

ARTISANAL BREADS

FRENCH BAGUETTES, FARRO & FLAXSEED BREAD,
SOURDOUGH BREAD, HOUSE-BAKED FOCACCIA,
BUTTERY BRIOCHE ROLLS, GLUTEN FREE ROLLS
*whipped honey butter, balsamic vinegar & extra virgin olive oil,
plant-based spread*

SALADS

GORGONZOLA & PEAR SALAD
*white wine poached pears, candied pecans,
maple-mustard vinaigrette*

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

EMPRESS CAESAR SALAD
*baby romaine, shaved parmesan, focaccia croutons,
signature anchovy dressing*

SAANICH SQUASH SALAD
*roasted butternut & delicata squash, baby kale, fresh pomegranates,
toasted pistachios, cider vinaigrette*

ROASTED & LIGHTLY PICKLED BABY BEETS
whipped labneh, blood orange, mint, dill, pumpkin seed dukkha

PLANT FORWARD STATION

VEGETABLE CRUDITÉ GARDEN, ROASTED SQUASH
HUMMUS + PUMPKIN SEED DUKKHA, ROASTED PEPPERS,
MARINATED ARTICHOKEs, GRILLED ZUCCHINI,
MARINATED MUSHROOMS

WHOLE ROASTED CAULIFLOWER
almond-tahini emulsion, fresh mint, harissa spice

CARNAROLI RISOTTO
wild mushrooms, grana padano

PACIFIC NORTHWEST SEAFOOD STATION

CHILLED SNOW CRAB LEGS, COLD SMOKED SOCKEYE,
CANDIED SABLEFISH, HOT SMOKED CHINOOK,
SEA CIDER POACHED PRAWNS, SALMON PEPPERONI,
SALTSPRING ISLAND MUSSELS TOSSED IN A PRESERVED LEMON &
TARRAGON DRESSING, COLD SMOKED ALBACORE TUNA,
WHITE WINE POACHED SALMON WITH CUCUMBER SCALES
*red onions, capers, lemon, miso aioli, kimchi cocktail sauce,
sesame seaweed salad*

FARMHOUSE CHEESE TROLLEY

BAKED DOUBLE CREAM BRIE
mulled wine chutney

VANCOUVER ISLAND
*Saltspring Island Blue Juliette, Natural Pastures Courtney
Cheddar, Little Qualicum Mount Moriarty*

QUEBEC
Bleu d'Elizabeth, Cendre des Pres, Oka, Le Douanier

*Empress honey, grapes, fig & port jam, spiced nuts,
crostini & lavash crackers*

LOCAL ARTISANAL CHARCUTERIE

GRAND MARNIER COPPA, BEEF BRESAOLA, GARLIC LONZA, N'DUJA,
PROSCIUTTO DI PARMA, PATE DE CAMPAGNE
*cornichons, pickled red onion, pickled mustard seeds,
mulled wine onion relish, marinated olives, smoked almonds*

CHEF ATTENDED STATIONS

OYSTERS - SHUCKED TO ORDER
*East & West coast oysters, classic mignonette,
freshly grated horseradish, lemon, local hot sauces*

SLOW-ROASTED BEEF PRIME RIB
*Yorkshire puddings, cabernet jus, Empress steak sauce,
creamed horseradish*

HERB-BRINED DOUBLE BREAST OF TURKEY
rosemary-sage pan gravy, spiced cranberry-orange chutney

CONFIT TURKEY LEG & SOURDOUGH-SAGE STUFFING
sun-dried cranberries, roasted apple, fresh herbs

HOT DISHES

MAPLE WHISKEY GLAZED FESTIVE HAM
honey mustard jus

LIGHTLY SMOKED STEELHEAD
parsnip velouté crispy leeks, herb oil

FOREST MUSHROOM & LENTIL WELLINGTON
Maderia gravy, pea tips

ROASTED ROOT VEGETABLES
rutabaga, carrot, turnip, yam, Quebec maple syrup, warm spices

FRIED BRUSSEL SPROUTS
lemon, sage, parmesan crumb

YUKON GOLD POTATO MOUSSELINE
crème fraîche, chives

CHILDRENS BUFFET

INDIVIDUAL CRUDITÉS JARS WITH BUTTERMILK RANCH DIP

CRISPY CHICKEN FINGERS

ANGUS BEEF SLIDERS

TATER TOTS

THREE CHEESE BAKED TORTELLINI

BROCCOLI & CAULIFLOWER WITH CHEDDAR CHEESE SAUCE

FRUIT SKEWERS WITH VANILLA YOGURT DIP

GINGERBREAD COOKIES

CHRISTMAS TREE BROWNIES

CANDY CANE RICE KRISPIES TREATS

ASSORTED CANDY STATION

HOLIDAY DESSERTS

STOLLEN

PISTACHIO AND ORANGE MADELEINE

CROQUEMBOUCHE

EMPRESS FRUIT CAKE

GINGERBREAD BUDNT CAKE

MANDARIN CURD TART

BÛCHE DE NOËL

PEPPERMINT MOUSSE ORNAMENTS

PARIS BREST WREATH

ENGLISH HOLIDAY TRIFLE

SACHER-TORTE

CINNAMON & COGNAC TRUFFLES

CHESTNUT MOUSSE VERRINE