

THANKSGIVING DINNER BUFFET

SUNDAY, OCTOBER 9TH, 2016



AUTUMN STARTERS

Mixed Winter Greens with Selection of Dressings
Caesar Salad with Sourdough Croûtons
Sweet Yam & Potato Salad
Roasted Beet & Goats Cheese Salad
Roasted Pumpkin & Smoked Feta Salad
Selection of Antipasti including Grilled Vegetables, Pickled Vegetables, Olives & Cured Meats
Assorted BC Cheeses with Chutneys & House Made Crackers
House Cured & Smoked Salmon
Indian Candied & Smoked Trout
Cold Poached Prawns, Mussels & Clams

HARVEST FROM LAND & SEA

Roasted Butternut Squash Soup
Cranberry Sage Bread Stuffing
Whipped Buttermilk Mashed Potatoes with sautéed Bacon & Brussels Sprouts
Roasted Pemberton Turkey with Pan Gravy
Salmon with Fennel & Leek sauté with Citrus Butter Sauce
Roasted Loin of Pork with Roasted Potato & Grainy Mustard Sauce
Grilled Vegetable Pasta
Winter Vegetables

SUGAR & SPICE

Chefs Selection of Festive Delights & Pastries

\$60 PER ADULT
\$30 PER CHILD AGE 6 - 15
5 AND UNDER ARE FREE

TAX AND GRATUITY NOT INCLUDED.

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

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

