



## CATERING MENUS

### *Dinner*



## DINNER BUFFETS

(Services are available for two hours)

### **The Thompson River Dinner Buffet**

(Minimum 50 People)

Freshly Baked Buns & Rolls with Sweet Butter  
Potato & Leek Soup with Chives

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Baby Greens with Cherry Tomatoes & a Selection of Dressings  
Spinach Salad with Crimini Mushrooms & Crisp Parma Ham  
Old Fashion Potato Salad with Egg  
Chick Pea & Mango Salad with Watercress & Sesame Vinaigrette

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Platter of Salamis, Smoked Meats, Mortedella, Olives & Pepperocini  
Black Mussels with Ravigote Sauce & Italian Flat Leaf Parsley  
BBQ Salmon with Horseradish Sour Cream

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#### ***(Please select any two of the following entrees)***

Steamed B.C. Ling Cod with a Citrus & Surf Clam Beurre Blanc  
Stir Fry Garlic Shrimp Canton Style  
Boneless Chicken with Mango Curry Sauce  
Roast Chicken Breast & Leg with Pommery Mustard & Rosemary Demi Glace Sauce  
Slow Roasted Top Sirloin of "CAB" Beef with Red Wine Peppercorn Sauce  
Macaroni & Cheese with Bacon & Mushrooms, Golden Panko Crust  
(Vegetarian on request)

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Roast Yukon Gold Potatoes or Fragrant Steamed Jasmine Rice  
Steamed Seasonal Market Fresh Vegetables

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Nanaimo Bars, Butter Tarts, Brownies, Carrot Cake  
Delicate Sponge Cakes  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

\$40.00 per person



All menu services and charges are subject to minimum numbers.  
All prices are subject to a 15% gratuity and applicable taxes.  
(2011)

## **The Columbia River Dinner Buffet**

(Minimum 50 People)

Freshly Baked Buns & Rolls with Sweet Butter  
B.C. Salmon Chowder Accented with Fennel

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Artisan Lettuces with a Selection of Dressings  
Caesar Salad with Creamy Anchovy Dressing, Parmesan & Croutons  
Old Fashion Potato Salad with Egg  
Whole Wheat Cheese Tortelloni Salad with Olive Oil & Oregano Vinaigrette  
Chick Pea & Mango Salad with Watercress & Sesame Vinaigrette

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Baby Shrimp with Creamy Dill Mayonnaise  
Black Mussels with Ravigote Sauce & Italian Flat Leaf Parsley  
BBQ Salmon with Horseradish Sour Cream  
Mediterranean Hummus with Pita  
Platter of Salamis, Smoked Meats, Mortedella, Olives & Pepperocini

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### ***(Please select any three of the following entrees)***

Maple Marinated B.C. Salmon with a Citrus Coriander Glaze  
Medallions of B.C. Salmon, Chive Mousseline & Baby Shrimps  
Thyme Marinated Chicken Breast & Leg with an Oyster Mushroom Ragout  
Chicken Breast & Prawns Sausalito Sautéed with Julianne Vegetables & Lemon Butter  
Roast Pork Shoulder "Porchetta", Light au Jus with Green Olives & Mustard Seeds  
Slow Roasted Top Sirloin of "CAB" Beef with Red Wine Peppercorn Sauce  
Braised Lamb with Smoked Paprika, Plum Tomato & Shiraz  
Farfalle & Field Mushrooms with Rosemary, Sherry Cream & Truffle Oil

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Parmesan Mashed Skin on Yukon Gold Potato  
Rice Pilaf with Parsley & Butter Toasted Almonds  
Steamed Seasonal Market Fresh Vegetables

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Nanaimo Bars, Butter Tarts, Brownies & Carrot Cake  
Exotic Cakes & Tortes, Selection of French Pastries  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

\$44.00 per person



All menu services and charges are subject to minimum numbers.  
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(2011)

## **The Skeena River Dinner Buffet**

(Minimum 70 People)

Freshly Baked Buns & Rolls with Sweet Butter  
Exotic Mushroom Soup with Sherry

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Artisan Lettuces with a Selection of Dressings  
Caesar Salad with Creamy Anchovy Dressing, Parmesan & Croutons  
Old Fashion Potato Salad with Egg  
Chilled Sesame Marinated Asparagus  
Pacific Shrimp Salad with Dill Mayonnaise  
Asian Noodle Salad with Shiitakes, Napa Cabbage & Toasted Garlic

