

MAINS (choice of 2)

Smoked Pork Loin, carved by our chef, grilled wild mushrooms, Okanagan apple butter

Chef's Carved Roast Beef, fresh Rosemary, horseradish & Mission Hill natural red wine jus (*option of Roast Prime Rib & Yorkshire Pudding*)

Baked Steelhead Salmon, heirloom tomatoes, salt spring Island mussels, saffron-fennel cream sauce

Flame Grilled Chicken, herbs to Provence, Chardonnay beurre blanc

BBQ CAB Top Sirloin, BBQ'd to order by the chef, bourbon peppercorn sauce

3rd option additional \$5 | 4th option additional \$9

**Upgrade to Roast Prime Rib \$7/person*

STARCH & VEGETABLES (choice of 2)

Chive & Crème Fraiche Smashed Red Jacket Potatoes

Herb Roasted Baby New Potatoes

Seasonal Market Vegetables

BBQ Corn on the Cob

Wild Mushroom Rice Pilaf

Yellow & Green Bean Almandine

PREMIUM BUFFET MENU

SALADS (choice of 3)

Rancher's Caesar, marble rye croutons, Parmigiano Reggiano, black garlic Caesar salad dressing

Baby Kale & Greens, candied tree nuts, berries, figs, Happy Days Goat feta, and seasonal vinaigrette

Sweet & Savoury Potato, Applewood bacon, herbs, scallion, fresh lemon & maple-Dijon vinaigrette

Okanagan Greens, fresh market vegetables, Olivia's 18 year balsamic-olive oil vinaigrette or peppercorn-ranch dressing

Chef Inspired Salad, local & seasonal creative salad from our Head Chef Blake Green

DESSERTS

A Wide Assortment of Seasonal Cakes, Pies, Fresh Fruit & Squares

Buffet Menu includes Buns & Rolls