



# CATERING MENUS



**BREAKFAST BUFFET**  
(Services are available for one hour)

**Traditional Continental**

(Minimum 10 people)

Orange & Grapefruit Juice  
Selection of Sweet Danish, Buttery Croissants, Scones & Muffins  
Fruit Preserves, Marmalade, Honey & Butter  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$10.95 per person

**Deluxe Continental**

(Minimum 10 people)

Orange & Grapefruit Juice  
Sliced Seasonal Fruit  
Selection of Sweet Danish, Buttery Croissants, Scones & Muffins  
Fruit Preserves, Marmalade, Honey & Butter  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$12.95 per person

**Health Buffet♥**

(Minimum 20 people)

Orange & Grapefruit Juice, Fresh Fruit Smoothie  
Sliced Seasonal Fruit, Low Fat Fruit Yogurt & Cottage Cheese  
Selection of Low Fat Muffins  
Hot Oatmeal with Plantation Sugar  
Raisin & Cashew Granola with 2% & Skim Milk  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$12.95 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 Breakfast Buffet**

(Minimum 20 people)

Orange & Grapefruit Juice  
Creamy Scrambled Eggs with Cheddar Cheese & Chives  
Crisp Breakfast Potatoes with Spring Onions  
Selection of Sweet Danish, Buttery Croissants, Scones & Muffins  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

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*(Please select one of the following for your breakfast buffet)*

Old Fashion Roast Ham with Marmalade & Black Coffee Glaze  
Pancakes with Canadian Maple Syrup & Blackberry Butter  
Crisp Bacon and Italian Turkey Sausage OR Maple Sausage Rounds  
Barbequed Salmon Hash with Red Potatoes & Dilled Horseradish Cream  
Toasted Buttermilk Country Biscuits with Chorizo Gravy  
Pancakes with Canadian Maple Syrup & Blackberry Butter  
Vine Ripened B.C. Tomatoes Broiled with Parmesan Cheese  
Fresh Seasonal Fruit Platter

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Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$15.95 per person  
(additional selections at \$2.50 each)

## **BUFFET BRUNCH**

Buffet brunch service is also available for groups of 35 people or larger.  
Menus are available from \$26.00 per person.

## **The Day Break Boxed Breakfast**

(For groups leaving the Hotel. Available for pickup from 5:00 am.)

Apple or Orange Juice  
Fresh Bakery Selection  
Individual Fruit Yogurt  
Whole Fruit  
Granola Bar

\$8.95 per person



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(2011)

## **PLATED BREAKFAST**

(minimum 10 people)

### **The Cambie**

Orange & Grapefruit Juice  
Creamy Scrambled Eggs, Crisp Bacon & Italian Turkey Sausage  
Crisp Breakfast Potatoes with Spring Onions  
Croissant with Fruit Preserves & Fresh Fruit Garnish  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$15.95 per person

### **The Benedict**

Orange & Grapefruit Juice  
Fresh Seasonal Fruit Garnish  
Two Poached Eggs, English Muffin, Ham & Hollandaise Sauce  
Crisp Breakfast Potatoes with Spring Onions  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$16.95 per person  
or substitute Smoked B.C. salmon

\$18.95 per person

### **The "Board Room" Breakfast**

Orange & Grapefruit Juice  
Creamy Scrambled Eggs with Crimini Mushrooms & Fresh Thyme  
Petite Filet of Beef with Green Peppercorn Hollandaise Sauce  
Crisp Breakfast Potatoes with Spring Onions  
Buttery Croissant & Fresh Seasonal Fruit Garnish  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$20.95 per person



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## **SPECIALTY BREAKS**

(Services are available for 30 minutes)

(minimum 15 people)

All Specialty Breaks include Regular or Decaffeinated Coffee & Tea

### **The Energy Break♥**

Chilled Fruit Juices  
Sweet & Salty Peanut Bars,  
Honey & Almond Granola Bars,  
Blueberry Cereal Bars

\$6.95 per person

### **The Spa Break♥**

Chilled Fruit Juice  
Sliced Banana Bread or  
other seasonally available Loaves

\$6.95 per person

### **Cookie Break**

Chocolate Chip, Oatmeal,  
Peanut Butter & Short Bread Cookies  
Select Italian Biscotti, Chilled 2% & Skim Milk

