



DINNER BUFFETS

Buffet I

\$35.00 per person plus GST

Choice of:

- ❖ Three (3) Salads & Appetizers
 - ❖ Two (2) Main Entree
 - ❖ One (1) Starch
 - ❖ One (1) Vegetable
 - ❖ Three (3) Desserts

Buffet II

\$40.00 per person plus GST

Choice of:

- ❖ Four (4) Salads & Appetizers
 - ❖ Three (3) Main Entree
 - ❖ One (1) Starch
 - ❖ Two (2) Vegetable
 - ❖ Five (5) Desserts

Buffet III

\$50.00 per person plus GST

Choice of:

- ❖ Eight (8) Salads & Appetizers
 - ❖ Four (4) Main Entree
 - ❖ Two (2) Starch
 - ❖ Two (2) Vegetable
 - Eight (8) Dessert

**** Minimum 30 people required for all buffet options ****

Buffet Appetizers

Vegetarian

Bruschetta Topped with Roquefort, Red Peppers and Crisp Leeks
Oven Dried Tomato & Pearl Bocconcini Pizzette with Olives

Fish/Seafood

West coast Fish Cakes, Smoked Paprika Aioli
Mini Crab Cakes Served with a Celeriac Remoulade
Smoked Salmon, Spinach & Cream Cheese Roulade
Trio of Salmon ... Smoked, Cured & Candied
Szechwan Peppered Tiger Prawns served on Wooden Skewers with a Lime Dip
Togarashi Seared Albacore Tuna, Wakame Ocean greens
Fresh Shucked BC Oysters, Pear & Ginger Mignonette

Meat

Asparagus Wrapped with Prosciutto
Beef Tenderloin Brochette, Horseradish Dressing
Shredded Duck Confit with Orange Shallot Compote
Thai Chicken Skewers Marinated in Coconut and Lemongrass,
Sweet Chilli Dipping Sauce

Buffet Salads

Vegetarian

Salad of Mesclun Greens with Artichokes and Roasted Red Pepper Served with Lemon Thyme Vinaigrette
Baby Spinach Salad, Warm Mushroom and Balsamic Dressing
Asian Green and Spicy Leaf Salad, Pomegranate Dressing
Classic Caesar Salad, Croutons and Parmesan with Caesar Dressing
New Potato Salad with a Grainy Mustard Dressing
Avocado, Tomato & Mozzarella Slices with Chopped Basil, served with a White Balsamic Dressing
Mixed Baby Lettuce with Cherry Tomatoes, Blue Cheese and Caramelized Pecans
Greek Salad
Butter Lettuce and Pickled Beet Salad with Herb Goat Cheese
Couscous Topped with Fresh Chopped Tomatoes, Cucumbers, Black Olives & Basil Tossed in Olive Oil and
Balsamic Vinegar

Meat

Baked Potato Salad with Crispy Pancetta

Buffet Main Courses

Vegetarian

Butternut Squash Raviolis, Grated Asiago, Red Pepper Coulis

Fish/Seafood

Pan Seared Wild Sockeye Salmon served with Arugula Pesto
Grilled Scallops with Lemon & Yuzu Syrup

Meat

Chicken Breast with a Vanilla and Roasted Shallot Cream Sauce
Roast Leg of Lamb, Basil Pesto Crust & Tomato Jus
Braised Beef Ribs with Honey-Soy Glaze
Lamb Sirloin, Maple-Mint Vinegar
Cornish Game Hen, Simple Roasted, Sage Butter
Hot Smoked Chicken Breast, Drizzled with Chardonnay-Chive Reduction
Roast Sirloin, Sautéed BC Mushrooms, Madeira Jus
(Beef Tenderloin \$5 Supplement per person)

Starch & Vegetables

Golden Beet Risotto
Sesame Jasmine Rice
Roasted Baby White & Red Potatoes
Gratin Dauphinoise
Wild Rice
Lemon Risotto
Brown Rice
Grilled Vegetables
Seasonal & Baby Vegetables
Sautéed Pee Wee Mushrooms
Roast Garlic Mashed Potatoes

Buffet Desserts

Pasuwa
Sacher Torte

Mousse Cake
(Various Flavours)

Cheesecake
(Various Flavours)

Seasonal Fruit Tarts
Opera Cake
Linzer Torte

Your buffet will be accompanied by an assortment of freshly baked bread rolls with herbed butter.