

CHRISTMAS EVE SEAFOOD BUFFET

AT BEAR MOUNTAIN | \$85 PER PERSON*

Fresh local breads served with garlic butter and crab dip

SEAFOOD BAR

Chilled crab legs, poached prawns,
marinated Humboldt squid,
white wine steamed clams & mussels,
tuna tataki, smoked sockeye salmon,
Chef's selection of local candied & cured fish, salmon pate

SALADS & PLATTERS

Prawn & corn salad, lobster Caesar salad, bay scallop ceviche,
winter greens & house made dressing,
creamy cucumber & shrimp salad,
smoked salmon potato salad, grilled vegetable antipasto,
BC & Canadian chesses

FROM THE CARVER

Hot smoked king salmon,
herb & mustard crusted prime rib

ACTION STATIONS

Crispy calamari cups with Parmesan dip

CREATE YOUR OWN PASTA

Salmon, shrimp, chorizo, chicken, bacon, mushrooms, red onion,
red pepper, asparagus, spinach, herb pesto, parmesan cheese,
mozzarella cheese, penne, farfalle, garlic cream, roasted tomato sauce

HOT BUFFET

Pan seared lingcod, chicken & shrimp scampi,
baked snapper & sambal cream, crab & bacon baked macaroni,
broccoli & baby shrimp alfredo, roasted winter root vegetables,
herb roasted Yukon gold and whipped potatoes

DESSERTS

Chef's selection of festive delights, cakes, cheesecakes, cookies & candies

*PLUS TAX & GRATUITY

DECEMBER 24
FOR RESERVATIONS CALL 250-391-7171
OR BOOK THROUGH OPEN TABLE