Festive Menu

Committed to creating exceptional and sustainably responsible experiences for you and your guests.
<table>
<thead>
<tr>
<th>BREAKFAST CONTINENTAL</th>
<th>BREAKFAST BUFFET</th>
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<tbody>
<tr>
<td>$18</td>
<td>Minimum order 20 people or $5 additional charge</td>
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</tbody>
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### Breakfast Buffet

- **Chilled assorted juices**
- **Chef’s selection of freshly baked breakfast breads and pastries**
  - Croissant, Danish, muffin, scones, bagels - served with butter, preserves and cream cheese
- **Festive “make your own” granola station**
  - Honey almond granola, cranberry, pumpkin seed, sliced almond, blueberry, strawberry, plain Greek yogurt
- **Freshly sliced fruits, fresh berries and currants**
- **Freshly brewed organic fair trade coffee & selection of specialty teas**

### Breakfast Buffet

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- **Chef’s selection of freshly baked breakfast breads and pastries**
  - Croissant, Danish, muffin, scones, bagels - served with butter, preserves and cream cheese
- **Freshly sliced fruits, fresh berries and currants**
- **Turkey benedict**
  - Roasted turkey on English muffin, poached egg, cranberry hollandaise, tarragon
- **Breakfast hash**
  - Crisp potato, herbs, spices, goat cheese, scallions
- **Turkey and sundried tomato sausage**
- **Pesto crusted, roasted roma tomatoes**
- **Freshly brewed organic fair trade coffee & selection of specialty teas**
Lunch

PLATED LUNCH

$36 | Minimum order 20 people or $5 additional charge

**Appetizer** | choice of one
- Roasted butternut squash veloute, chive crème fraîche  \(^{vg}f\)
- Spinach salad, roasted butternut squash, almond, cranberry, lemon honey vinaigrette  \(^{vg}f\)

**Main Course** | choice of one
- Roasted turkey breast, creamy yukon gold mash, sage and onion stuffing, roasted vegetables, pan gravy
- Stuffed vegan turkey, yukon gold mash, seasonal roasted vegetables, cranberry coulis, vegan gravy  \(^{ve}\)

**Dessert** | choice of one
- Pumpkin pie with crème anglaise and whipped cream (gluten free available +$2)
- New York style cheese cake, raspberry coulis, fresh berries

BUFFET LUNCH

$32 | Minimum order 20 people or $5 additional charge

Add creamy butternut squash soup for $5 per person

**Salads**
Spinach salad, roasted butternut squash, almond, cranberry, lemon honey vinaigrette
Organic baby greens, shaved vegetables, mandarin segments, pumpkin seed
Chef’s selection of three dressings

**Entrees**
Roasted turkey breast and leg, sage and onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests) (gluten free stuffing available at additional $2.00 per person)
Dill roasted salmon, parsley lemon cream sauce, red peppers
Rosemary roasted baby potatoes
Candied yam
Medley of seasonal vegetables

**Desserts**
Pumpkin pie with whipped cream
Festive brownies and bars
**Cocktail Parties**

**RECEPTION**
Minimum order 24 people

**CANAPÉS**
Please choose maximum 4 types of canapés

- 6 pieces of canapés per person $28
- 8 pieces of canapés per person $34
- 10 pieces of canapés per person $40

**Artisan cheese board**
Selection of semi hard, soft, goat and blue cheese, dried fruits, nuts, crackers, grapes

**Charcuterie**
Assorted cured and sliced meats and sausage, house made pickles, mustard, crostini

**Cold**
- Ginger compressed cantaloupe, strawberry gel, basil **ve gf**
- Baby heirloom tomato and bocconcini skewer, pesto, balsamic glaze **v gf**
- UBC Farms rainbow crudité, homemade basil ranch **v gf**
- Smoked and sliced salmon, whipped cream cheese, dill on potato blini
- Tellicherry pepper crusted albacore tuna, rye crouton, citrus soy gel, scallion **df**
- Sliced prosciutto, marinated pear, blue cheese spread on baguette crostini (+$1)

**Hot**
- Roasted pepper and spinach quiche with goat cheese **v**
- Edamame and pea falafel, red pepper coulis **ve df**
- Curry flavoured chickpea fries, mint and coriander chutney, rainbow slaw **v gf**
- Adobo chipotle marinated tofu & pepper skewer, lemon grass peanut sauce **ve gf**
- Citrus poached prawn, warm tomato bisque, basil oil **gf**
- Thai spiced crab cake, yogurt tartar sauce (+$1)
- Chipotle braised short ribs, pico de gallo, queso fresco, natural jus
DESSERTS

- Raspberry cheese cake pop, dipped in white chocolate, dark chocolate vermicelli
  - $48 per dozen

- Mini dark chocolate and Grand Marnier ganache tart, candied orange peel, gold dust
  - $50 per dozen

- Assorted French macarons
  - $46 per dozen

- “Cocoa Barry” assorted chocolate bonbons
  - $48 per dozen
CHEF’S ACTION STATIONS

One chef per station included for a maximum of 2 hours

Sous-vide AAA beef sirloin  gf
Served with mini rolls, beef jus, horseradish, dijon and grainy mustard
serves approx. 25 people (must be ordered in batches of 20-25) | $12 per person

