



Winter: The Kilby River Buffet: incl. in Wedding

Pacakge

Price: C\$55.00

This menu includes:

Hand mixed greens
Roasted garlic & shallot balsamic vinaigrette,
Mixed berries & orange vinaigrette
Tarragon buttermilk ranch
Traditional caesar salad - focaccia crouton, parmigiano-reggiano, anchovy dressing
Winter waldorf salad – apple, radicchio, smoked turkey
Yams and potato salad - roasted cherry tomatoes, parsley, lemon basil pesto dressing
Button mushroom salad – tarragon, lemon and extra virgin olive oil
Chefs selection of local and imported charcuterie with artisan cheeses
Sundried and pickled olives - cornichon – sweet pickle

Alder smoked coho salmon – lemon dill butter
Fraser valley turkey scaloppini – apple & cranberry chutney, wild mushroom & sage sauce

Or

Smoked pork loin – bing cherry & onion jus

Yukon gold potato dauphinoise – applewood smoked cheddar, fresh thyme
Wild rice pilaf – roasted slivered almonds, italian parsley
Mélange of winter roasted root vegetables – honey thyme butter

The carvery (Select one from the following)

Slow roasted angus prime rib - natural jus

Mesquite smoked bison rib eye - black current glaze (\$4/person)

Classic Italian porchetta - roasted garlic, rosemary, fennel, pearl onion sage jus (min. 75ppl)

Smoked pork loin – pistachio nuts dijon and herbs crusted, cherry and pearl onion jus

Rosemary and dry garlic slow roasted leg of lamb– classic jus, mint sauce (\$4. 5/person)

Desserts

Gateaux's and tortes – chefs selection of bars and squares

Hand made stollen – chocolate pate – fresh fruit

Coffee & tea