



Every Ingredient for Exceptional Entertaining

Spring Summer Menu

Buffet Desserts

Bumbleberry Tiramisu

layers of lemon-scented mascarpone cream, vanilla sponge cake, bumbleberry compote and limoncello

Ginger and Grapefruit Cheesecake

cheesecake studded with ginger and fresh grapefruit zest and finished with pink grapefruit compote

Peach Blueberry Galette

Okanagan peaches and blueberries in a flaky crust served with a brandy caramel sauce

Poached Rhubarb Tart

tender tart shell filled with a light mascarpone cream and topped with sweet poached summer rhubarb

Roasted Seasonal Fruit Galette

roasted sweet stone fruit, tender flaky pastry and vanilla bean chantilly cream

Strawberry Rhubarb Crumble

served with vanilla bean whipped cream

Tropical Fruit Crumble with Cashews

mango, papaya, banana and mangos flavored with lime, topped with a coconut cashew topping and served with a coconut cream

Call us at 604.875.0123

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