

Taste of the Fraser Valley

Buffet Dinner

Price:C$73.00

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Artisan breads and rolls

Salads (Choice of 5)

Handpicked seasonal greens, cranberry black pepper vinaigrette DF, GF, V
Avocado yogurt dressing GF
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
Tomato & roasted eggplant salad, fried Halloumi, fresh mint, toasted sesame, lemon cucumber dressing GF
Spinach & red cabbage salad, green curry roasted yams, toasted coconut, cold water shrimp, bean sprouts, Thai basil, coconut lime vinaigrette DF,GF
Gochujang roasted carrot salad, green onions, black sesame dressing DF, GF, V
Japanese mushroom salad, edamame, pickled ginger, shiso, sweet soy glaze, Furikake, mirin dressing DF, GF, V
Late season Cobb salad, roasted pears, toasted pecans, camembert, roasted yams, marinated gem tomato, honey Dijon dressing GF
Roasted five spice squash & kale salad, candied cashews, fried tofu, crispy wonton, hoisin dressing DF, V
Roasted beet salad, pomegranate, local feta, pickled onion, Satsuma dill dressing GF

Decorated Platters

Smoked deli and cured meat display, assorted mustards
Local and imported artisanal cheeses with crackers and fresh fruit
Farm grown crudités, Green goddess sour cream GF

Carving

Roasted Black Angus Striploin, herb & roasted garlic, Port wine demi DF,GF **OR**
North African roasted Lamb leg, apricot chutney, garlic yogurt, pickled onion, Zaatar jus GF

Hot Dishes

Seared Chicken breast, cauliflower puree, foraged mushroom sauté, whole mustard brandy cream GF **OR**
Gochujang marinated pork tenderloin, sweet soy braised pork belly, yam puree, Pickled daikon, green onion, crispy carrot, Hoisin demi GF

Seared Greenland Halibut, sweet potato puree, persimmon & golden beet relish, candied walnuts, Persimmon ginger cream GF **OR**
Sockeye salmon, fried potatoes jalapeno & cilantro, salsa brava, roasted green chili cream reduction GF

Buttered Pappardelle, braised beef, arugula, roasted peppers & tomato, grilled portabella mushroom, asiago,

demi cream **OR**
Cavatappi grilled fall vegetables, arugula, parmesan cheese, basil ricotta, Arrabiata sauce

Roasted root vegetables, grilled apples, golden raisin, Japanese curry sauce, pickled ginger DF, GF, V **OR**
White bean cassoulet, late season vegetables, spinach, chili oil, lemon pangrattato GF

Roasted lyonnaise potatoes, bacon jam, rosemary, Boursin cheese, green onion GF **OR**
Buttermilk whipped potato, horseradish crème fresh, arugula, parmesan, olive oil GF **OR**
Roasted Yam & sweet potato, chipotle peppers, Pico de Geilo, Queso fresco, cilantro GF

Dessert
Warm Apple spice cake, salted caramel gelato, praline whisky sauce
Crème brulee Parfait, vanilla orange custard, citrus sponge, burned sugar
Hazelnut dark chocolate pot de cream, whipping cream , candied hazelnut
Cheesecakes, tortes, flans, tarts
Assorted fruit pies, French tortes
Seasonal fruit and berries
Freshly brewed coffee and tea