

ARTISANAL BREADS

french baguettes, sourdough, sweet brioche rolls, house baked focaccia, gluten free bread, whipped honey butter, balsamic vinegar & extra virgin olive oil, vegan butter

SALADS

BABY RED & GREEN ROMAINE
shaved fennel, orange, watermelon radish, maple-sherry vinaigrette

HERITAGE MIXED GREENS
shaved rainbow carrots, pumpkin seeds, cherry tomatoes, pickled shallots, champagne-empress honey dressing, smoked peach vinaigrette, aged balsamic vinaigrette

SAANICH SQUASH SALAD
roasted acorn & butternut squash, upland watercress, pomegranate, cumin-date dressing

BELGIAN ENDIVE SALAD
radicchio, white wine poached pears, candied walnuts, creamy blue cheese dressing

ROASTED & PICKLED CANDY CANE BEETS
wild arugula, goat's cheese 'snow', toasted hazelnuts, blood orange vinaigrette

PLANT BASED & ANTIPASTI STATION

crudité jars with vegan lemon aioli, pickled beet lollipops, roasted squash hummus & pumpkin seed dukkah, roasted peppers, marinated artichokes, grilled zucchini

ROASTED BRUSSELS & BROCCOLINI
sesame-tahini dressing, edamame beans, crispy fried shallot

BLISTERED GREEN BEAN ALMANDINE
crushed almonds, charred lemon, olive oil

WARM MARINATED OLIVES
rosemary, orange, garlic, fennel

PACIFIC NORTHWEST
SEAFOOD SELECTION

chilled dungeness crab legs, cold smoked sockeye, candied sablefish, hot smoked chinook, whole poached wild coho with cucumber scales, sea cider poached prawns, salmon pepperoni, gallo mussel & manila clam escabeche, seared albacore tuna tataki, chef's selection of assorted sashimi

red onions, capers, lemon, miso aioli, kimchi cocktail sauce, sesame seaweed salad

CHEF ATTENDED STATIONS

OYSTER SHUCKING STATION
fanny bay oysters, champagne mignonette, freshly grated horseradish, local hot sauces

SLOW ROASTED PRIME RIB OF BEEF
yorkshire puddings, cabernet jus, creamed horseradish

HERB BRINED BONE-IN DOUBLE BREAST OF TURKEY
sourdough-sage stuffing, pan gravy, spiced cranberry chutney

CHILDREN'S BUFFET

GLUTEN FREE CHICKEN FINGERS

ANGUS BEEF SLIDERS

THREE CHEESE BAKED TORTELLINI

STEAMED BROCCOLI & CAULIFLOWER WITH CHEDDAR CHEESE SAUCE

MINI CRUDITÉS JARS WITH BUTTERMILK RANCH DIP

FRUIT SKEWERS WITH VANILLA YOGURT DIP

GINGERBREAD COOKIES

RED VELVET CUPCAKES

CAKE POPS

ASSORTED CANDY STATION

HOT FOOD SELECTION

HERB ROASTED TURKEY LEG
rosemary-sage pan gravy

CLOVE STUDDERD GLAZED HAM
bourbon glaze, caramelized apples, cider jus, english mustard

ROASTED LOIS LAKE STEELHEAD SALMON
saltspring island mussels & clams, tomato, fennel and saffron ragu

FOREST MUSHROOM & RICOTTA CANNELONI
roasted ponderosa mushrooms, creamy leek & white wine sauce, pea tips

MAPLE ROASTED ROOT VEGETABLES
rutabaga, carrot, parsnip, turnip, quebec maple syrup

ROASTED BRUSSELS SPROUTS
confit shallot, parmesan cheese

WHIPPED YUKON GOLD POTATOES
garlic, thyme, rosemary infused

WILD RICE & ANCIENT GRAIN PILAF
sun-dried cranberries, roasted apple, pecan, garden herbs

SUGAR PLUM DESSERT TABLE

BUCHE DE NOEL
almond praline mousse, red currants

CROQUEMBOUCHE
chestnut white chocolate cream

DARK CHOCOLATE AND PEPPERMINT TART
64% dark chocolate ganache

EGGNOG PANNA COTTA
vanilla chantilly

HOLIDAY SPICED CHEESECAKE
caramelized white chocolate, speculoos

EMPRESS FRUIT CAKE
almond marzipan

PARIS BREST WREATH
hazelnut praline cream

CARAMELIA MOUSSE CUPS
candy cane, maldon salt

ALMOND STOLLEN

ASSORTED HOLIDAY COOKIES

CANDY CANE MENDIANTS