

ARTISANAL BREADS

FRENCH BAGUETTES, FARRO AND FLAXSEED BREAD, SOURDOUGH BREAD, HOUSE-BAKED FOCACCIA, BUTTERY BRIOCHE ROLLS, GLUTEN FREE BREAD

whipped honey butter, assorted artisanal preserves, balsamic vinegar and extra virgin olive oil, and vegan butter

SALADS

PUMPERNICKEL PANZANELLA

winter chicories, orange, pickled shallots, shaved parmesan, blood orange vinaigrette

HERITAGE MIXED GREENS

shaved roots, cherry tomatoes, baby cucumber, champagne and caramelized honey dressing, aged balsamic vinaigrette, cranberry-orange vinaigrette

SAANICH SQUASH SALAD

roasted butternut squash, toasted farro, baby kale, pumpkin seeds, cider vinaigrette

ROASTED & PICKLED BABY BEETS

wild arugula, shaved fennel, whipped chèvre, candied walnuts, honey champagne vinaigrette

PLANT BASED & ANTIPASTI STATION

MINI VEGETABLE CRUDITÉ GARDEN, PICKLED BEET LOLLIPOPS, ROASTED SQUASH HUMMUS AND PUMPKIN SEED DUKKHA, ROASTED PEPPERS, MARINATED ARTICHOKE, GRILLED ZUCCHINI, MARINATED MUSHROOMS

WHOLE ROASTED CAULIFLOWER

almond-tahini emulsion, fresh mint, harissa spice

PACIFIC NORTHWEST SEAFOOD STATION

CHILLED SNOW CRAB LEGS, COLD SMOKED SOCKEYE, CANDIED SABLEFISH, HOT SMOKED CHINOOK, SEA CIDER POACHED PRAWNS, SALMON PEPPERONI, COLD SMOKED ALBACORE TUNA, CHEF'S SELECTION OF ASSORTED SASHIMI, SPRING SALMON RILLETTE

red onions, capers, lemon, miso aioli, kimchi cocktail sauce, sesame seaweed salad

SALTSPRING ISLAND MUSSELS

preserved lemon and tarragon dressing

LOCAL FARMHOUSE CHEESE TROLLEY

Empress honey, grapes, apricot preserve, spiced nuts, crostini and lavash crackers

BAKED DOUBLE CREAM BRIE

drunken fruit, warm spices

VANCOUVER ISLAND

Salt Spring Island blue juliette, natural pastures courtney cheddar, Little Qualicum Mt Moriarty

QUEBEC

bleu d'elizabeth, cendre des pres, oka, le douanier

LOCAL ARTISANAL CHARCUTERIE

GRAND MARNIER COPPA, KOREAN BEEF BRESAOLA, GARLIC LONZA, N'DUJA, PROSCIUTTO DI PARMA

cornichons, pickled red onion, pickled mustard seeds, cranberry - port gelée, marinated olives

CHEF ATTENDED STATIONS

OYSTER SHUCKING STATION

west and east coast oysters, classic mignonette, freshly grated horseradish, lemon, local hot sauces

SLOW ROASTED PRIME RIB OF BEEF

Yorkshire puddings, cabernet jus, Empress steak sauce, creamed horseradish

HERB-BRINED DOUBLE BREAST OF TURKEY

rosemary-sage pan gravy, spiced cranberry-orange chutney

SOURDOUGH-SAGE STUFFING & CONFIT TURKEY LEG

sun-dried cranberries, roasted apple, fresh herbs

HOT DISHES

HERB ROASTED PORK LOIN

caramelized apples, cider jus, english mustard

SMOKED SABLEFISH

pine mushroom and parsnip velouté, crispy leeks

ROASTED MUSHROOM & SQUASH WELLINGTON

cumin-carrot sauce, pea tips

ROASTED ROOT VEGETABLES

rutabaga, carrot, parsnip, turnip, Quebec maple syrup

ROASTED BRUSSELS SPROUTS

confit onion, double smoked bacon lardons

YUKON GOLD POTATO GRATIN

roasted shallot, gruyere, fresh herb

CHILDREN'S BUFFET

GLUTEN FREE CHICKEN FINGERS

ANGUS BEEF SLIDERS

THREE CHEESE BAKED TORTELLINI

STEAMED BROCCOLI & CAULIFLOWER

cheddar cheese sauce

MINI CRUDITÉS JARS

butter milk ranch dip

FRUIT SKEWERS

vanilla yogurt dip

GINGERBREAD COOKIES

CHRISTMAS TREE BROWNIES

CANDY CANE RICE KRISPIES TREATS

ASSORTED CANDY STATION

SUGAR PLUM DESSERT TABLE

BUCHE DE NOEL

almond praline mousse, red currants

CROQUEMOUCHE

chestnut white chocolate cream

DARK CHOCOLATE & PEPPERMINT TART

64% dark chocolate ganache

EGGNOG CREME BRULEE

assorted berries

MANDARIN CHEESECAKE

spiced mascarpone cream

EMPRESS FRUIT CAKE

almond marzipan

HOLIDAY MILLE FEUILLE

hazelnut praline cream

CINNAMON MOUSSE CUPS

caramel milk chocolate

GINGERBREAD WHITE CHOCOLATE TORTE

vanilla cream

ALMOND STOLLEN

ASSORTED HOLIDAY COOKIES

PEPPERMINT CHOCOLATE TRUFFLES

STRIPED MERINGUE COOKIES