\$7.95 per person

### **Camp Ground Break**

Watermelon Wedges & Grapes  
Trail Mix & Marshmallows  
Sweet Iced Tea & Lemonade

\$8.95 per person

### **Tropical Break**

Pineapple Kiwi Skewers, Fresh Bananas  
Toasted Coconut & Almond Toppings  
Lime, Mango & Pineapple Juices

\$8.95 per person



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### **Citrus Break**

Luscious Lemon Bars, Lemon Cookies  
Mini Lemon Poppy Seed Muffins,  
Fresh Cut Orange Quarters  
Sparkling Aranciata & Limonata Waters

\$9.95 per person

### **Afternoon Tea Break**

Shortbread Cookies & Lemon Squares  
Sweet Scones, Berry Compote & Lavender Sour Cream  
Selection of Earl Gray & Herbal Teas

\$9.95 per person

### **Theatre Break**

Hot Buttered Popcorn, Salted Peanuts  
Red & Black Licorice  
Assorted Soft Drinks

\$7.95 per person

### **Nacho Libra Break**

Crisp Corn Tortillas, Chunky Salsa,  
Guacamole & Sour Cream, Hot Peppers  
Warm Jalapeno Cheese, Onions & Tomatoes  
Assorted Soft Drinks

\$9.95 per person

### **The Garden Break**

Vegetable Crudités with Buttermilk Dip  
Stone Wheat Crackers, Garden Herb Cream Cheese  
Tomato & V8 Juices

\$6.95 per person

### **TGIF Break**

Pitchers of Virgin Lime Margaritas  
Carrot & Celery Sticks with Dip  
Crispy Chicken Wings (2 per person)

\$9.95 per person



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## COFFEE BREAK FAVOURITES

### **Beverages**

Freshly Brewed Regular or Decaffeinated Coffee	\$ 3.50 per person
Selection of Traditional & Herbal Teas	\$ 3.50 per person
Tazo Chai	\$ 3.50 per person
Assorted Soft Drinks, Regular & Diet (355 ml Can)	\$ 3.00 each
Bottled Spring Water (355 ml)	\$ 3.00 each
Perrier Sparkling Mineral Water	\$ 3.00 each
Perrier Sparkling Aranciata	\$ 3.25 each
Perrier Sparkling Limonata	\$ 3.25 each
Assorted Fruit Juice (Bottle)	\$ 3.25 each
2%, Chocolate or Skim Milk	\$16.00 per pitcher
Juice (Apple, Pineapple, Cranberry, Tomato, Orange, V8)	\$17.00 per pitcher
Freshly Squeezed Orange Juice	\$24.00 per pitcher
Happy Planet Organic juices	\$29.00 per pitcher
Happy Planet Organic Smoothies	\$32.00 per pitcher
Base Energy Drink	\$39.00 per Dozen
Energy 'Vitamin' Water (591 ml) assorted flavours	\$48.00 per Dozen



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## **Coffee Break Specialties**

Granola Bars	\$18.00 per dozen
Petite Sponge Cake Squares	\$18.00 per dozen
Chinese Almond Cookies	\$18.00 per dozen
Jumbo Home Baked Cookies	\$21.00 per dozen
Fruit Yogurts	\$24.00 per dozen
Chocolate Brownies	\$25.00 per dozen
Nanaimo Bars	\$25.00 per dozen
Carrot Cake	\$25.00 per dozen
Butter Tart Squares	\$25.00 per dozen
Banana or Seasonally Available Loaves	\$25.00 per loaf
Bagels & Cream Cheese	\$26.00 per dozen
Croissants, Muffins & Danish	\$27.00 per dozen
Scones (ask for seasonal availability)	\$28.00 per dozen
Italian Biscotti	\$28.00 per dozen
Omega 3 Reduced Fat Cookie	\$32.00 per dozen
Fresh Fruit Skewers with Yogurt Dip	\$32.00 per dozen
Trail Mix Bars	\$33.00 per dozen
French Pastries	\$33.00 per dozen
Confetti Cup Cake	\$42.00 per dozen
Rocky Road Cup Cake	\$42.00 per dozen
Yogurt Parfait with Cashew Granola & Seasonal Berries	\$36.00 per dozen
Whole Fresh Fruit	\$1.50 per piece
Sliced Fresh Fruit	\$4.50 per person
Seasonal Berries with Lavender Sour Cream	\$6.00 per person
Cheese Platter with Crackers & Artisan Breads	\$6.00 per person

