



CATERING MENUS

TO START

ROASTED BEETS TANTO LATTE RICOTTA

Walnuts + Venturi Shultze balsamic dressing

CARAMELIZED SQUASH + PUMPKIN SOUP

Honey + D Dutchmen sour cream

GREAT BEAR SCALLOPS

Gelderman Farms bacon, ambrosia apple & fennel

BC SIDE STRIPE SHRIMP BRIOCHE

Milkweed aioli

MAIN COURSE

ROAD 17 CHAR

Jordan's carrots, hazelnut crumble, apple & Naramata honey vinaigrette

HAND CUT BC BLUE GOOSE BEEF

Robuchon potatoes, brown butter Bearnaise

WILD BC SABLEFISH

Caramelized squash, BC maple, local pickled pears

PASTURE RAISED ROSEBANK CHICKEN

Roasted celery root, parsnip, jus natural

DESSERT

DARK CHOCOLATE BAR

Fruit of the moment

CHEESECAKE

D Dutchmen Sour Cream Ice Cream