



BUFFET DINNERS - SAMPLE MENU

Our buffet menus can be dropped off and set up, or fully catered. Prices do not include applicable taxes, service, gratuity, or china and linen rentals. Please contact us for a customized proposal for your function.

(V)- Vegetarian

Pricing Guide

Classic	Gourmet	Elegant
		1 Platter
		1 Carvery
2 Entrees (1 Meat 1 Vegetarian)	3 Entrees (2 Meat 1 Vegetarian)	2 Entrees (1 Meat 1 Vegetarian)
3 Sides and 3 Salads	4 Sides and 4 Salads	4 Sides and 4 Salads
1 Dessert	1 Dessert	1 Dessert
\$23 per plate minimum 50	\$28 per plate minimum 50	\$35 per plate minimum 60

Additional Options

Passed Hors D'oeuvres	Station
* 3 pieces per person	* requires on site chef
Choose any 2 hors d'oeuvres	Choose any one station
\$5 per person	\$5 per person

Hot Entrees

- (V) Aromatic Squash Ravioli; with roasted chanterelle mushrooms and a sage-pecan truffle emulsion
- (V) Vegetarian primavera; rotini pasta, fresh veggies
- (V) Gourmet Vegetarian Lasagna
- (V) Portobello Mushrooms; stuffed with Israeli cous cous and Goat Cheese
- Salt Spring Island Lamb Chop; with Porcini Mushroom, Cipollini Onion, and Sundried Tomatoes
- B.C. Pork Loin; with wild flower honey braised onions and apple gastrique
- Whole roasted striploin ; with red wine jus
- Ling Cod Provencal ; fresh herbs and tomatoes
- Pan Seared Wild B.C. Sockeye Salmon; spring Onion, Lemon Thyme sauce
- Fraser Valley Chicken Breast; stuffed with sundried tomato, feta, basil and finished with a chardonnay butter sauce

- Thyme roasted Cornish Game Hen; served with a dried fruit and sage chutney
- Roasted Alberta Prime Rib; with a Rosemary Jus
- Free Range chicken putanesca ; braised in rich tomato sauce with olives and capers
- (V) Stuffed Portobello Mushrooms; stuffed with ratatouille and Israeli cous cous
- (V) Vegetable Napoleon; with a balsamic reduction
- (V) Vegetable strudel; with zucchini, red peppers, mushrooms and onions.
- (V) Cauliflower and chick pea curry
- Pan Seared Wild B.C. Sockeye Salmon; fava bean purée, spring onion, lemon thyme sauce
- Roasted Duck Breast; braised beetroot and ginger sauce

(Premium Entrées add \$5 per person)

- Prosciutto Wrapped Line Caught B.C. Sablefish; with new potato pave, watercress, and Tomato and Basil, Chardonnay sauce
- Local Pan Seared Albacore Tuna; artichokes, grape tomato, shallot confit, red wine jus
- Roast Lobster Tail; With a double smoked bacon and cider sauce
- Fillet of Halibut with Braised Fennel; with a citrus coriander sauce
- Salt Spring Island Lamb Chop; porcini mushroom, cipollini onion, sundried tomatoes
- Pemberton Valley beef tenderloin; horseradish pomme purée, roasted pearl onion, garlic confit, and truffle Madeira jus
- Pemberton Valley Beef Rib Eye; morel mushrooms, fava beans, purple potato purée

Sides

- Seasonal Vegetable Medley
- Roasted Root vegetables
- Grilled Vegetables
- Chef's Choice of Vegetable Dish
- Roasted Garlic Mashed Canadian Potatoes
- Mushroom Risotto
- Herb Roasted Fingerling Potato
- Potato Gnocchi
- Seven Grain Rice pilaf
- Steamed Saffron Basmati Rice
- California brown rice
- Herbed orzo