\*Minimum quantities may apply\*



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(2011)

## **LUNCH BUFFETS**

(Services are available for 1½ hours)

### **The Ploughman's Lunch, Build Your Own Sandwich**

(Minimum 20 people)

Chef's Daily Market Fresh Soup

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Wild & Gathered Greens with a Selection of Dressings

Old Fashion Potato Salad

Hard Boiled Eggs

Pickles, Olives & Hot Peppers

Crisp Vegetables with Buttermilk Dip

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Selection of Sliced Cheeses

Crisp Lettuce & Peppery Radish Sprouts

Sliced Ripe Beef Steak Tomatoes & English Cucumbers

Regular & Basil Pesto Mayonnaise, Dijon & Grainy Mustard

Assortment of Country & Artisan Breads, Baguettes & Buns

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***(Please select any three of the following sandwich fillings for your buffet)***

Platter of Roast Country Ham, Smoked Turkey Breast,

Montreal Pastrami & Genoa Salami

Dijon & Rosemary Crusted Roast Top Sirloin of Canadian "AAA" Beef

Chicken Breast Salad with Dried Apricots, Walnuts & Fresh Rosemary

Albacore Tuna Salad with Sweet Relish & Capers

Fresh Wild B.C. Salmon Salad with Fennel & Lemon Aioli

Lightly Curried Egg Salad with Spring Onion

Mediterranean Grilled Eggplant & Sweet Red Peppers♥

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Brownies & Carrot Cake

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$21.95 per person

♥ Indicates low fat content ♥



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## **The New York Deli Lunch**

(Minimum 20 people)

Chef's Daily Market Fresh Soup

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Wild & Gathered Greens with a Selection of Dressings  
Kosher Pickle Spears & Hot Cherry Peppers  
Olive Oil Marinated Cauliflower & Zucchini with Oregano

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***(Please select any three of the following sandwich options for your buffet)***

Bocconcini, Red Pepper Pesto, Orange Tomato & Arugula on a Rustic Ficelle  
Chipotle Grilled Chicken Breast, Guacamole & Romaine on Jalapeño Asiago Bread  
Montreal Pastrami with Sauerkraut & Russian Dressing on Marble Rye  
Roast Country Ham with Fresh Sage & Dried Apricot Mayonnaise on a Kaiser Bun  
Genoa Salami with Provolone Cheese, Grilled Zucchini, Fresh Basil &  
Kalamata Olive Mayonnaise on Crusty Ciabatta  
BBQ Salmon Salad with Horseradish Cream Cheese, Cucumbers &  
Peppery Radish Sprouts on Onion & Dill Loaf  
Roast Canadian Beef Sirloin with Caramelized Onions, Watercress &  
3 Peppercorn Aioli on Multigrain  
Smoked Turkey Breast with Cranberry Chutney & Artisan Lettuce on  
Sour Dough Baguette

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Lemon Bars, Italian Biscotti & Chocolate Ganache Cake  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$23.95 per person



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## **"Mom's" Lunch**

(Minimum 20 people)

Cream of Mushroom Soup & Warm Buttermilk Biscuits

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Baby Greens with Cherry Tomatoes & a Selection of Dressings

Old Fashion Potato Salad with Egg

Raw Veggies & Dip

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***(Please select any two of the following entrees for your buffet)***

Dijon & Rosemary Crusted Green Peppercorn Meatloaf with a French Onion au Jus

Crisp Wild B.C. Salmon Fingers with a Citrus, Cucumber & Yogurt Tartar

Tender Beef Brisket Braised with Beer, Roast Mushrooms & Carrots

Roast Chicken & Broccoli Pot Pie with a Flaky Crust (vegetarian on request)

Grilled Cheese Sandwiches with Provolone, Cheddar, Gruyere & Caramelized Onions

Bacon & Mushroom Mac & Cheese, Gratinee with Herb Crumbs (vegetarian on request)

Farfalle & Tuna with Leeks, Fresh Dill & Sweet Peas (vegetarian on request)

