

Christmas time is here

FESTIVE LUNCH BUFFET

MINIMUM 20 PEOPLE

APPETIZERS

Roasted Squash Soup

curry spice, caramelized honey cream

Okanagan Apple and Endive Salad

baby kale, local cheddar, roasted walnuts, cider vinaigrette

Roasted and Pickled Beets

sunchoke, fennel, winter citrus and preserved lemon

Wild Pacific Salmon Platter

jerky, smoked, candied, salted salmon and roe brandade, pumpernickel, rye toasts

MAINS

Roasted Fraser Valley Turkey

sage, turkey chorizo, and apricot stuffing, pan gravy, cranberry preserve

Smokey Wild Pacific Salmon

maple glaze, roasted wild rice, fermented horseradish cream

Roasted Beef Primal

crushed confit nugget potato, rosemary jus

Sage Roasted Winter Vegetable "Ratatouille"

squash gnocchi, quince and orange gastrique

SIDES

Roasted Winter Vegetables and Squash

Celery Root Pomme Purée

DESSERTS

Assortment of Seasonal Cakes and Pastries

Festive cookies, candy canes and mandarin oranges

*selection of artisan breads and rolls
fresh brewed organic coffee and premium teas*

\$39

per person for

TWO MAINS

\$45

per person for

THREE MAINS

add local artisan cheese board

\$6

per person

prices do not include gratuity and tax

To book your holiday lunch at The Listel Hotel, please contact:
Jacquie Bjorkes at jacquie@foragecatering.com | ph: (604) 661-1419

To book your offsite holiday catering, please contact:
Allison Westbridge at allison@foragecatering.com | ph: (604) 661-1416

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FESTIVE PLATED DINNER

APPETIZERS

Smoked Albacore Tuna

Dungeness crab, Okanagan apple, preserved lemon, watercress, salted rutabaga

Sunchoke and Pine Mushroom Velouté

cedar jelly, fermented sunchoke, brioche croutons

Crispy Confit Pork Belly

pickled mustard seeds, kale gremolata, shaved fennel, anise-poached radish

MAINS

Roasted Pheasant Breast

crispy sage polenta, honey jus, roasted chanterelle mushrooms, winter squash

Turtle Valley Bison Ribeye

slow-cooked carrots, mushroom soil, pomme purée, preserved garlic jus

Lightly Smoked Wild Salmon

leek ash cavatelli, ikura roe butter sauce, braised leeks

Roasted Parsnip Gnocchi

roasted squash, birch syrup vinegar reduction, wilted greens, Alpindon cheese

DESSERTS

Spiced Nut Cake

poached pears, white chocolate cream

Chocolate Pot de Crème

vanilla cream, sable biscuit

Sticky Toffee Pudding

vanilla plum compote

*selection of artisan breads and rolls
fresh brewed organic coffee and premium teas*

\$75

per person for

THREE COURSES

*add local artisan
cheese board*

\$5

per person

à la carte main course:

guests pre-select from three mains
\$5 additional per person

appetizer and dessert selection must be
the same for the entire group

prices do not include gratuity and tax

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FESTIVE BUFFET DINNER

MINIMUM 20 PEOPLE

APPETIZERS

Roasted Squash Soup

curry spice, caramelized honey cream

Grilled Kale "Caesar"

confit garlic croutons, smoky mushroom chips, aged cheddar

Okanagan Apple and Endive Salad

baby kale, local cheddar, roasted walnuts, cider vinaigrette

Roasted and Pickled Beets

sunchoke, fennel, winter citrus and preserved lemon

Wild Pacific Salmon Platter

jerky, smoked, candied, salted salmon and roe brandade, pumpernickel, rye toasts

MAINS

Roasted Fraser Valley Turkey

sage, turkey chorizo, and apricot stuffing, pan gravy, cranberry preserve

Smokey Wild Pacific Salmon

maple glaze, roasted wild rice, fermented horseradish cream

Roasted Beef Primal

crushed confit nugget potato, rosemary jus

Sage Roasted Winter Vegetable "Ratatouille"

squash gnocchi, quince and orange gastrique

Crispy Duck Confit

juniper cure, mustard spaetzle, citrus conserve

SIDES

Celeriac Pomme Purée

Roasted Winter Vegetables and Squash

DESSERT

Assortment of Seasonal Cakes and Pastries

Festive cookies, candy canes and mandarin oranges

*selection of artisan breads and rolls
fresh brewed organic coffee and premium teas*