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Chilled Black Bean Clams with Ginger & Green Onion  
Black Mussels with Ravigote Sauce & Italian Flat Leaf Parsley  
Chilled Split Back Prawns with Traditional Cocktail Sauce  
Platter of Salamis, Smoked Meats, Mortedella, Olives & Pepperocini  
Roast King Oyster Mushrooms with Blue Cheese & Toasted Hazelnuts  
Pickled Wild Salmon & Sea Asparagus with Green Gazpacho

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***(Please select any three of the following entrees)***

North Pacific Cod Loin with Smoked Crab Beurre Blanc  
Wild B.C. Salmon Medallions with Soy, Ginger & Spring Onion  
Portuguese Prawns with Peperonata & Saffron Tomato Sauce  
Roast Crispy Skin Chicken Breast, Shiitake Miso Cream  
Slow Roasted Top Sirloin of "CAB" Beef with Red Wine Peppercorn Sauce  
Wild Mushroom Ravioli & Pinot Braised Beef Short Rib, Rosemary Jus & Artisan Carrots  
Loin of Pork Crusted with Pecan & Sage Pesto, Canadian Whisky Pan Gravy  
Roast Leg of Lamb with Charmoula, Feta & Preserved Lemon au Jus  
Smoked Mozzarella Tondi with Orange Tomato Compote, Olive Oil & Basil

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Crisp Roast Fingerling Potatoes with Thyme & Sea Salt  
Rice Pilaf with Parsley & Butter Toasted Almonds  
Steamed Seasonal Market Fresh Vegetables

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Nanaimo Bars, Butter Tarts, Brownies & Carrot Cakes  
Exotic Cakes & Tortes, Fresh Seasonal Fruit Salad  
Selection of French Pastries  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

\$48.00 per person



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(2011)

## **The Fraser River Dinner Buffet**

(Minimum 100 People)

Freshly Baked Buns & Rolls with Sweet Butter  
Crab Bisque with Sesame Crackers

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Artisan Lettuces with a Selection of Dressings  
Caesar Salad with Creamy Anchovy Dressing, Parmesan & Croutons  
Nugget Potato Salad with Country Bacon, Egg & Dijon  
Chilled Toasted Sesame Marinated Asparagus  
Orange Tomato with Goat Cheese, Pink Peppercorn & White Balsamic  
Asian Noodle Salad with Prawns & Pork, Napa Cabbage & Toasted Garlic

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Kamboko Crab Stick with Spicy Buttermilk Dressing, Nori & Crisp Wonton  
Turkey Breast Galantine "Tonnato" with Tuna Mayonnaise, Caper Berries & Truffle oil  
Smoked Trout & Peppered Mackerel Filets with Fennel Horseradish Sauce  
Chilled Tiger Prawns with Creamy Ponzu Dip  
Roast King Oyster Mushrooms with Blue Cheese & Toasted Hazelnuts  
Platter of Salamis, Smoked Meats, Mortedella, Olives & Pepperocini

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***(Please select any three of the following entrees)***

Wild B.C. Salmon Medallions with Sautéed Pacific Shrimp & Riesling Beurre Blanc  
Stir Fry Thai Garlic Prawns with Cilantro & Cashew Nuts, Lime Butter  
Star Anise Roast Crispy Skin Chicken Breast, Blueberry Demi Glace  
Roast Beef Tenderloin with au Jus & Green Peppercorn Hollandaise  
Lamb Rack with Blackberry, Burnt Honey & Lavender au Jus  
Bacon Wrapped Pork Tenderloin with Okanagan Apple Cider Sauce  
Macaroni & Cheese with Lobster, Dill Havarti & Truffle Oil, Gratinee with Panko  
Cavatappi with Duck Bolognese, Rich Duck Ragu with Tomato & Garlic  
Sundried Tomato Polenta Cakes Baked with Parmesan Cheese Sauce & Sage Pesto

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Small Potato Dumplings with Rosemary & Truffle Oil  
Rice Pilaf with Parsley & Butter Toasted Almonds  
Steamed Seasonal Market Fresh Vegetables

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Exotic Cakes & Tortes, Fresh Seasonal Fruit Salad  
Chocolate Mousse, Sponge Cakes  
Blackberry White Chocolate Crème Brûlée  
French Pastries & Petite Fours  
Freshly Brewed Regular or Decaffeinated Coffee & Tea

\$53.00 per person



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(2011)

**THEMED BUFFET OPTIONS**  
(Services are available for two hours)

**"Greek Isles Dinner Buffet"**

(Minimum 75 people)

Oven Baked Garlic Bread  
Egg Drop Lemon Soup with Orzo

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Green Salad with a Sun Dried Tomato & Oregano Vinaigrette  
Olive & Marinated Vegetable Platter  
Tzatziki & Hummus with Pita  
Greek Salad with Feta & Olives  
Marinated Squid with Fennel Seed & Tomato  
Lima Bean Salad with Mint & Yogurt Dressing

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Tender Roast Lamb Shoulder with Mustard Sauce  
Skewered Chicken Souvlaki  
Snapper Baked with Lemon, Grape Leaves & Olive Oil  
Greek Style Rice Pilaf  
Roast Potatoes with Lemon  
Steamed & Buttered Vegetables

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Baklava, Egg Custard & Fresh Fruit Platter

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Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$45.00 per person



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(2011)

**"Far East Buffet"**

(Minimum 75 people)

Sesame Buns, Prawn & Rice Crackers  
Hot & Sour Soup

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Tat Soi Salad with Enoki Mushrooms, Nori, Crisp Wontons & Miso Vinaigrette  
Chilled Rice Noodles with Beef & Mint  
Crisp Tofu with Shiitakes, Bok Choy & Sesame Oil  
Chicken & Jelly Fish Salad with Spicy Peanut Dressing

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Stir Fry Beef with Chinese Style Steak Sauce  
Malaysian Fish Curry with Coconut Milk  
Szechwan Chicken with Cashew Nuts  
Crisp Vegetable Spring Rolls  
Steamed Jasmine Rice  
Braised E-Fu Noodles with Straw Mushrooms & Spring Onion  
Vegetables Stir Fry

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Selection of Mousse Cakes & Fresh Fruit Platter

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Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$39.95 per person



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(2011)

**"The Indian Banquet Buffet"**

(minimum 75 people)

*(All meats Halal)*

Pappadum & Naan

Masoor Dahl Soup

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Gujarati Cucumber & Peanut Salad with Coconut

Chickpea Salad with Green Chilies

Yogurt with Mint

Papaya Salad with Red Chili Dressing

Vegetable Samosas, Mango Chutney

Chicken & Tomato Salad with Fresh Coriander

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Lamb Vindaloo with Black Mustard & Tamarind

Cauliflower in Cashew Sesame Sauce

Potatoes & Tomatoes Cooked with Coconut

Spicy Boneless Butter Chicken

South Indian Fish Curry with Coconut Milk, Ginger & Turmeric

Palak Paneer with Spinach & Ginger

Saffron Rice with Peas

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Selection of Indian Sweets

Coconut Milk Flan with Green Cardamom

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Freshly Brewed Regular or Decaffeinated Coffee, Gourmet Teas, or Tazo Chai

\$45.95 per person



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(2011)

## **PLATED DINNERS**

*All Plated Selections Served with Freshly Baked Rolls & Sweet Butter  
Freshly Brewed Regular & Decaffeinated Coffee & Tea*

### **Capilano River**

Spinach & Crimini Mushroom Salad with Egg & Miso Vinaigrette

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Roast Supreme of Chicken with a Crab Meat Beurre Blanc  
Basil Oil Potato Puree & Chef's Vegetable Selection

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Mango Blueberry Cheesecake with Berry Coulis & Crème Chantilly

\$37.00 per person

### **Squamish River**

Corn Bisque with Haystack Tortilla

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Wild B.C. Salmon Filet with a Soy, Spring Onion & Shiitake Glaze  
Brown Butter Toasted Almond Rice & Sesame Asparagus

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Chocolate Terrine with Pistachios & a Chocolate Cream Sauce

\$38.00 per person

### **Seymour River**

Butter Lettuce & Baby Shrimp Salad  
Sherry-Soya-Sesame Vinaigrette

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Grilled New York Steak, Red Wine Green Peppercorn Sauce  
Pont Neuf Potato & Chef's Vegetable Selection

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Tiramisu Torte, Orange Anglaise & Crème Chantilly

\$40.00 per person



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(2011)

## **The "Island City" Gala Dinner**

Freshly Baked Rolls & Sweet Butter

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Duet of Seared Ahi Tuna & Venison Loin  
Avocado Tartar, Coconut Basil Vinaigrette  
Olive Oil Sesame Wonton Crisps & Cucumber

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Spot Prawn Bisque with Crisp Shrimp Toast & Garlic Chive Oil

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Champagne Sorbet Intermezzo with Frozen Grapes

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Roast Lamb Rack with Rosemary Pesto Panzanella  
Goat Cheese Red Pepper Polenta, Black Olive Cabernet Lamb Jus  
Preserved Lemon Gremolata

