



PLATED MEALS - Sample Menu

All plated meals included in this package are based on a minimum of 10 guests, and require on-site chefs and service.

Prices do not include applicable taxes, service staff, china rentals and gratuities.

(V)- Vegetarian

Pricing Guide

Classic	Elegant	Gourmet
Three Course	Five course	Seven Course
\$25	\$35	\$45

Plated Appetizers

- (V) Local Beet Layer Cake; warm sautéed goats cheese, toasted hazelnuts, and shallot citrus dressing
- Prime Steak Tartar; with quail eggs, capers, Dijon aioli, and grilled croutons
- (V) Veloute of Parsley Root; with a walnut and porcini coulis
- Seared B.C. Albacore Tuna loin on Olive Oil poached Fennel; finished with tomato, basil, and caper vinaigrette
- Oysters on a Half Shell ; with a tobiko and shallot mignonette
- (V) Caprese Salad; With tomatoes and buffalo mozzarella
- Sautéed Garlic Prawns; with lemon and herbs
- Beef Tenderloin Carpaccio; with baby arugula, crispy parsnips
- Salad of Heirloom Tomatoes and Bocconcini; with micro basil and orange oil dressing
- Asparagus Soup; Serrano ham, quail egg, petite chervil
- Seared Sea Scallops; celery root purée, warm citrus vinaigrette
- (V) Chilled Tomato Consommé; with basil drops
- Ahi Tuna Tartar; with caviar and chive cream

Plated Entrees

- (V) Aromatic Squash Ravioli; served with roasted chanterelle mushrooms and a sage-pecan truffle emulsion
- (V) Potato Gnocchi; morel mushrooms, heirloom carrots, with brown butter emulsion
- 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 *market price *
- Fillet of Halibut with Braised Fennel; with a citrus coriander sauce
- Pan Seared Wild B.C. Sockeye Salmon; fava bean purée, spring onion, lemon thyme sauce
- Salt Spring Island Lamb Chop; porcini mushroom, cipollini onion, sundried tomatoes
- B.C. Pork Loin; with wild flower honey braised onions and apple gastrique

- 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
- Roasted Duck Breast; braised beetroot and ginger sauce
- Pan- roasted Fraser Valley Chicken; black truffles, local baby carrots, and thyme roasted fingerling potatoes

Plated Desserts

- 5-Spiced Chocolate Cake; with a cardamom anglaise and lime raspberries
- Earl grey Crème Brule
- Cinnamon Raisin Bread Pudding; with a caramel sauce
- Lemon Cheese Cake; with local blueberry puree
- Peach Soup; with Minted Crème Fraiche
- Baked Okanagan apples; stuffed with dried fruit and served with a Carmel sauce.
- Pana cotta; with fresh berries and coulis
- Lemon Raspberry Tart; with an vanilla crème anglaise
- Apple Tartan; with vanilla bean ice cream
- Lemon and Strawberry Pana Cotta

Suggested Plated Menus

Prices do not include applicable taxes, service staff, rentals and gratuities. Additional charges may apply to groups of less than 20.

3 Courses

Beef Tenderloin Carpaccio; with baby arugula, crispy parsnips
 Prosciutto Wrapped B.C. Sablefish; with new potato pave, watercress, tomato, basil, chardonnay sauce
 Lemon Raspberry Tart; with an vanilla crème anglaise and cardamom aroma

5 Courses

Salad of Heirloom Tomatoes and Bocconcini; with micro basil and orange oil dressing
 Asparagus Soup; serrano ham, quail egg, petite chervil
 Pan Seared Wild B.C. Sockeye Salmon; fava bean purée, spring onion, lemon thyme sauce
 Salt Spring Island Lamb Chop; with porcini mushroom, cipollini onion, and sundried tomatoes
 Apple Tartan; with vanilla bean ice cream

7 Courses

Seared Sea Scallops; celery root purée, warm citrus vinaigrette
 Chilled Tomato Consommé; with basil drops
 Roast Lobster Tail; with a double smoked bacon and cider sauce
 Potato Gnocchi; morel mushrooms, heirloom carrots, with brown butter emulsion
 Pemberton Valley Beef tenderloin; horseradish pomme purée, roasted pearl onion, garlic confit, and truffle Madeira jus
 Ahi Tuna Tartar; with caviar and chive cream
 Lemon and Strawberry Pana Cotta