



FESCUES RESTAURANT
Winter Catering Menu

****prices for buffet service; subject to change for family style/plated**

To Start

Fresh Baked Bread \$2pp

Garlic herb butter

Organic Green Salad \$6 pp

fresh cut Pemberton greens and citrus vinaigrette

Classic Caesar Salad \$7 pp

House made Caesar dressing, herb croutons, fresh shaved grana padano cheese

Pemberton Beet Salad \$9 pp

Organic greens from Goodfield Organics, Purple & yellow beets from North Arm farm, crumbled goats cheese, candied almond bark, citrus vinaigrette

Roasted Pear & Arugula Salad \$10pp

Arugula from Goodfield Organics, Okanogan Pears, shaved Pecorino Romano cheese, pear vinaigrette

Winter salad \$9pp

Mixed greens and kale, dried cranberries, cherry tomatoes, goats' cheese, toasted walnuts, poppy seed dressing



Entrees

Foragers Risotto \$10 pp

Wild mushrooms, roasted shallots, toasted pine nuts, parmesan cheese, black truffle oil

Potato Gnocchi \$11pp

Garlic cream sauce, butternut squash, wilted arugula, toasted hazelnuts

Pemberton Potato Puree \$5 pp

Creamy Pemberton potatoes with roasted garlic

Roasted Pemberton potatoes \$3 pp

Roasted Root Vegetables \$5 pp

A mix of fall and winter vegetables from local farms

Pan Seared Halibut \$19 pp

Oceanwise Halibut seared in brown butter with a lemon & thyme beurre blanc

Braised Beef Short Ribs \$16 pp

Slow cooked Beef short ribs with red wine demi and roasted shallots

Grilled Sockeye salmon – \$13 pp

Oceanwise wild Sockeye, fresh pineapple salsa

Roasted Chicken Breast - \$12 pp

House made pan jus, lemon & fresh thyme

Roasted Leg of Lamb - \$15pp

Tapenade rub, roasted garlic and rosemary jus

Grilled beef tenderloin \$26 pp

Two Rivers Organic Beef, red wine demi glace (add prawns \$4 pp)

Prime Rib \$23 pp

Carved to order, red wine jus, horseradish and grainy dijon



Desserts

***dessert selection not limited to was shown ***

Mini Tartlets \$6 pp

An assortment of lemon panna cotta, vanilla crème brulee, and chocolate caramel tarts with berries and fresh whipped cream

Fruit Platter \$3pp

Fresh sliced fruit and berries with whipped cream