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Home Fried Yukon Gold Potatoes & Steamed Seasonal Vegetables

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Apple Crumble

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$23.95 per person



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## **The Picnic Lunch**

(Minimum 20 people)

Pitchers of Lemonade

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Crusty "Picnic" Rolls & Sweet Butter

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Iceberg Wedges with Tomato & Crumbled Blue Cheese  
Individual Bags of Potato & Corn Chips  
Sesame Marinated Garden Fresh Vegetables  
Creamy Cole Slaw with Wasabi Dressing & Sunflower Seeds

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***(Please select any two of the following entrees for your buffet)***

Buttermilk Marinated Fried Chicken  
Grilled Chicken Breast Burgers with Poppy Seed Kaisers & Garnishes  
Charbroiled Beef Burgers with Poppy Seed Kaisers & Garnishes  
Bavarian Sausages with Spicy Mustard, Onions & Sour Dough Baguette  
Lamb Souvlaki Skewers with Pita & Tzatziki♥  
Baked Spinach & Phyllo Pies

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Fresh Fruit Skewers with Yogurt Dip  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$20.95 per person

♥ Indicates low fat content ♥



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## **The Richmond Wrap**

(Minimum 20 people)

Chef's Selection of Soup

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Artisan Lettuces with a Selection of Dressings  
Chick Pea & Mango Salad with Watercress & Sesame Vinaigrette  
Cauliflower Pickle with Mint, Lemon & Olive Oil

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***(Please select any three of the following wraps for your buffet)***

Rosemary Chicken Breast with Roast Garlic Mayonnaise  
Crispy Chicken Breast, Bacon & Ranch Dressing  
Roast Beef with Sundried Tomato Aioli & Caramelized Onions  
Montreal Style Smoked Beef with Provolone Cheese & Russian Dressing  
Baby Shrimp Salad with Light Curry Mayonnaise  
BBQ B.C. Salmon, Horseradish Mayo & Peppery Radish Sprouts  
Cucumber Coleslaw with Wasabi, Sunflower Seeds & Blue Cheese  
Tofu with an Orange Hoisin Glaze, Pea Shoots, Avocado & Carrot Pickle♥

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Fresh Seasonal Fruit Platter & Petite Sponge Cakes  
Freshly Brewed Regular or Decaffeinated Coffee or Gourmet Teas

\$21.95 per person

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## **The Pasta Buffet**

(Minimum 20 people)

Oven Baked Garlic & Parmesan Bread  
Focaccia with Balsamic Syrup & Olive Oil

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Artisan Greens with Blackberry & Olive Oil Vinaigrette  
Tuscan Panzanella Bread Salad with Basil, Red Onion & Tomato

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Cavatappi, Spaghetti & Whole Wheat Cheese Stuffed Tortelloni

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***(Please select any three of the following sauces for your buffet)***

<i>Bolognaise</i>	Rich meat ragu
<i>Pomodoro</i>	Plum tomato, all vegetarian♥
<i>Pesto E Pomodoro</i>	Cream, pesto & tomato
<i>Creamy Alfredo</i>	Rich with garlic & nutmeg
<i>Amatriciana</i>	Tomato with onions & dry cured Italian bacon
<i>Carbonara</i>	Alfredo with julienne of ham & peas
<i>Vongole</i>	Alfredo with clams, parsley & white wine
<i>Quattro Formaggi</i>	Alfredo with four cheeses
<i>Ai Funghi</i>	Field mushrooms with rosemary, cream & sherry
<i>Salsiccia</i>	Italian turkey sausage, herbs & rose sauce

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Parmesan Cheese & Chilies

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Tiramisu Torte  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$21. 25 per person

*add Baked Spinach & Cheese Cannelloni for an additional \$2.25 per person*

*add Baked Meat Cannelloni for an additional \$2.75 per person*

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## **The Fajita Bar**

(Minimum 30 people)

Black Bean Soup with Chorizo & Green Chilies  
(Vegetarian on request)  
Crisp Corn Tortillas

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Grilled Corn Salad with Lime & Cilantro  
Warm Flour Tortillas & Crisp Corn Taco Shells

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***(Please select any two of the following fajita fillings for your buffet)***

