

KILBY BUFFET

MINIMUM 50 GUESTS

CHEF'S SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES, SMOKED OLIVES, MARINATED KALAMATA, ASSORTED PICKLES

FRESHLY BAKED ARTISAN BREADS AND BUTTER

TIMBERFIELDS SPICY GREENS | GF, VG
SHAVED VEGETABLES, MAPLE MUSTARD
VINAIGRETTE

SPINACH CAESAR SALAD
FOCACCIA CROUTON, PARMIGIANO-REGGIANO,
CLASSIC DRESSING, BALSAMIC GLAZE

BEET AND KALE SALAD | GF, V
FARMHOUSE GOAT CHEESE, SHALLOTS,
SUNFLOWER SEEDS, FORAGED VINAIGRETTE

APPLE QUINOA SALAD | V
APPLES, FENNEL CUCUMBER, FETA CHEESE

LOCALLY HARVESTED VEGETABLES | GF, VG

YUKON POTATO PAVE | GF, V
WINE BARREL HERBS, SEA SALT

MAPLE FARMS CHICKEN BREAST | GF
MAPLE BRINE, SQUASH PUREE, CONFIT PEARL
ONIONS

OR/

BC SALMON
SMOKED KELP BURRE BLANC
WANT BOTH? ADD \$6 / PERSON

MUSHROOM RAVIOLI | V
SUNDRIED TOMATO, ARTICHOKE, CAPER, LEMON,
ARUGULA, BROWN BUTTER

OR/

POTATO GNOCCHI | V
ROASTED APPLES AND SQUASH, ALMONDS,
FARMHOUSE COUNTRY BLUE, BROWN BUTTER

The carvery

SELECT ONE FROM THE FOLLOWING:

ASH-RUBBED ANGUS PRIME RIB | DF, GF
NATURAL JUS, YORKSHIRE PUDDING, HORSERADISH
CREAM

MAPLE SMOKED BRISKET | DF, GF
RUM ONION MOP

CRISPY SKINNED PORK BELLY | DF
LEMONGRASS BAY LEAF RUB, SWEET SOY

SMOKED BISON RIBEYE | DF, GF
SASKATOON BERRY JUS
ADD \$9 PER PERSON

after's

LOCALLY SOURCED AND IN-HOUSE DESSERTS,
SEASONAL FRESH FRUIT PLATTER, COFFEE & TEA

NOTE: MENU AVAILABLE NOVEMBER 1 - APRIL 30 ONLY

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.