

HATLEY CASTLE

SAMPLE BUFFET MENU

Gathered Greens GF/PB

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

Sun Wing Tomatoes & Baby Mozzarella GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

Quinoa Tabbouleh GF/PB

Bell peppers, Sun Wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

Chargrilled Vegetables GF/PB

Summer squash, bell peppers, asparagus, balsamic eggplant and mushrooms, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

Charred Broccolini PB

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

Yukon Gold Pavé GF/V

BC potatoes, thyme, heavy cream, Grana Padano

Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze and bourbon demi, grilled red onions, crispy shoestring potatoes

Haida Gwaii Halibut GF

Pan seared with charred Sun Wing tomatoes, olives, capers, herbs, crispy garlic

Dessert Grazing Board

An eye catching, show stopping display of house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, our signature chocolate truffles and so much more

GFGLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

PBPLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified

