

## 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 ARTICHOKEs, 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*

### QUÉBEC

*Bleu D'Elizabeth, Cendre Des Prés, 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*

### SLOW ROASTED DOUBLE BREAST OF TURKEY

*sourdough-sage stuffing, confit turkey leg, rosemary-sage pan gravy, spiced cranberry & orange chutney*

## HOT DISHES

### CLASSIC EGGS BENEDICT

*Canadian back bacon, traditional hollandaise sauce*

### BELGIAN LIEGE SUGAR WAFFLES

*vanilla chantilly, Québec maple syrup, berry compote, salted caramel sauce*

### CRISPY BACON & CHICKEN-APPLE SAUSAGE

### SMOKED SABLEFISH

*pine mushroom and parsnip velouté, crispy leeks*

### ROASTED BRUSSEL SPROUTS & ROASTED ROOT VEGETABLES

*rutabaga, carrot, parsnip, turnip, Québec maple syrup*

### CRISPY FINGERLINGS

*caramelized onions and fresh chives*

## 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

### BÛCHE DE NOËL

*almond praline mousse, red currants*

### CROQUEMOUCHE

*chestnut white chocolate cream*

### DARK CHOCOLATE & PEPPERMINT TART

*64% dark chocolate ganache*

### EGGNOG CRÈME BRÛLÉE

*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