\$57

per person for

TWO MAINS

\$62

per person for

THREE MAINS

**add a roast Turtle Valley bison hip carving station;
served with fried bannock, horseradish jus**

(minimum 50 people)

\$2000

add local artisan cheese board

\$5

per person

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FRASER VALLEY FEAST

STARTERS

Roasted Brussel Sprout "Caesar"

Quadra Island herring dressing, Alpindon cheese, shattered sourdough

Charcuterie Board

cured ethically-raised meats and terrines, wild salmon, house-made pickles and ferments, IPA mustard

Okanagan Apple and Endive Salad

baby kale, local cheddar, roasted walnuts, cider vinaigrette

supplementary charge of \$10 per person

Haida Gwaii Halibut and Hand-peeled Shrimp Cakes, Fermented Leek Aioli

MAINS

Roasted Free Range Fraser Valley Turkey

spiced whisky cranberry sauce, pan gravy, caramelized onion and turkey chorizo stuffing

OR

Smoked Wild Coho Salmon

leek ash cavatelli, roasted carrot + dill and Neufchâtel purée

OR

Hay-smoked Pork Rack Roast

red wine-braised red cabbage, birch syrup apple chutney

OR

Supplementary charge of \$18 per person

Smoked Bison Primal Roast

roasted wild mushrooms, natural jus

(groups of 10+ people may order choice of 2)

DESSERT

Spiced Okanagan Apple Galette

vanilla ice cream, salted caramel

fresh brewed organic coffee and premium teas

\$40

per person

FOR LUNCH

\$59

per person

FOR DINNER

prices do not include gratuity and tax

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WELCOME RECEPTION PACKAGE

Locally Inspired Sparkling Wine Cocktail

+

Canapes

(1 of each per person)

+

Farmhouse Clothbound Cheddar Beignet

Okanagan apple

+

Roasted Squash Bruschetta

pickled squash puree, wild greens

+

Spiced Peace Country Lamb Meatball

mint raita

\$14

per person

prices do not include gratuity and tax

To book your wine reception at The Listel Hotel, please contact:
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FESTIVE BRUNCH

COLD

Okanagan Apple and Endive Salad

baby kale, local cheddar, roasted walnuts, cider vinaigrette

Roasted Brussel Sprout "Caesar"

Quadra Island herring dressing, Alpinndon cheese, shattered sourdough

Roasted and Pickled Beets

sunchoke, fennel, winter citrus and preserved lemon

Yogurt Parfaits

citrus fruits, caramelized honey, organic hazelnut granola

House Fermented Kimchi Deviled Eggs

Chicken Liver Parfait

sage caramelized apples, baguette

HOT

Fresh Scones with Honey Butter

Free Range Turkey Benedicts

poached eggs, crispy turkey chorizo stuffing, hollandaise

Brioche French Toast

cranberry preserve, maple syrup, cinnamon whip

Country Ham

fermented horseradish mustard glaze

Roasted Squash and Sage Frittata

goats feta, birch syrup reduction

Black Pepper Candied Bacon

Crispy Potatoes

pickled red onions, chive, secret spices

DESSERT

Assortment of Seasonal Cakes and Pastries

Festive Cookies, Candy Canes and Mandarin Oranges

fresh brewed organic coffee and premium teas

\$45

per person

prices do not include gratuity and tax

To book your holiday brunch at The Listel Hotel, please contact:
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