

The Seasonal Experience

Sample Appetizers

Platter of house made chacuterie, pates, and sausage with seasonal fruit preserves, house made pickles and crostini

Agassiz farm House cheese platter with house made crackers

Local endive spears with house cured wild salmon and dill scented Agassiz Fromage fraise "mousse"

Crostini with assorted, seasonally inspired topping

Sample Buffet

Roasted organic beef sirloin au jus

Oven roasted Polderside Farms heritage chicken
Sage scented roasting jus reduction

Roasted wild salmon filet grainy mustard and crumb crusted
with organic Fraser Valley honey and tarragon cream

Hand rolled ricotta gnocchi with roasted Aldergrove mushrooms,
pine nuts, candied garlic, and tomato sauce

Herb roasted Fraser Valley potato

Medley of local organic vegetables

Hand picked Aldergrove greens with selection of dressings

Arrow leaf spinach salad with sweet red onion, Goat's Pride Dairy feta, cherry
tomato, and shaved fennel with balsamic vinaigrette

Salad of Susan's arugula, roasted local beets, house smoked Polderside farms
bacon "bits", and Agassiz hazelnuts and Agassiz hazelnut vinaigrette

Crudités with dip

Selection of house baked breads made with fresh stone ground Anita's flour and
served with whipped organic butter

Dessert

Homemade cookie assortment

Assortment of petite desserts (all homemade, all seasonally inspired)

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