



Gathering 2020 Menu - November 17th

Breakfast


Fresh baked breakfast pastries: croissants, danish, muffins
Toaster station: Mount Royal bagels, Portofino sliced breads, plain and herb whipped cream cheese fruit preserves, peanut butter & butter fresh cut fruit & berries
cereal, seeds & grains: steel cut oatmeal, house made granola, selection of dry cereals, hemp, chia, flax & sunflower seeds, cranberry, raisin, brown sugar, 2% milk & almond milk
Fluffy scrambled eggs
Caramelized onion & herb roasted baby potatoes
Crispy bacon and turkey sausage



Morning Coffee Break

Lunch

Assorted Portofino rolls & butter
potato & leek soup
romaine heart salad: parmesan, brioche crouton, lemon zest, caesar dressing
cedar plank roasted salish salmon: three onion marmalade braised beef short rib: pearl onion, mushroom & smoked bacon sauté
garlic & herb roasted potatoes
steamed seasonal vegetables
wild berry pot de crème
caramel chocolate brownies



Afternoon Coffee Break





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Breakfast

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Morning Coffee Break




Lunch

Yukon gold potato & roasted bell pepper salad: red wine vinaigrette, scallion & tarragon, chopped fresh garden vegetable salad: crisp romaine, tomato, cucumber & peppers, huckleberry vinaigrette fire grilled mushroom & pork sausages: romesco sauce & arugula lemon & thyme marinated chicken thigh: grilled lemon, charred tomato salsa campfire baked beans fire roasted seasonal vegetables assorted fresh fruit tarts build your own smores station



Afternoon Coffee Break





Gathering 2020 Mix and Mingle
November 18th - 6 pm - 9 pm

CANAPES

Dungeness crab & lemon salad baskets: garden chive Salt
Spring Island chèvre tart: poached pear, candied walnuts, chives
mini beef wellington
prawn brochette

THE ISLAND'S CHEESE SELECTION

Salt Spring Island cheese company: natural & truffle chèvre little
Qualicum cheeseworks: blue claire, caerphilly, island brie grapes,
Empress honey, house-made rainforest bread, walnuts, artisanal
Portofino breads & baguettes

Salish salmon station: hot smoked salmon, cold smoked salmon, salmon lox
Candied salmon, lemon, capers, onion, bannock bread, smoked tomato aioli

Freshly brewed regular & decaffeinated coffee & lot 35 teas

cash bar





Gathering 2020 Menu - November 19th

Breakfast

Fresh baked breakfast pastries: croissants, danish, muffins, Toaster station:
Mount Royal bagels, Portofino sliced breads, plain and herb whipped cream
cheese fruit preserves, peanut butter & butter, fresh cut fruit & berries, cereal,
seeds & grains: steel cut oatmeal, house made granola, selection of dry cereals,
hemp, chia, flax & sunflower seeds, cranberry, raisin, brown sugar,
2% milk & almond milk
Fluffy scrambled eggs
Caramelized onion & herb roasted baby potatoes
Crispy bacon and pork sausage

Morning Coffee Break



Lunch

Hot & sour soup: shiitake mushroom, bamboo shoot
Chinese napa cabbage salad: almonds, ramen noodles, scallion,
soy sesame dressings
steamed dim sum: steamed sausage dumpling, siu mai (pork & shrimp),
sweet chili sauce, garlic soy sauce
wok fried ginger beef: carrot, scallion, bell pepper, cilantro
shanghai bok choy: fried garlic & toasted sesame
steamed jasmine rice
coconut mousse: mango ginger coulis, almond agar jelly, lychees
fortune cookies

Afternoon Coffee Break

