CHRISTMAS DINNER BUFFET

DEC 25 I AT THE WILD FIG

Rustic European bread display, whipped butter

SALAD STATION

Wild & Gathered greens, local berries, mandarin orange,
shredded carrots, balsamic vinaigrette

Cherry salad, cherry tomatoes, young mozzarella pearls,
pesto, cold pressed olive oil, balsamic essence

Pasta salad, mayonnaise, red and green pepper, scallion, red onion, scallion
Caesar salad, smoked bacon bits, pesto crouton, Parmigiano-Reggiano

Roasted carrots and corn salad, raisin, pistachio,
feta cheese, sweet citrus vinaigrette

Baby beets salad, slow roasted baby beets, red onion, tarragon vinaigrette

PLATTERS

Executive cheese selection, selection of Chilliwack dairy farm &
imported cheese, French bread

Charcuterie Platter, calabrese, salami, capicola,
Genoa salami, mortadella, Baguette

Seafood display, mussels, clams, candied
smoked salmon, peppered mackerel

Antipasto, artichoke hearts grilled vegetables,
tomato bocconcini assorted olives, peppers

MAINS

Roasted Turkey, Traditional stuffing, gravy, cranberry sauce, (pre-carved)
Steamed Atlantic Salmon, coconut miso soy glaze

Pre-Sliced Slow Roasted Striploin of Alberta,
full bodied texture, red wine rosemary jus

Wild Mushroom Raviolli, Herb cream sauce, Parmigiano Reggiano
Saffron Basmati rice, with green peas and saffron

Yukon Gold, garlic mash potatoes
Steamed Seasoned Vegetable Medley

ACTION STATION

Honey glazed ham, pineapple, cherry, pear & saffron chutney

DESSERT STATION

Fruit platter, sherry trifle, assorted cheese & mousse cakes, mousse spoons,
Assorted Squares, fruit plan, yule log, minced meat tart, shortbread cookies,
Christmas pudding, chocolate fountain

$89.00 Per Adult & | $49 Per Kid (6-10)

All prices plus tax & gratuities