

THE WHITE PINE MENU

MAIN DISH

(Included)

BARON OF BEEF

Chef carved slow roasted dijon encrusted baron of beef with red wine jus, dijon & horseradish (DF, GF)

SECONDARY DISH

(Choice of One)

ROAST TURKEY

Traditional roast turkey (DF, GF), herbed pear & cranberry stuffing (VG),
cider infused turkey gravy (GF) & cranberry sauce (VG)

HONEY DIJON HAM

Honey dijon glazed ham with a whole grain mustard jus & spiced applesauce (DF, GF)

WILD BC SALMON

Baked wild BC salmon with a sweet blueberry & cranberry jus (GF)

GRILLED CHICKEN

Grilled chicken breast with a cranberry pesto cream sauce (GF)

ENHANCEMENTS

(Included)

Fresh baked rolls & butter

Organic greens with apple, dried cranberries, mandarin oranges & raisins (V, GF)

Classic caesar salad with lemon

Oven baked carrots & beets tossed with dill & lemon (V, GF)

Seasoned herb rice pilaf with sautéed spinach & tomato (V, GF)

Creamy roasted garlic & spring onion whipped potato (VG, GF)

Spicy grilled vegetable & bean ratatouille (V, GF)

DESSERT STATION

Assorted holiday cakes, squares & bars

Fresh seasonal sliced fruit platter

Seattle's Best Coffee® Organic Fair Trade Certified & Tazo® tea

(V) Vegan, (VG) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

\$38.49

Pricing per person and is based on a minimum of 50 guests.

Pricing does not include taxes and gratuity.