



Christmas Party Menu Extravaganza
Christmas 2017

Presented by
Luke Legault
Executive Chef

Cheese & Charcuterie Platters

Strategically chosen cheeses and meats are artfully arranged on platters for your guests to help themselves to. Will include many varieties of crackers & cheeses as well as artisan meats, spreads and accompaniments

Either Passed around for your guest by amazing people or placed strategically around the room for your guests to help themselves to the following are awesome options

Bruschetta Bites (vegan)

Locally grown tomatoes are blended with fresh garlic, crisp shallots & fresh herbs before being served on top of a roasted garlic baguette bite & drizzled with Italian extra virgin olive oil

Tuna Nicoise Salad Bites (Gluten Free)

Sustainably harvested tuna is lightly seared before being placed atop locally grown green beans that have been marinated with anchovies & toasted thyme. Served with a scratch-made roasted garlic & thyme aioli on an artisan potato crisp & garnished with toasted fennel fronds

could totally substitute prawns, crab or any other delightful seafood

Scallop BLT Bites (Gluten Free)

Locally raised & cured bacon is wrapped around large Qualicum Bay scallops which are basted in a garlic & fresh thyme butter before being topped with a slice of roasted cherry tomato and a dollop of roasted garlic aioli

Turkey & Melted Cambozola Bites

Herb roasted turkey breast is shaved thin and placed on a slice of roasted garlic baguette before being topped with a thick slice of cambozola & a cranberry & haskap port chutney. Served warm and melty

Local Rabbit Bites

Flavourful, locally raised rabbit is paired with locally harvested low bush cranberries & blueberries, then rolled with herb crusted puff pastry. Served with a blueberry & tequila coulis

Beer Braised Local Pork Belly

Local pork belly is marinated in a rich Winterlong stout before being braised in Midnight Sun coffee & cranberry juice. Served on a slice of baguette with a fireweed honey & lowbush cranberry mustard

Yukon Sunset Arctic Charr (Gluten Free)

Arctic Charr is cured using locally grown purple beets to make an amazingly coloured & flavourful gravlax served on top of a seaweed rice crisp & drizzled with an Auragin crème fraiche

My commitment to you:

This menu has been crafted exclusively for you with your personal enjoyment at the forefront of everything suggested. I tried to incorporate as many details I could that would personalize this menu to your lovely selves but if anything stands out as something that is missing, please do not hesitate to let me know: I love talking about food and am always willing to do what I can to meet as many dietary requests as possible. With that in mind though, ingredients that are known to cause allergic reactions will always be clearly marked and dietary restrictions such as veganism or gluten free will be happily accommodated.

As often as possible, ingredients used for the cooking of this meal will be sourced from within 100km of the city. We have an amazing group of farmers in the territory and it is important to show all we are capable of vs a less expensive product from California or China. Also, items listed will be crafted from scratch by myself except where quality dictates purchasing through a secondary, reputable local vendor.

Thank you very much,

Luke Legault

Head Chef
The Wandering Bison