

Christmas time is here

FESTIVE LUNCH BUFFET

APPETIZERS

Grilled Kale "Caesar"

confit garlic croutons, smoky mushroom chips, aged cheddar

Nugget Potato Salad

watercress, preserved lemon herb and tarragon dressing

Pacific Provider Salmon Platter

jerky, smoked, candied, crisp potato and parsnip, chive crème fraîche

MAINS

Roasted Fraser Valley Turkey

sage, turkey chorizo and apricot stuffing,
pan gravy, cranberry preserve

Roasted Pacific Provider Salmon

maple-glazed acorn squash, roasted wild rice, kale gremolata

Roasted Thyme Marinated Chicken

honey glaze, mushrooms, mustard spaetzle, citrus conserve

Roast Beef

roasted nugget potato, rosemary jus

Sage Roasted Winter Vegetable "Ratatouille"

squash gnocchi, quince and orange gastrique

DESSERTS

Assortment of Seasonal Cakes and Pastries

Seasonal Sliced Fruit

*selection of artisan breads and rolls
freshly brewed organic coffee, traditional or herbal teas*

\$39

per person for

TWO MAINS

\$45

per person for

THREE MAINS

add local artisan cheese board

\$5

per person

prices do not include gratuity and tax

To book your holiday lunch at The Listel Hotel, please contact:
Jacquie Bjorkes at jacquie@foragecatering.com | ph: (604) 661-1419

To book your offsite holiday catering, please contact:
Allison Westbridge at allison@foragecatering.com | ph: (604) 661-1416

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FESTIVE PLATED DINNER

APPETIZERS

Smoked Onion and Potato Chowder
parsnip and thyme crostini

Winter Green and Kale Salad
crisp apple, Golden Ears brie, hazelnut praline, sherry vinaigrette

Pastrami Spiced Pacific Provider Salmon
root vegetable salpicon, cilantro yogurt, bull kelp granola

MAINS

Roasted Fraser Valley Turkey Breast
apple, sage and apricot stuffing, giblet pan gravy,
cranberry preserve, Brussel sprouts

Braised Beef Roulade
spruce tip gnocchi, juniper scented wild mushroom, celeriac jus

Pacific Provider Salmon
IPA grainy mustard spaetzle, maple glazed squash, kale gremolata

Winter Vegetable "Goulash"
herb cavatelli, fermented apple and kale

DESSERTS

Eggnog Panna Cotta
gingersnap tuile

Sticky Toffee Pudding
ginger eggnog ice cream, brandied caramel

Maple Pecan Butter Tart
whiskey ice cream

*selection of artisan breads and rolls
freshly brewed organic coffee, traditional or herbal teas*

\$58

per person for

THREE COURSES

*add local artisan
cheese board*

\$5

per person

à la carte main course:

guests pre-select from three mains
\$5 additional per person

appetizer and dessert selection must be
the same for the entire group

prices do not include gratuity and tax

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FESTIVE BUFFET DINNER

APPETIZERS

Grilled Kale "Caesar"

confit garlic croutons, smoky mushroom chips, aged cheddar

Nugget Potato Salad

watercress, preserved lemon herb and tarragon dressing

Charcuterie Platter

house-made pickles, IPA mustard

Pacific Provider Salmon Platter - jerky, smoked, and candied

crisp potato and parsnip, chive crème fraîche

MAINS

Roasted Fraser Valley Turkey

sage, turkey chorizo, and apricot stuffing, pan gravy, cranberry preserve

Roasted Pacific Provider Salmon

maple-glazed acorn squash, roasted wild rice, kale gremolata

Roasted Thyme Marinated Chicken

honey glaze, mushrooms, mustard spaetzle, citrus conserve

Roast Beef

roasted nugget potato, rosemary jus

Sage Roasted Winter Vegetable "Ratatouille"

squash gnocchi, quince and orange gastrique

DESSERT

Assortment of Seasonal Cakes and Pastries

*selection of artisan breads and rolls
freshly brewed organic coffee, traditional or herbal teas*

\$58

per person for

TWO MAINS

\$65

per person for

THREE MAINS

**add a roast Turtle Valley bison hip carving station;
served with fried bannock, horseradish jus**

(minimum 50 people)

\$2000

add local artisan cheese board

\$5

per person

prices do not include gratuity and tax

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FRASER VALLEY FEAST

STARTERS

Winter Kale Salad

carrot, parsnip, squash frites, maple vinaigrette

Charcuterie Board

cured meats and salmon, house-made pickles, IPA mustard

Supplementary charge of \$10 per person

Dungeness Crab and Hand peeled Shrimp Cakes, Fermented Leek Aioli

MAINS

Roasted Fraser Valley Turkey

with all the festive trimmings

OR

Smokey Pacific Provider Salmon

root vegetable salpicon, herb cavatelli, carrot and neufchatel whip

OR

Hay-Smoked Pork Rack Roast

beer-braised red cabbage, pomme purée, apple chutney

OR

Supplementary charge of \$18 per person

Smoked Bison Primal Roast

root vegetables pave, roasted mushrooms, natural jus

(groups of 10+ people may order choice of 2)

DESSERT

Sticky Toffee Pudding

ginger eggnog ice cream, Forty Creek caramel

\$39

per person

FOR LUNCH

\$56

per person

FOR DINNER

prices do not include gratuity and tax

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