed beef marinated with herbs grainy mustard, served with a rosemary jus