



## **BUFFET MENU**

ARTISAN GREENS GF V Cucumber, tomatoes, pickled beets, shredded carrots, sundried tomato vinaigrette, buttermilk ranch

TOMATO AND BOCCONCINI SALAD GF Tri-coloured cherry tomatoes, julienne red onion, bocconcini cheese, fresh basil, pesto vinaigrette

ROASTED ACORN SQUASH GF V Frisée, pomegranate seeds, spiced pumpkin seeds, crumbled goat cheese, apple cider gastrique

APPLE CRANBERRY WALNUT SALAD GF Granny smith, spiced walnuts, spinach, creamy blue cheese dressing

SOCAL DEVILED EGGS GF DF V Creamy avocado, paprika tomato concasee

HOUSE SMOKED SALMON Everything bagel chips, caper cream cheese, grilled lemon

**GRILLED CHEESE AND TOMATO SOUP** Smoked gouda, schinkenspeck, red onion, marble rye

ALBERTA SMOKED BBQ BEEF BRISKET Whisky demi-glace, horseradish, mustards

BRAISED CHICKEN THIGHS GF DF Hunter green peppercorn sauce, crispy sage

PAN SEARED TROUT Charred onion cream sauce, candied orange, arugula

PICKLED MUSTARD SEED MASHED POTATOES Crispy onions, Italian parsley

> GRILLED ZUCCHINI GF DF V Pomegranate molasses

DILL TRI-COLOURED CARROTS GF V Crumbled feta, pea shoots

CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT WARM STICKY TOFFEE PUDDING HOUSE MADE CHOCOLATE CHIP COOKIES S'MORE COOKIE BARS **MINI CHERRY PIES KEY LIME TARTS** 

## 49.95 GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE