



## PLATED DINNERS

### Create your own menu - A choice of one starter, one entrée and one dessert

The cost of the menu will depend upon your menu selection

#### Starters

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Wild forest mushroom soup topped with basil oil

\$8.95 per person

Carrot and cilantro soup finished with beet coulis

\$8.95 per person

Curried parsnip and roasted yam soup topped with a chili and five spice infused coconut milk

\$8.95 per person

Cream of chicken and vegetable soup topped with fresh herbs

\$8.95 per person

Prosciutto and fanned cantaloupe and honeydew melons served with a kalamata olive tapenade, mint oil and aged balsamic reduction

\$8.95 per person

Organic greens and vine ripe tomatoes tossed in a roasted beet and shallot vinaigrette

\$8.95 per person

Local West Coast smoked salmon with traditional accompaniments of red onion, lemon and capers

\$10.50 per person

Quenelles of gorgonzola mousse, grilled asparagus and bartlett pears served with a port and red currant dressing

\$10.95 per person

Salad of baby spinach leaves, snow goats cheese, caramelized bacon and candied walnuts, with a honey, lemon and grainy mustard dressing

\$10.95 per person

Smoked salmon parcels filled with Pacific crab and shrimp bound in a dill and lemon mayonnaise on a bed of frisée and butter lettuce

\$13.95 per person

Smoked Quebec duck breast with shaved fennel, frisée lettuce and orange with avocado oil and lavender honey dressing

\$15.95 per person



## Entrées

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Fraser Valley chicken breast filled with asiago cheese, basil and tomato served with an apple and cream reduction

\$20.95 per person

Slow braised Alberta lamb shank served with its own gravy, garnished with roasted root vegetables

\$24.95 per person

Queen Charlotte halibut seasoned with togarashi spices, charred and served with a soy citrus and shiitake mushroom broth

\$28.95 per person

Surf and turf. 8oz Alberta New York steak with sautéed garlic and herb prawns

\$28.95 per person

BC wild spring salmon seared and served with a baby caper and Sevruga caviar beurre blanc

\$30.95 per person

Free run organic chicken breast pan seared and coated with a morel mushroom and marsala sauce

\$30.95 per person

Medallions of Nicola Valley venison coated with a brandy and three peppercorn sauce

\$31.95 per person

Grilled AAA Alberta beef tenderloin (6oz) served with a red wine and BC mushroom demi-glace

\$39.95 per person

Grilled AAA Alberta beef tenderloin (6oz) wrapped in prosciutto topped with cambozola cheese and a shallot and thyme scented au jus

\$40.95 per person



## Plated Vegetarian, Main Course Options

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Vegetable mille feuille - Lasagna with a fire roasted tomato and basil sauce layered with tofu puree, roasted zucchini, yams, peppers and shiitake mushrooms seasoned with cold pressed extra virgin olive oil, garlic and thyme

Eggplant chest - Roasted eggplant shell enclosing a casserole of black beans, garbanzo beans and seasonal vegetables bound in a spicy tomato and herb sauce, topped with Asiago cheese

Asian stir fry - Teriyaki scented tofu served with an apricot chili and cilantro sauce over julienne peppers, carrots, zucchini, baby bok choy and enoki mushrooms

Tofu jalfrezi - Sautéed mixed vegetables and tofu in a tangy curry sauce served with a timbale of natural mixed grains

Portobello mushroom bake - Portobello mushroom stuffed with French paillot goats cheese, asparagus, roasted red peppers and a seasoned garbanzo bean purée, encased in lattice pastry served with a tomato coulis

\$22.50 per person (one selection)

## Desserts

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Marbled chocolate cup filled with a dark chocolate Baileys Irish cream mousse

\$8.95 per person

Layered chocolate and raspberry mousse resting on a chocolate sponge, served with a raspberry coulis

\$8.95 per person

Fresh strawberries served with French vanilla ice cream and chantilly cream

\$8.95 per person

Fresh raspberries (in season) served with a French vanilla ice cream and chantilly cream

\$8.95 per person

Profiteroles filled with cream smothered in Bailey's chocolate sauce

\$8.95 per person

Tiramisu served with an espresso crème Anglaise sauce

\$9.95 per person

Rich New York style cheese cake served with whipped cream and strawberries

\$9.95 per person

Pecan and caramel pie served with a praline caramel ice cream

\$9.95 per person

All served with fresh brewed Seattle's Best coffee, decaffeinated coffee and a selection of teas



## Kids Plated Dinner

Entrée option must be decided minimum of 72 hours prior to event. Menu to be used in conjunction with an adult plated menu. Limited to children under the age of 13

### Starter

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Caesar salad - Crisp romaine dressed with our caesar dressing and house made croutons

or

Platter of fresh melon, orange and strawberries

### Entrée - Please choose one option

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Grilled breast of chicken served over mashed potatoes and carrots

or

Deluxe cheeseburger on a fresh kaiser bun served with crispy French fries

or

Penne pasta with tomato sauce served with grated parmesan cheese

### Dessert

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Triple layer chocolate cake served with whipped cream

or

Vanilla ice cream and chocolate sauce

\$15.95 per child



## SALADS

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Caesar salad - Crisp romaine lettuce, herbed croutons, garlic dressing and grated parmesan cheese

Natural greens - Mixed organic salad leaves, dried cranberries and toasted almond flakes, served with a selection of two house dressings

Baby spinach salad - Baby spinach leaves layered with snow goats cheese, julienne of beet and carrot, topped with candied pecans and served with a balsamic vinaigrette

Pea and baby carrot salad - Minted peas and citrus scented baby carrots and red radish, tossed in a sunflower oil and sherry vinegar dressing

Tomato and bocconcini salad - Diced Roma tomatoes, baby bocconcini cheese, basil leaves, sweet onion and cracked black pepper tossed in an Italian dressing

The black and white bean salad - Black and white beans, fire roasted tomatoes, celery, corn, onion, garlic and cilantro, seasoned with Mexican spices in a tequila and lime vinaigrette

Greek style salad - Roma tomatoes, English cucumber, roasted peppers, asparagus and red onion with crumbed feta cheese in a sun-dried tomato and herb dressing

Red nugget potato salad - Baby red nugget potatoes, red onion and chopped chives served in a seasoned creamy dressing

Beet salad - Baby beets in a grainy mustard and dill dressing

Seven grain salad - Seven mixed grains with diced tomatoes, peppers and celery with a basil and mango vinaigrette

Oriental vegetable noodle salad - Mixed peppers, carrots, green onions and cilantro bound in a Thai dressing

Greek pasta salad - Penne pasta mixed with black olives and crumbled feta in a red wine vinegar dressing

Coleslaw - Green and red shredded cabbage, onion and carrot bound in a house dressing



## Barbecue Blues Dinner Buffet

All items are barbecued in-house then served in chaffers for your convenience

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A choice of two salads

Baked potatoes with butter, sour cream, chives and cheese

Western style BBQ beer beans

Freshly baked baguettes

Roasted chicken coated in a sweet Memphis Chili BBQ sauce

Vegetable skewers seasoned with olive oil, lemon and fresh herbs

Beer battered onion rings served with a honey and dijon mustard dip

Dessert selection of country carrot cake, macaroon and silk chocolate truffle squares

Coffee, decaffeinated coffee and a selection of teas

\$39.95 per person.

## Smokin' Barbecue Dinner Buffet

All items are barbecued in-house then served in chaffers for your convenience

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A choice of two salads

Shucked corn on the cob in season (when out of season, Chef's choice of vegetables)

Baked potatoes with butter, sour cream, chives and cheese

Western style BBQ beer beans

Freshly baked baguettes

Fillet of salmon rubbed with blackened spices

Boneless Sante Fe pork loin roasted and coated with a mango and peach glaze

Chicken drumsticks with a spicy rub, tossed in a chili and lime sauce

Dessert selection of country carrot cake, macaroon and silk chocolate truffle squares and a selection of miniature cheesecakes

Coffee, decaffeinated coffee and a selection of teas

\$49.95 per person.



## Backyard Barbecue Dinner Buffet

All items are barbecued in-house then served in chaffers for your convenience

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A choice of two salads

Roasted seasonal vegetables

Baked potatoes with butter, sour cream, chives and cheese

Western style BBQ beer beans

Freshly baked baguettes

Prawn kebab marinated in a sesame and cilantro Thai sauce

Danish baby back ribs brushed with BBQ sauce

Roasted Alberta AAA Angus beef seasoned BBQ style and carved by our Chef

Hardwood smoked duck leg lightly seasoned with garlic and fennel seeds

Dessert selection of country carrot cake, macaroon and silk chocolate truffle squares and brownie squares

Coffee, decaffeinated coffee and a selection of teas

\$59.95 per person.



## **Snow-in-Summer Buffet**

A choice of two salads

Fresh baked baguettes

### **Entrées**

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Roasted chicken marinated in spices, garlic, ginger, mint and lemon juice

Spinach and ricotta cheese cannelloni in a fire roasted tomato and basil sauce topped with cheese

Almond crusted fillets of Atlantic sole served with a kalamata and lime herb dressing

Chef's choice of seasonal vegetables

Roasted seasoned red nugget potatoes

### **Desserts**

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Macaroon and silk chocolate truffle squares

A selection of miniature cheesecakes

Coffee, decaffeinated coffee and a selection of teas

\$45.00 per person



## Winter Green Buffet

A choice of three salads

Fresh baked baguettes

Sliced honeydew, cantaloupe and watermelon drizzled with a Madagascan vanilla syrup

### Entrées

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Slow baked maple and cinnamon glazed ham served with a peach and jalapeno chutney and carved by our chefs

Atlantic salmon fillet seared and coated with a white wine and pink peppercorn beurre blanc

Tondi pasta filled with garlic and cheese in a spicy tomato and basil sauce served with grated parmesan cheese

Chef's choice of seasonal vegetables

Roasted seasoned red nugget potatoes

### Desserts

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Apple and almond slice

A selection of miniature cheesecakes and assorted squares

Coffee, decaffeinated coffee and a selection of teas

\$55.00 per person



## Glacier Lily Buffet

A choice of three salads

Fresh mixed dinner rolls

Fresh fruit salad with a gin and mint syrup

Shrimp and Dungeness crab bound in a marie rose sauce seasoned with dill

### Entrées

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Roasted Alberta AAA Angus beef served au jus with dijon and grainy mustards and horseradish sauce carved by our chefs

Grilled breast of chicken in a cilantro butter curry sauce served with a mango and date chutney

Fillet of salmon encasing a lemon sole mousseline, coated with a saffron and Pernod cream sauce scented with tarragon

Spinach and ricotta cheese cannelloni in a fire roasted tomato and basil sauce topped with cheese

Chef's choice of seasonal vegetables

Mixed wild rice

### Desserts

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Chocolate truffle, raspberry ripple cheesecake, fantasy dessert cake and assorted dessert squares

Coffee, decaffeinated coffee and a selection of teas

\$65.00 per person



## Arctic Lupine Buffet

A choice of three salads

Fresh mixed dinner rolls

B.C West Coast Ocean Jewels - Oysters on the half shell with mignonettes, Hardy Buoys candied salmon, crab claws, smoked salmon with capers and lemon wedges

Fresh Fruit Platter - Strawberries, honeydew and cantaloupe melons, pineapple and kiwi fruit served with a raspberry mint coulis

### Entrées

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Roasted Alberta AAA Angus beef served au jus with Dijon and grainy mustards and horseradish sauce carved by our chefs

Fraser Valley free-run chicken breast served with a red wine and wild forest mushroom sauce scented with thyme

Fillet of Queen Charlotte halibut on a bed of sea asparagus, topped with a white wine, Alsatian mustard and fresh horseradish beurre blanc

Vegetable and teriyaki tofu brochettes

Chef's choice of seasonal vegetables

Roasted seasoned red nugget potatoes

### Desserts

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Caramel pecan pie, chocolate truffle cake, New York cheesecake

International and domestic cheese plate with crackers and grapes

Coffee, decaffeinated coffee and a selection of teas

\$75.00 per person



## Mountain Daisy Buffet

A choice of three salads

Fresh mixed dinner rolls

Oysters on the half shell with mignonettes, Hardy Buoys candied salmon, crab claws, smoked salmon with capers and lemon wedges, black tiger prawns with cocktail sauce

Platter of prosciutto, capicollo, salami, and smoked free-run chicken breast, with kalamata olives and cherry tomatoes roasted with olive oil and herbs

Fresh strawberries with cracked tellicherry peppercorns, drizzled with white balsamic syrup

### Entrées

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Roasted certified organic inside round beef from Pincher Creek, served au jus with Dijon and grainy mustards and horseradish sauce carved by the chefs

Fraser Valley poussin seasoned with extra virgin olive oil, fresh Italian herbs and served with bois boudron sauce

Fillet of trout, baked and served with a caper, lemon and roasted pepper beurre blanc

Tondi pasta filled with garlic and cheese in a spicy tomato and basil sauce served with grated parmesan cheese

### Desserts

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Chocolate truffle, pear William and raspberry ripple cakes

Various cheesecakes and assorted dessert squares

International and domestic cheese plate with crackers and grapes

Coffee, decaffeinated coffee and a selection of teas

\$85.00 per person



## Shooting Star Buffet

Minimum of 100 Guests. This buffet is formatted to have various stations situated around the venue.

### Soup Station

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A choice of soup

Fresh mixed dinner rolls

### Salad Bar

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Baby spinach leaves, romaine lettuce, garden greens, dried cranberries, red onion, grape tomatoes, shredded carrot, candied pecans, olives, sun dried tomatoes, mixed peppers, spiced croutons, crumbled snow goats cheese and grated parmesan cheese served with a selection of dressings

### B.C. West Coast Ocean Jewels

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Local West Coast oysters: Stellar Bay, Effingham, Gorge Inlet and Pearl Bay, shucked and served on the half shell. Crab claws, smoked salmon with capers, and black tiger prawns. Accompaniments include cocktail sauce, lemon wedges, chili and lime hot sauce, Tabasco, Asian mignonette, Bloody Mary mignonette and a Pernod and tarragon mignonette

### Cold Platters

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Prosciutto, capicollo, salami and smoked free run chicken breast, pickles and roasted peppers

Whole side of salmon poached in its own court bouillon, chilled, decorated and served with a citrus and dill mayonnaise

### Entrées

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Rack of lamb prepared French style, carved and served with paloise sauce

Striploin of Northern B.C. bison marinated and roasted served with a green peppercorn and red wine jus

White Peking duck brushed with a balsamic and honey glaze

Roasted root vegetables

Mashed potatoes with caramelized onions

### Desserts

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Chocolate fountain with fresh strawberries, banana bread and marshmallows

Selection of dessert cakes, cheesecakes and assorted squares

International and domestic cheese plate with crackers and grapes

Coffee, decaffeinated coffee and a selection of teas

\$125.00 per person



## **Kids Buffet**

Limited to children under the age of 13. Minimum 15 children

Fresh vegetable waterfall with a buttermilk ranch dressing for dipping

Fruit platter

Caesar salad

Fresh baked baguettes

### **Entrée - Please choose one option**

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Mini pepperoni and cheese pizzas, chicken strips with plum and ketchup sauce and French fries

or

Grilled hamburgers with accompaniments and hot dogs with French fries

Cookies and brownies

\$19.00 per child