

Salads & Platters

~Baby Kale & Roasted Pear Salad with Candied Pecans & Blue Cheese ~Farro & Cranberry Grain Salad with Lemon-Thyme Dressing ~Heirloom Tomato & Bocconcini Caprese Salad with Basil Pesto Drizzle ~Mediterranean Chickpea Salad with Olives, Cucumber & Feta ~Classic Caesar Salad with Croutons and Parmesan

Display of Chilled Fish & Seafood

~Trilogy of Salmon (Poached, Candy, Smoked) ~Medley of Marinated Shrimp, Mussels & Clams on Ice with Cocktail Sauce

Charcuterie Display

~Assorted Thinly Sliced Hams, Salamis, Smoked Turkey, Pates ~Gourmet Mustards, Cumberland Sauce & Dried Berry Chutney ~Garnished with Pickled Vegetables & Olives

Live Sushi Station Carving Station

Herb-Crusted Prime Rib with Horseradish Cream & Red Wine Jus

Hot Entrées

~Roasted Fraser Valley Turkey with Pan Gravy
Traditional Stuffing with Sage & Apple
~Festive Pork Loin with Port Wine & Cranberry Sauce
~Steelhead Salmon with Lemon-Dill Beurre Blanc
~Butternut Squash Ravioli with Maple Mascarpone Cream Sauce
~Mashed Yukon Gold Potatoes
~Cinnamon Roasted Root Vegetables

Sweet Finale

> \$85 per adult \$30 per child (7-12) \$20 per child under 7