



THANKSGIVING DINNER

SUNDAY, OCTOBER 13, 2019

FRESH BAKED BREADS

Royal Bay Bakery breads and bread sticks served with garden herb butter & whipped salted butter

COLD OFFERINGS

Roasted squash & apple salad

Cinnamon roasted squash, green apple, whipped mascarpone dressing, candied walnuts

Caesar salad

Crisp romaine lettuce, creamy Caesar dressing, sour dough croutons & parmesan cheese

Beet & goat cheese carpaccio

Honey roasted golden beets, rehydrated cranberries, arugula, spiced pecans, honey dijon dressing

Bocconcini & tomato salad

Roasted garlic and basil marinated tomatoes & seasoned mini bocconcini

Chickpea & cucumber salad

Chickpeas, grape tomatoes, red onion, cucumber, feta & cilantro dressing

Autumn greens & dressings

Mixed greens, dried cranberries, shredded carrot, cucumber, grape tomatoes, red pepper, pumpkin seeds & assorted dressings

Vegetable antipasto

Grilled vegetables, pickles & mixed olives

PASTA BAR

Selection of noodles, red & white sauces, chorizo, baby shrimp, chicken, bacon, red onion, green onion, red pepper, mushrooms, tomatoes, spinach, asparagus, parmesan, mozzarella & herb pesto

CARVING STATIONS

Roasted Turkey

Herb and salt brined turkey breast, roasted dark meat, gravy & biscuits

Slow Roasted Prime Rib

Pan jus & mini yorkies

SEAFOOD BAR

Smoked salmon, salmon candy, poached prawns, garlic & wine steamed mussels & clams, lemon wedges, & cocktail sauce

HOT BUFFET

Sage stuffing & confit turkey leg

Cranberry and sage stuffing, crispy sage

Buttermilk garlic whipped potatoes

Creamy buttery potatoes seasoned with buttermilk & roasted garlic

Bacon & Brussels sprouts

Bacon, Brussel sprouts, garlic cream & parmesan

Maple glazed salmon

Fennel garlic cream, marinated tomatoes

Pan seared herb marinated chicken

Roasted onions & zucchini, & pan jus

Wild Mushroom Ravioli

Café au lait sauce, roasted mushrooms & wilted spinach

Roasted Autumn Vegetables

Beets, carrots, parsnips, celery root, turnip & garden herbs

DESSERTS

White chocolate & cranberry bread pudding

Pumpkin & fruit pies, cakes, squares, & sliced fruits

\$70 PER ADULT | \$29 PER CHILD AGED 6-12 | 5 AND UNDER ARE FREE

TAX AND GRATUITY NOT INCLUDED.

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

A 17% gratuity will be added to all groups over 8 people. Please inform your server of any dietary concerns.

