

ALL NIGHT AFFAIR

COLD BUFFET

Chilled crab legs, claws, cold poached prawns, West Coast clams, & mussels

Smoked salmon, gravlax, candy salmon, salmon terrine

Mixed winter greens with selection of dressings

Grilled asparagus & arugula with shaved parmesan

Winter beet & goat cheese salad with toasted lemon dressing
& crumbled hazelnuts

Crispy duck Caesar salad with sourdough croûtons

Sweet yam & potato salad

Assorted BC cheeses, chutneys, & local breads

Tomato bocconcini, selection of garnishes, & crostinis

Chefs antipasto grilled assorted vegetables, & sliced cured meats

ACTION STATIONS

Hot carved smoked BC spring salmon with butter sauce

Mustard crusted rib of beef with rosemary jus

Selection of assorted dim sum, spring rolls, & bbq pork buns with
assortment of sauces and dips

HOT BUFFET

Seared salmon with pea shoot, fennel, prawn sauté, & citrus butter sauce

Smoked ling cod with lemon butter

Roast loin of pork & red skin potato hash with mustard café au lait sauce

Confit leg of duck with double roasted barley, cranberry & orange sauce

Roasted breast of chicken with mushroom thyme risotto

Truffle whipped potato & potato pavé duo

Wild mushroom ravioli with confit garlic and leek cream

Panache of winter vegetables

DESSERTS

Chefs Selection of Festive Delights & French pastry

\$142 per person
(includes tax, gratuity, & booking fee)