Salads

- Classic Potato salad
- Mixed greens; House vinaigrette
- Truffles Caesar; Roasted garlic dressing
- Three Bean Salad; Herb vinaigrette
- Tomato and Bocconcini Salad
- Classic spinach Salad; With house made vinaigrette
- Roasted Onion and Feta Salad; Balsamic vinaigrette
- Belgian endive Salad; Crumbled Blue Cheese and Walnut Vinaigrette
- Thai Noodle Salad; With spicy vinaigrette
- Roasted Beetroot Salad; Orange, Crumbled Goat Cheese, Citrus Vinaigrette

Desserts

- Decadent Chocolate Mousse
- Dark Chocolate Ganache Torte
- Blueberry Cheese Cake
- Caramelized Apple tartan
- Tiramisu with Bing cherry compote

- Seasonal Fruit Platter
- 5-Spiced Chocolate Cake; with a cardamom anglaise and lime raspberries
- Cinnamon Raisin Bread Pudding; with a caramel sauce
- Lemon Cheese Cake; with local blueberry puree
- Baked Okanagan apples; stuffed with dried fruit and served with a Carmel sauce.
- Lemon Raspberry Tart; with an vanilla crème anglaise

STATIONS

Our interactive stations require on site chefs to prepare the meals on demand. Prices are based on a minimum of 50 people.

Hot Carvery

Whole Roasted Alberta Hip of Beef; with Crusty buns Horseradish, Dijon, and Red wine jus
Or

Cravery of Whole Roasted Stuffed Pork Loin; stuffed with Apricots and Sage and garnished with a caramelized apple beure Blanc

Or

Carver of Baron of Beef

BC Seafood Sauté

Steamed Clam and Mussels; steamed Clams in white wine garlic sauce, Mussels steamed in a curried Tomato broth

Sautéed Chile Garlic prawns; fresh Prawns sautéed to order with garlic chili, cilantro and lemon

Pasta Station

BC Smoked Salmon Caper Linguini; with a caper, lemon, dill cream sauce

Vegetable Penne; fresh seasonal vegetables, roasted tomato basil sauce

Crepe Flambé

Fresh Crepes'; flambéed with grand Marnier and served with peaches and cream

BBQ Station

Your choice of entree's bbq to order

Suggested Dinner Buffets

Prices do not include applicable taxes, service staff, rentals and gratuities. Additional charges may apply to groups of less than 30.

Classic Buffet

Wild B.C. Sockeye Salmon Provencal; fresh herbs and tomatoes

Vegetarian Primavera; rotini pasta, fresh veggies

Seasonal Vegetable Medley

Roasted Fingerling potato

Cucumber Dill Salad

Decadent Chocolate Mousse

\$23

Gourmet Buffet

Fraser Valley Chicken Breast; stuffed with seasonal wild mushrooms

Salt Spring Island Lamb Chop; with Porcini Mushroom, Cipollini Onion, and Sundried Tomatoes

Portobello Mushrooms; stuffed with Israeli cous cous and Goat Cheese

Steamed Asparagus

Butter Nut Squash Veloute

Roasted Vegetable Salad; balsamic drizzle

Seasonal Greens; with house vinaigrette

Tiramisu; with Bing cherry compote
\$28

Elegant Buffet

Platter

Cold Seafood Extravaganza; smoked B.C salmon, Indian candy, B.C. steamed mussels, steamed prawns

Hot Carvery Station

Whole Roasted Alberta Hip of Beef; with Crusty buns Horseradish, Dijon, and Red wine jus

Thyme roasted Cornish Game Hen; served with a dried fruit and sage chutney

Aromatic Squash Ravioli; with roasted chanterelle mushrooms and sage-pecan truffle emulsion

Mushroom Risotto

Roasted Root vegetables

Herb Roasted Fingerling Potato

Roasted Onion and Feta Salad; Balsamic vinaigrette

Classic spinach Salad; with house made vinaigrette

Dark Chocolate Ganache Torte

\$35