



Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Buffet Salads

- Beet, Orange and Candied Hazelnut Salad
on a bed of arugula and radicchio with sherry shallot vinaigrette
- Mesclun with Jasmine Tea Scented Chèvre
roasted pumpkin seeds, dried Okanagan pears and pear white balsamic vinaigrette
- Moroccan Beet and Tangerine Salad
with honey, spices, currants and fresh mint
- Red Romaine and Pumpkin Seed Salad with Cassis
cassis dressing and tender frisée with cherry tomatoes and shaved fennel
- Roasted New Potato Salad with Green Olives
red onion and garlic vinaigrette
- Salad of Blood Orange, Pine Nuts and Pomegranate
mixed winter greens with a citrus vinaigrette
- Spinach Salad with Frisée and Arugula
spiced egg yolk, radish and marinated Sungold cherry tomatoes tossed with an aged sherry, maple and bacon vinaigrette
- Spinach Salad with Roasted Cherry Tomatoes
crispy red onions, smoked bacon and a roasted garlic horseradish cream dressing
- Spinach Salad with Spiced Cashews and Coconut
baby spinach and toasted ribbon coconut tossed with pineapple lime coconut cream dressing
- Yam and Pecan Salad with Sun-dried Cranberries
and maple sugar dressing

Call us at 604.875.0123

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