

Grazing Boards

Selection of Vancouver Island & Quebec Cheeses

fig & port preserve, honeycomb, candied nuts, grapes,
citrus ginger crisps, lavash crackers

Whole Beast & Haus Locally Cured Charcuterie

marinated olives, orange mostarda

Garden Vegetable Crudit  Jar

roasted garlic and white bean dip, mushroom soil

Truffled Deviled Egg

shaved perigord truffle, chive

Fresh Sliced Fruit & Berries

Oyster & Prawn Chef Attended Station

Selection of Vancouver Island & East Coast Oysters - shucked to order

champagne mignonette, horseradish, local hot sauces, lemon

White Wine Poached Prawns

marie rose sauce, cocktail sauce

Sweet Tooth

10-Layer Dark Chocolate Cake

hazelnut praline buttercream, 66% empress dark chocolate ganache,
rose tea and vanilla-scented ice cream

Snowballs

Rum balls

Coconut Panna Cotta

Black & White Cookies

Dark Chocolate Crinkle Cookie

Black Sesame Craquelin Puffs

Black & White Trifle

Mille-feuille

Black & White Cake Pops

Macarons