## Dinner Table

Mixed green salad, garden vegetables, house vinaigrette
Baby bocconcini, tomato, arugula, basil dressing, balsamic
Shaved fennel and spinach salad, figs, white balsamic dressing

## Antipasto platter

Cured meats, chargrilled vegetables, goats cheese, picked vegetables, and olives

Roast turkey and ballotine leg, gravy Traditional stuffing and cranberry sauce BC wild salmon, tomato, leek and fennel saute, tarragon crean Mushroom ravioli, wild mushrooms, tomato sauce Creamy Yukon Gold mashed potato Seasonal market vegetables

Sliced selection of festive cakes and tortes
Seasonal fruit and berries
Coffee and tea

## Brunch Table

Orange, apple, cranberry and grapefruit juices
Sliced seasonal fresh fruit and berries
Bowl of yogurt
Cottage cheese
Honey granola, dried fruits and nuts
Cinnamon poached apricots
moked and candied salmon, capers, cream cheese and shaved red onion
Eggs benedict, Canadian back bacon, hollandaise
Double smoked bacon
Fraser Valley chicken basil sausage
Homestyle Yukon Gold potato, caramelized onion and herbs
gian waffles, Quebec maple syrup, blueberry compote and whipped crea

Homestyle Tukon Gold potato, carametized officin and nerbs elgian waffles, Quebec maple syrup, blueberry compote and whipped crean Toast station: White, brown, and whole wheat breads and bagels Sweet butter and fruit preserves

Coffee and tea