

FORAGE INSPIRED RECEPTIONS

The Chilcotin - \$27 per person (minimum 20 people)

Passed Items (three pieces per person) – 3 selections

pickled beet pop, Agassiz hazelnut black pepper praline, Okanagan goat cheese

wild mushroom and fromage frais terrine, herb salad

albacore tuna crudo, redhaven peach chili paste, roasted walnut

curry-spiced Fraser Valley chicken, crisp roti, cucumber raita

grilled Fraser Valley chicken satay, spicy hazelnut sauce

BC potato and watercress pakora, mint chutney

Platters

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts



The Gulf Islands - \$39 per person (minimum 20 people)

Passed Items (five pieces per person) – 3 selections

seasonal Vancouver Island oyster, bull kelp mignonette

wild mushroom and fromage frais terrine, herb salad

port-enriched Poplar Grove tiger blue cheese puff

chanterelle mushroom arancini, preserved lemon and arugula pesto

Thiessen Farms duck confit and watercress tartlet, chive crème fraîche

Rangeland elk tartar, leek ash and marrow aioli

Platters

selection of flat breads, baba ghanoush, hummus, tomato chutney

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts

wild Pacific salmon - cured and smoked wild salmon, traditional accompaniments

The Similkameen - \$52 per person (minimum 20 people)

Chef Action Station

seasonal risotto, finished in a parmesan wheel

Passed Items (five pieces per person) – 3 selections

port-enriched Poplar Grove tiger blue cheese puff

pickled beet pop, Agassiz hazelnut black pepper praline, Okanagan goat cheese

Dungeness crab and pacific shrimp cake, horseradish roast pepper rouille

Thiessen Farms duck “pastrami”, arugula, poached pear

country pate, wild mushroom, house-made mustard, sourdough

spiced Peace Country lamb kebab, mint and cucumber raita

Platters

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts

wild Pacific salmon - cured and smoked, traditional accompaniments

Dessert

Pastry Chef’s seasonal mini sweet selection

Reception Add-ons

Cold Canapés

(minimum 2 dozen per item)

\$38 per dozen

pickled beets, Agassiz hazelnut black pepper praline, Okanagan goat cheese
wild mushroom and fromage frais terrine, herb salad
curry-spiced Fraser Valley chicken, crisp roti,
cucumber raita

\$42 per dozen

seasonal Vancouver Island oyster, bull kelp mignonette
albacore tuna crudo, redhaven peach chili paste,
roasted walnut
Thiessen Farms duck "pastrami", arugula, poached pear

\$47 per dozen

Dungeness crab salad roll, preserved lemon chili aioli
Rangeland elk tartar, leek ash and marrow aioli
country pate, wild mushroom, house-made mustard,
sourdough

Hot Canapés

(minimum 2 dozen per item)

\$38 per dozen

BC potato and watercress pakora, mint chutney
"baked" heirloom potato, smoked hazelnut romesco,
chive cream
grilled Fraser Valley chicken satay, spicy hazelnut sauce

\$42 per dozen

port-enriched Poplar Grove tiger blue cheese puff
Thiessen Farms duck confit and watercress tartlet,
chive crème fraîche
chanterelle mushroom arancini,
preserved lemon and arugula pesto
spiced Peace Country lamb kebab,
mint and cucumber raita

\$47 per dozen

Pacific shrimp spring roll, herb garlic dipping sauce
Dungeness crab and Pacific shrimp cake,
horseradish roast pepper rouille
mini bison sliders, caramelized onion relish,
house-made ketchup and pickles

Platters

(minimum 10 people)

Ocean Wise seafood - wild Pacific salmon, fresh
Pacific oysters, marinated Vancouver Island mussels,
Dungeness crab, Qualicum Beach scallops
\$16 per person

selection of flat breads, baba ghanoush,
hummus, tomato chutney
\$7 per person

fresh vegetable crudités, herb yogurt dip
\$5 per person

grilled vegetable antipasto, salami,
prosciutto, marinated bocconcini
\$12 per person

BC artisan cheese board, selection of breads and
crackers, fresh and dried fruit, roast nuts
\$10 per person

charcuterie - cured and smoked meats,
house-made IPA mustard, pickled vegetables
\$12 per person

wild Pacific salmon - cured and smoked,
traditional accompaniments
\$12 per person

chilled BC spot prawn tower, traditional cocktail sauce
\$14 per person (3 prawns per person)

Desserts

fresh fruit and seasonal berries
\$6 per person

chocolate dessert and pastry platter
with chocolate truffles
\$40 per dozen

Pastry Chef's seasonal mini sweet selection
\$36 per dozen

Chef Action Stations

(minimum 25 people per Chef)

baked potatoes, mashed potatoes, French and yam fries
served with bacon bits, aged cheddar, sour cream,
spicy house made ketchup smoked onion aioli,
chives, crispy garlic
\$8 per person

fresh-shucked Vancouver Island oysters,
traditional accompaniments
*\$12 per person**

Westcoast seafood ceviche prepared "a la minute"
*\$12 per person**

seasonal risotto finished in a parmesan wheel
\$10 per person

carved roasted pork belly with crackling, steam buns,
Chinese verde, hoisin
\$12 per person

*add table top ice bar at \$6 per person