*or*

Tenderloin of "AAA" Beef with Butter Poached Lobster Tail  
Horseradish Whipped Potato, Zucchini & Sun Dried Tomato Pave  
Black Pepper Pinot Noir Hollandaise

*or*

Maple Glazed Roast Queen Charlotte Halibut  
Sesame Asparagus, Crab Meat & Miso Beurre Blanc  
Bacon Wrapped Fingerling Potatoes

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White Chocolate Decadence Torte  
Lavender Perfumed Crème Anglaise with  
Ice Wine & Berry Coulis

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Freshly Brewed Regular or Decaffeinated Coffee or Gourmet Teas

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Chocolate Truffles

\$60.00 per person



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(2011)

## A LA CARTE DINNERS

### Create Your Own Dinner from Our A La Carte Dinner Menu

*(Minimum 3 Courses including 1 Entree)*

*Served with  
Freshly Baked Rolls & Sweet Butter  
Freshly Brewed Regular or Decaffeinated Coffee & Tea*

#### **Soups**

Cream of Leek & Potato	\$4.50
Portabella Mushrooms Scented with Sherry	\$4.50
Cauliflower Velouté with Truffle Oil♥	\$4.75
Butternut Squash with Brie, Rose Mary Oil & Garlic Croutons	\$4.50
West Coast Smoked Salmon Chowder Accented with Fennel	\$5.50
Asparagus Bisque with Crabmeat	\$5.25

#### **Salads & Appetizers**

Wild & Gathered Greens with Balsamic Vinaigrette♥	\$5.00
Traditional Spinach Salad with Mushrooms, Bacon, Egg & Ranch Dressing	\$6.00
Heart of Baby Romaine Caesar with Croutons & Parmesan Crisp	\$6.50
Butter Lettuce & Baby Shrimp, Sherry-Soya-Sesame Vinaigrette	\$6.50
Organic Tomato & Fresh Mozzarella Salad with Olive Oil & Basil Vinaigrette	\$6.75
Seared Beef Tenderloin Carpaccio with Parmesan Crisp & Truffle Oil	\$9.00
Large Prawns with Mild Horseradish & Dill Aioli	\$11.00
Chilled Tuna Tataki with Punzu, Pickled Daikon & Bonito	\$12.00

♥ Indicates low fat content ♥



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(2011)

## **Entrees**

~ All entrées are served with appropriate seasonal garnish unless otherwise noted. ~

Eggplant Ravioli with Bocconcini & Smoked Tomato Sauce	\$22.00
Grilled Wild B.C. Salmon with a Sauce of Soy, Lime & Shiitakes♥	\$24.00
Maple Glazed Filet of Wild B.C. Salmon with Canadian Whisky Beurre Blanc	\$24.00
Chicken Breast "Saltimbocca" with Parma Ham, Sage & Chardonnay Sauce	\$24.00
Roast Duck Leg Confit with Star Anise, Blue Berry & Soy au Jus	\$24.00
Grilled Chicken Breast with Pesto & Spinach Cannelloni Gratinee	\$25.00
Prime Rib of Alberta Beef with Merlot Jus & Yorkshire Pudding	\$25.00
Grilled New York Steak with Red Wine Green Peppercorn Sauce	\$27.00
Potato Crusted Halibut with a Dill & Cucumber Beurre Blanc	\$27.00
Beef Tender Loin with Horse Radish Sabayon, Red Wine Demi Glace	\$28.00
Wild B.C. Salmon Medallion with Garlic Broiled Prawns & Citrus Butter	\$32.00
Beef Tender Loin with Garlic Broiled Prawns & Sauce Béarnaise	\$34.00
Beef Tender Loin with Syrah Braise Short Rib, Gorgonzola Potato Puree, Pan Jus	\$35.00
Rack of Lamb with Sea Salt Lavender Crust & Demi Glace	\$43.00

## **Desserts**

Italian Gelato ♥	\$5.50
Fruit Flan with Crème Chantilly	\$6.00
Tiramisu Torte, Mandarin Orange Anglaise & Crème Chantilly	\$6.00
New York Style Lemon Cheesecake, & Berry Coulis	\$6.00
Chocolate Pecan Torte with Bourbon Chantilly	\$6.00
Mango Blueberry Cheesecake, Cream Anglaise	\$6.00
Individual Apple Galette with Canadian Whiskey Custard	\$7.00
Individual Chocolate Truffle Tortes	\$7.00

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