Spicy Chorizo & Smoked Peppers  
Boneless Chicken Breast & Chipotles en Adobo♥  
Blackened Shrimp with, Lime & Fresh Pineapple  
Tender Beef Steak with Black Pepper & Avocado  
Fire Roasted Peppers with Cumin, Mango & Ancho Chilies♥

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Jack Cheese, Crisp Lettuce & Tomatoes  
Salsa, Guacamole & Sour Cream  
Mexican Rice with Fresh Tomato & Olives

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Warm Custard Flan, Churros with Cinnamon Sugar & Fresh Fruit Platter  
Freshly Brewed Regular or Decaffeinated Coffee or Gourmet Teas

\$22.00 per person

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## **The Sea Island Lunch Buffet**

(minimum 50 people)

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

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Wild & Gathered Greens  
Traditional Caesar Salad  
Old Fashion Potato Salad with Egg  
Watermelon Salad with Feta Cheese & Ginger Vinaigrette  
Canadian Mussels Marinated with Star Anise, Garlic & Olive Oil  
BBQ Salmon with Horseradish Crème Fraîche

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***(Please select any two of the following entrees for your buffet)***

Wild B.C. Salmon with Rosemary Infused Maple Beurre Blanc  
Braised Cod Loin with a Smoked Tomato Puttanesca♥  
Thyme Marinated Chicken Breast & Leg with a Grainy Mustard Demi Glace  
Roasted Chicken Stroganoff with Buttered Egg Noodle, Shiitakes & Dill  
Penne with a Rich Lamb Bolognese & Kalamata Olives  
West Coast Paella with Chicken, Chorizo, Local Fin & Shellfish  
Whole Wheat Cheese Tortelloni with Broccoli & Red Pepper Pesto  
Petite Sirloin Steak Medallions, Red Wine Peppercorn Demi Glace

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Skin on Mashed B.C. Yukon Gold Mashed Potatoes Gratinee  
Steamed Seasonal Vegetables

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Selection of French Pastries, Assortment of Exotic Cakes and Tortes  
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$28.00 per person

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(2011)

## **The Pacific Rim Lunch**

(Minimum 30 people)

Coconut Chicken Soup

Naan Bread

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Taiwan Cabbage Slaw with Diakon, Carrot, Pea Shoots & Spicy Ginger Dressing

Sweet & Sour Cucumber & Peanut Salad with Mint

Chilled Soy Sauce Noodles with Ham & Green Onion

BBQ Chinese Meat Platter

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***(Please select any two of the following entrees for your buffet)***

Gold Coin Beef Tenderloin Medallions

Wild B.C. Salmon Steamed with Ginger & Green Onion♥

Crisp Vegetarian Spring Rolls

Gently Spicy Boneless Butter Chicken

Sweet & Sour Lean Boneless Pork with Pineapple

Chick Peas With Indian Spices & Tomato♥

North Indian Lamb Vindaloo (spicy)

Chef's Selection of Steamed Dim Sum

South Indian Shrimp Curry with Coconut Milk & Mango

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Braised E-Fu Noodles with Straw Mushrooms

Sweet Pea & Kimchee Fried Rice

Market Fresh Vegetable Stir Fry

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Mousse Cakes & Almond Cookies

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$31.00 per person

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(2011)

## **SMALL GROUP BUFFET LUNCHEONS**

(Services are available for one hour)

**(Exclusively For Groups of 10 to 20 People)**

### **Soup & Sandwich**

Chef's Market Fresh Soup  
Wild & Gathered Greens with a Selection of Dressings  
Fresh Made Sandwiches, Chef's Deli Selections

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Country Style Dessert Bars  
Freshly Brewed Coffee or Tea

\$16.00 per person

### **Spaghetti**

Wild & Gathered Greens with a Selection of Dressings  
Cheese Toasted Garlic Bread  
Spaghetti with either Plum Tomato Pomodoro Sauce or a Rich Meat Bolognese  
*(please select one of the above sauces)*

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Country Style Dessert Bars  
Freshly Brewed Coffee or Tea

\$16.00 per person

### **Stir Fry**

Fragrant Steamed Jasmine Rice  
Boneless Chicken or Beef with Vegetables & Black Bean Sauce Stir Fry  
*(please select one of the above options)*

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Country Style Dessert Bars  
Freshly Brewed Coffee or Tea

\$16.00 per person



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(2011)

