

HOLIDAY LOUNGE SOCIAL

\$58/ Person

Reception Menus



\$38/ Person

OLD GRANDAD SOUP

BOURBON-HONEY FRENCH ONION SOUP, LITTLE QUALICUM
GRUYERE CHEESE, O+C FOCACCIA

MEAT & DAIRY

TR CURED MEATS, LITTLE QUALICUM CHEESES, O+C PATÉ, PICKLED
FARM VEG, DRIED STONE FRUIT, SPICED NUTS, PORT CHERRY
JELLY, RAINFOREST CRISPS

WINTER GREENS

FIRE DECK ROASTED YAMS & BRUSSEL SPROUTS, SUGARED CRAN-
BERRIES, TOASTED WALNUTS, WHITE WINE VINAIGRETTE

TURKEY SLIDERS

SOUS VIDE TURKEY, STUFFING, CRANBERRY AIOLI

CARAMELIZED YAM SLIDERS

ARUGULA, HONEY WALNUT HERB AIOLI, BRIOCHE BUN

SELECTION OF OAK + CRU FLATBREADS

SWEET TOOTH

MINI CHOCOLATE PEPPERMINT CAKE
HOMEMADE CHRISTMAS COOKIES
CHOCOLATE ORANGE TRUFFLES

POPEYE ME SPINACH

SPINACH, MAPLE PEPPER BACON, GOAT FARM FETA, DRIED FIGS,
TOMATOES, CANDIED CASHEWS, BC MUSHROOMS, O+C FOCAC-
CIA CROSTINI, MAPLE BALSAMIC VINAIGRETTE

MEAT & DAIRY

TR CURED MEATS, LITTLE QUALICUM CHEESES, O+C PATÉ, PICK-
LED FARM VEG, DRIED STONE FRUIT, SPICED NUTS, PORT CHERRY
JELLY, RAINFOREST CRISPS

MINI GF SOUL FOOD

BATTERED FRIED CHICKEN, PICKLED CABBAGE & ARUGULA SLAW,
FRIES, SPICED HONEY DIP

TURKEY SLIDERS

SOUS VIDE TURKEY, STUFFING, CRANBERRY AIOLI

CARAMELIZED YAM SLIDERS

ARUGULA, HONEY WALNUT HERB AIOLI, BRIOCHE

GREEN GREEN WINE

BC MUSSELS, TOMATOES, PINOT GRIS & GREEN CURRY LIME
BROTH

OLD GRANDAD SOUP

BOURBON-HONEY FRENCH ONION SOUP, LITTLE QUALICUM
GRUYERE CHEESE, O+C FOCACCIA

LAMB CHOP

ROASTED LAMB CHOP, WHIPPED POTATO, O+C BEER DEMI

SWEET TOOTH

MINI CHOCOLATE PEPPERMINT CAKE
HOMEMADE CHRISTMAS COOKIES
CHOCOLATE ORANGE TRUFFLES