Salmon coulibiac
Whole salmon fillet wrapped in puff pastry with spinach, peppers, wild rice and mushroom served with dill hollandaise and white wine cream sauce
serves approx. 18-20 people (must be ordered in batches of 18-20) | $14 per person

Citrus butter and sage roasted whole turkey  gf
Served with homemade port and cranberry chutney, turkey jus, sage and fruits stuffing (add $2 per person for gluten free stuffing)
each turkey is 8kg and serves approx. 25-30 people (must be ordered in batches of 25 -30) | $11 per person

Rosemary and garlic roasted porchetta  gf
Stuffed and rolled pork belly with crispy skin, served with spicy pineapple salsa and grainy mustard pan gravy
serves approx. 18-20 people (must be ordered in batches of 18- 20) | $14 per person

Mustard and herbs crusted whole rib eye  gf
Served with mini rolls, beef jus, horseradish, dijon and grainy mustard
serves approx. 35-40 people (must be ordered in batches of 35-40) | $19 per person
PLATED DINNER

$48 | Minimum order 20 people or $5 additional charge

Served with freshly baked rolls & butter

V/VE/GF/DF OPTION

Please provide number of vegetarian / vegan guests at least 2 weeks prior to the event

**Appetizer** | choice of one
- Butternut squash veloute, allspice roasted butternut and chestnut, truffle foam
- Beet root salad, different texture of heirloom beet roots, golden fried goat cheese
- Caesar salad, baby gems, confit garlic and anchovy dressing, garlic and herb crouton, anchovy fillet, crisp pancetta

**Entrée** | choice of one
- Orange miso glazed salmon, butternut squash and goat cheese risotto, glazed heirloom carrots, kimchi pears, purple yam crisp, fried sage *gf*
- Citrus and herb butter layered turkey breast, winter squash puree, sage and fruit stuffing, winter vegetable, truffled jus
- Schezwan pepper and red wine braised AAA beef short ribs, carrot puree, potato pave with herbs, crisp sweet potato, schzwan pepper and honey glazed heirloom carrots *gf*
- Ratatouille stuffed roma tomatoes, forbidden rice, coconut english pea veloute, herb oil, walnut gremolata

**Dessert** | choice of one
- Chocolate and raspberry mousse cake, raspberry fluid gel
- Pear and blue cheese, red wine and warm spiced poached pear, vanilla and ice wine marinated blue cheese, ice wine jelly *v gf*
Dinner

BUFFET DINNER

$42  |  Minimum order 20 people or $5 additional charge
Served with freshly baked rolls & butter

Appetizers
Roasted butternut squash veloute, chive crème fraîche  v gf
Baby green salad, shaved heirloom vegetables, cranberry, assorted 3 types vinaigrette  ve gf
Organic wild rice salad, roasted butternut squash, toasted almonds, cranberry, herb vinaigrette  ve gf

Sides  |  choice of two
Smoked paprika roasted & candied yam  ve gf
Thyme butter whipped sweet potato mash  v gf
Bacon, lemon, chili brussels sprouts & broccoli  gf df
Herb roasted root vegetables, balsamic drizzle  ve gf
Garlic and rosemary roasted baby yukon gold  ve gf
Sour cream and scallion whipped red bliss potatoes  v gf

Entrées  |  choice of two
Citrus butter and sage roasted turkey, fruits and nuts stuffing, pan jus
All spice roasted and glazed honey ham, cinnamon apple compote, grainy mustard jus  gf
Crispy skin porchetta, spicy pineapple chutney, mustard jus  gf df
Lemon dill roasted wild salmon, parsley citrus cream sauce  gf
Sous-vide top sirloin, herb crust, horseradish thyme jus  gf
Organic quinoa, balsamic roasted vegetables and cranberry stuffed bell pepper  ve gf
Roasted butternut squash risotto with crisp sage  v gf

Desserts
Chef’s selection of festive desserts
Assortment of cake squares, tarts, and pies
BUFFET DINNER

$36  |  Minimum order 20 people or $5 additional charge

Served with freshly baked rolls & butter

Salads
Baby green salad, shaved heirloom vegetables, cranberry, assorted 3 types vinaigrette  ve gf df

Sides  |  choice of two
Smoked paprika roasted & candied yam  ve gf df
Thyme butter whipped sweet potato mash  ve gf
Herb roasted root vegetables, balsamic drizzle  ve gf df
Garlic and rosemary roasted baby yukon gold  ve gf df
Sour cream and scallion whipped red bliss potatoes  v gf

Entrées  |  choice of two
Citrus butter and sage roasted turkey, fruits and nuts stuffing, pan jus
All spice roasted and glazed honey ham, cinnamon apple compote, grainy mustard jus  gf
Crispy skin porchetta, spicy pineapple chutney  gf df
Lemon dill roasted wild salmon, parsley citrus cream sauce  gf
Sous-vide top sirloin, herb crust, horseradish thyme jus  gf
Organic quinoa, balsamic roasted vegetables and cranberry stuffed bell pepper  ve gf
Roasted butternut squash risotto with fresh goat cheese and crisp sage  v gf

Desserts
Chef’s selection of festive desserts
Assortment of cake squares, tarts, and pies