**Box Lunch**  
**For groups leaving the property**  
**Available for pickup from 10:30 am to 1:00 pm**

**Each Box Contains One Choice from Each of the Following Category:**

**Salad**

Sesame Marinated Vegetables, Old Fashion Potato Salad or  
Pasta Salad with Pesto

**Sandwich**

Smoked Turkey Breast, Tuna Salad with Pickles,  
Egg Salad with Curry & Green Onion,  
Black Forest Ham & Swiss Cheese or Montreal Style Smoked Meat

**Dessert**

Butter Tart Square, Brownie, Nanaimo Bar or Carrot Cake  
One Piece of Fresh Fruit  
Boxed Juice or Soft Drink

\$14.95 per person  
a surcharge of \$4.00 will apply for dining in



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## A LA CARTE LUNCHEONS

### Create Your Own Lunch from our A La Carte Lunch Menu

(Minimum 2 Courses including 1 entrée)

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

#### **Soups & Salads**

Minestrone Soup♥	\$4.50
Italian Sausage & White Bean Soup with Rosemary	\$4.50
Wild & Gathered Greens with Blackberry Balsamic Vinaigrette♥	\$4.50
Cream of Portabellini Mushrooms with Sherry & Thyme	\$4.50
Apple Wood Smoked Split Pea Soup with Sage Croutons♥	\$4.50
Artisan Lettuces with Vine Ripe Tomatoes & Cucumbers	\$5.50
Traditional Caesar Salad with Parmesan & Croutons	\$5.50
Spinach Salad with Mushrooms, Bacon, Egg & Ranch Dressing	\$5.50
New England Style Clam Chowder	\$5.50
Wild B.C. Salmon Chowder with Fennel	\$5.75
Corn Bisque with Crab Meat & Chive Oil	\$6.00
Grilled Asparagus Salad with Basil Pesto & Chopped Egg	\$6.50
Butter Lettuce & Baby Shrimp, Thyme Buttermilk Vinaigrette	\$6.50

#### **Entrees**

~ All entrées are served with appropriate seasonal garnish ~

Cheese & Spinach Cannelloni Baked with a Rich Béchamel Sauce	\$16.00
Gnocchi with Braised Bok Choy, Shiitakes & Coconut Curry Cream	\$16.00
Cobb Salad with Chicken Breast, (Egg, Tomato, Bacon, Avocado & Blue Cheese)	\$16.00
Spaghetti with a Rich Bolognese Sauce & Parmesan Cheese	\$17.00
Meatloaf with Blue Cheese Crust, Roast Garlic au Jus & Mashed Potatoes	\$18.00
Boneless all Breast Butter Chicken (With Toasted Cashew Saffron Rice & Pappadum)	\$18.00
Crisp Potato Crusted Cod Loin with a Scallion Horse Radish Beurre Blanc	\$18.00
Beef Tenderloin Medallions "Stroganoff" (With Pappardelle, Sour Cream & Gherkins)	\$18.00
Saltimbocca Chicken Breast with Sage & Prosciutto, Lemon Beurre Blanc	\$19.00
Baked Wild B.C. Salmon Filet with a Chardonnay & Chive Beurre Blanc	\$20.00
Wild B.C. Salmon Filet Steamed with Soy, Ginger & Green Onion♥	\$20.00
Red Wine Braised Beef Short Rib with Onion Jam, au Jus & Mashed Potatoes	\$21.00
Grilled Sirloin Steak with a Green Peppercorn Demi Glace	\$22.00

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## **Desserts**

Seasonal Fruit Sorbet♥	\$3.50
Light Milk Chocolate Mousse	\$4.00
Seasonal Fruit Salad♥	\$5.50
Fresh Strawberries with Sweet Cream	\$5.50
Chocolate and Pecan Pie with Mandarin Orange Crème Anglaise	\$5.50
White Chocolate and Grand-Marnier Mousse Cake, Berry Coulis	\$6.00
New York Style Cheesecake with Strawberry Coulis	\$6.25
Mango Blueberry Cheesecake with Crème Chantilly	\$6.50

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## RECEPTION SPECIALTIES

(Minimum of two dozen each)

