

# The Seasonal Experience

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## **Hors d'oeuvres option:**

Crostini with red onion marmalade and herbed chevre spread  
Heirloom tomato bruschetta with fresh organic basil on garlic crostini

Cucumber cups filled with tea smoked Polderside Farms duck and fresh mango  
with sesame seed garnish

Smoked wild salmon, leek, and mascarpone mousse in endive spear

## **Buffet**

Lightly brined and grilled Sloping Hills Farm pork loin  
with grilled peach and bourbon relish

Grilled lemon and herb Polderside farms heritage chicken

Roasted new potatoes

Rice pilaf with tomatoes, roasted sweet peppers, corn, and basil

Grilled summer vegetables with sweet herbs

Chilled prawn platter with assorted dips

Garden salad; hand picked Aldergrove greens with selection of dressings

Baby romaine salad with crispy pancetta "bits", shaved parmesan, miniature  
parmesan tuiles, and creamy Caesar style dressing

Heirloom tomato and shaved fennel salad with reduced balsamic vinegar,  
arugula, smoked sea salt

Baby potato salad with French beans and lemon basil aioli

Market Fresh Vegetable Crudités with goat's milk yogurt and curry dip

Fresh baked artisan breads with whipped organic butter

## **Dessert**

Assorted cookie, all house made and seasonally inspired

Moscato marinated fresh fruit with biscotti

Petite desserts, seasonally inspired( will include wheat and dairy free options)

**Coffee and Tea**

**Late night platters**

Shaved roasted meats, sliced cheeses, pickles, grilled vegetables, and relishes  
with artisan crackers and house baked buns

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