**Camosun College Gourmet Buffet**

**Assorted Breads and Rolls with Salted Butter**

**Charcuterie Mirror** – Sausage, Country Pork Terrine, Whole Beast Charcuterie, Game Hen Ballotine, Pickles and Preserves. **(DF)**

**Seafood Ice Bar** – Prawn “Ceviche**”**, Albacore Tataki, Gravlax and Candied Salmon, Marinated Mussels/Clams and Inspired Condiments. **(GF/DF)**

**Appy. 1** – Mango Glazed Lamb Kafta **(GF/DF)**

**Appy. 2** – Prawn and Chorizo Skewer with Tomato Coulis **(GF/DF)**

**Appy. 3** – Sweet Pea Risotto Croquette \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Salad 1** – Greens with Dressings  **(GF/DF)**

**Salad 2** –Grilled Gem Lettuce w/ Candied Bacon, Cornbread Croutons, Garlic Emulsion

**Salad 3** –Kale, Sweet Potato, & Parsnip with Pomegranate and Pecan **(GF/DF)**

**Carving Station** –Beef Ribeye with Demi-Glace and Creamed Horseradish/Mustard (**GF/DF)**

**Fish** – Asian Inspired Salmon Wellington **(DF)**

**Poultry** – Crisp Duck Leg Confit, Preserved Plums **(GF/DF)**

**Vegetarian/Vegan** – Falafel w/ pickled vegetables and tzatziki (**GF)**

**Roasted Root Vegetables -** w/ Crab Apple Glaze

**Confit Fingerling Potatoes -** w/ Lemon and Thyme

**Dessert (Creamy)** – Pumpkin Crème Brulee **(GF)**

**Dessert (Pastry)** – Classic Croquembouche w/ Eggnog Custard

**Dessert (Fruit)** – Apple Strudel w/ Cherry Amaretto Cream

**Dessert (Alt.)** – Sticky Toffee Pudding w/ Rum Caramel

**Fruit and Cheese Board** – Cheeses, Fresh Fruit and Preserves.