<b><u>Hot</u></b>	<b><u>Per Dozen</u></b>
Baked Mini Potato with Blue Cheese & Chives	\$19.00
Pork & Vegetable Potsticker	\$19.00
Crisp Chicken Wings a la Diablo with Blue Cheese Dressing	\$20.00
Italian Seasoned Meat Balls	\$21.00
Escargots in Pastry with Gratinee with Parmesan Hollandaise	\$21.00
Spinach and Feta Cheese in Puff Pastry	\$21.00
Smoked Salmon & Scallion Quiche	\$21.00
Vegetable Samosas	\$21.00
Chicken & Bean Quesadillas with Garnishes	\$22.00
Fried Oysters with Wasabi Mayonnaise	\$22.00
Crisp Shrimp Purse	\$23.00
Chicken Breast Sate	\$24.00
Crisp Phyllo Prawns with Sweet Chili Sauce	\$25.00
Asian Shrimp Toasts with Sesame	\$26.00
Baked Mushroom Cap with Turkey Sausage	\$27.00
Petite Yorkshire Pudding with Roast Beef & Truffle Oil Hollandaise	\$29.00
Beef Tenderloin Brochette with Béarnaise Sauce	\$34.00
Lobster Tartlet Gratinee with Sherry Hollandaise & Parmesan Cheese	\$36.00
Lamb Chop with Green Olive Tepeade	\$40.00

<b><u>Cold</u></b>	<b><u>Per Dozen</u></b>
Mini Baked Potato with Sour Cream & Salmon Caviar	\$19.00
Smoked Garlic Goat Cheese Tartlets with Cherry Tomato	\$19.00
Prosciutto & Melon	\$20.00
California Rolls (Minimum 4 Dozen)	\$21.00
Bocconcini & Olive Oil Grilled Zucchini	\$21.00
Smoked Salmon Nori Roll with Basil Pesto	\$22.00
Tender Asparagus with Smoked Beef	\$24.00
Mini Croissants with Chicken Salad	\$24.00
Smoked Salmon Rosettes with Cucumber	\$25.00
Tiger Prawns with Tandoori Mayonnaise	\$25.00
Crab Salad with Thyme Aioli on Crustini	\$26.00
Mini Croissants with Dilled Shrimp Salad	\$27.00
Spicy Seared Tuna Loin, Sesame Mayonnaise	\$27.00
BBQ Duck Tartlet with Hoisin & Green Onion	\$32.00
Smoked Beef Tenderloin with Truffle oil	\$33.00
Seared Beef Tenderloin on Blue Cheese Crustini	\$34.00
Smoked Trout Mousse on Chicory	\$34.00



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(2011)

## **Chinese Specialties**

## **Per Dozen**

Har Gow (Shrimp Dumpling)	\$24.00
Shiu Mai (Pork Dumpling with Mushroom)	\$24.00
Baked Mini Pastry with Pork & Green Onion	\$24.00
Vegetable Spring Rolls	\$24.00
BBQ Pork Puff Pastry	\$24.00
Steamed BBQ Pork Bun or Minced Chicken Bun	\$24.00
Mini Egg Tart	\$22.00
Assorted Chinese Style Pudding	\$22.00

## **Reception Specialties**

Chilled Split Back Prawns with Cocktail Sauce	\$250.00/100pieces
Assorted Sushi	\$300.00/100 pieces
Assorted Cocktail Sandwiches (finger sandwiches)	\$125.00/25 people
Sliders, Mini Beef Burgers with Condiments (6 dozen)	\$200.00
Carved Baron of Beef with Condiments & Rolls	\$600.00/75 people
Gourmet Cheese with French Baguettes & Water Biscuits	\$225.00/50 people
Deli Meats & Cold Cuts	\$125.00/25 people
Assorted Seasonal Vegetables & Herb Dip	\$75.00/25 people
Fresh Seasonal Fruit Platter	\$75.00/25 people
Chocolate Fountain with Fresh Fruits & Fanciful Garnishes	\$7.00 per person
Crab Claws on Crushed Ice with Cocktail Sauce	\$ market
Oysters on the Half Shell	\$ market
Hand-Sculpted Ice carving	\$350.00 up



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(2011)

## 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.  
All prices are subject to a 15% gratuity and applicable taxes.  
(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



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



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

## **"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



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

■ ■ ■

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

♥ Indicates low fat content ♥



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(2011)