

catering  
menus

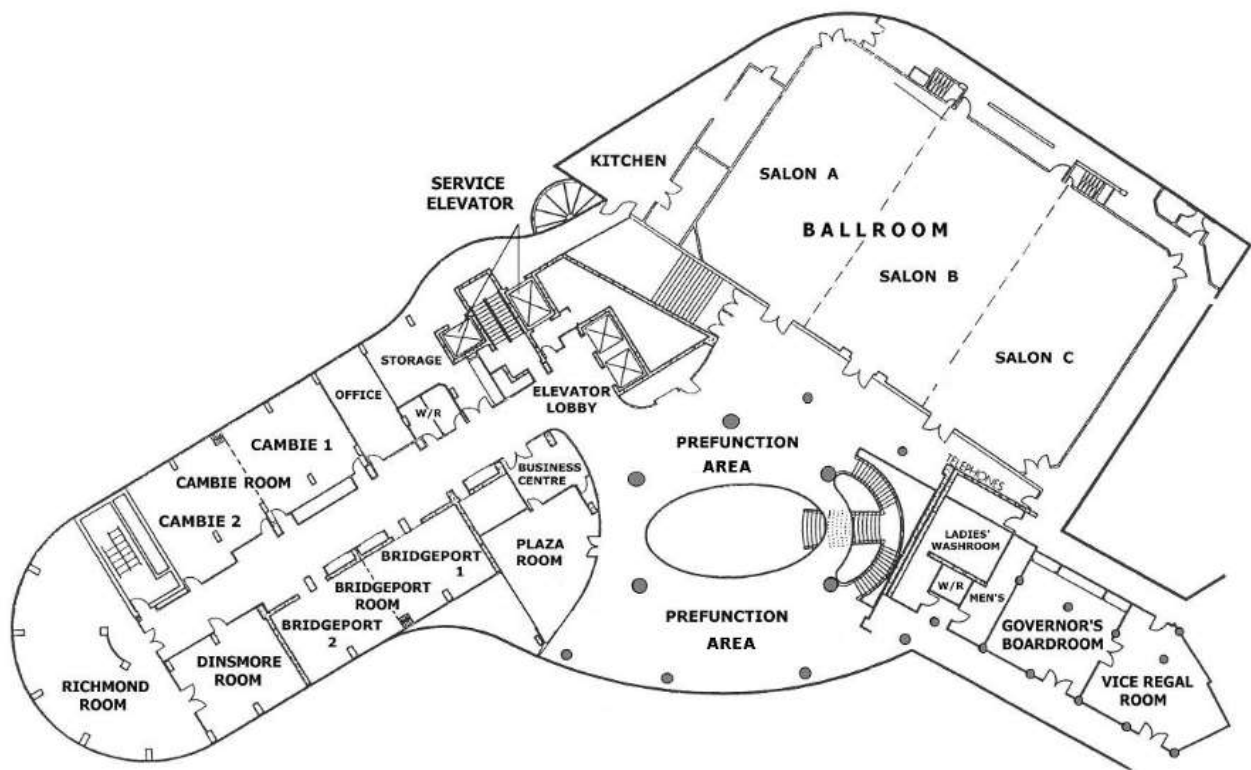


**Radisson**  
VANCOUVER AIRPORT

# meeting room dimensions & seating capacity



Room Name	Sq. Ft.	Dimension	Rounds	Theatre	Class Room	U-Shape	Hollow Square	Board Room	Reception	Exhibit
Prefunction Area	2800	-	80	100	-	-	-	-	200	15-25
President Ballroom	6000	101' X 61'	420	500	330	-	-	-	600	46
Salon A	1920	33' X 61'	110	200	110	50	50	30	200	12
Salon B	2160	34' X 61'	110	200	110	50	50	30	200	12
Salon C	1920	33' X 61'	110	200	110	50	50	30	200	12
Cambie	1300	27.5' X 50.5'	80	70	48	30	28	30	80	8
Cambie 1	660	27.5' X 25'	30	35	20	15	12	12	40	-
Cambie 2	640	27.5' X 25.5'	30	35	20	15	12	12	40	-
Bridgeport	900	49.9' X 17.9'	40	65	45	25	-	25	70	7
Bridgeport 1	450	25.5' X 17.9'	20	30	18	15	-	12	30	-
Bridgeport 2	450	24.3' X 17.9'	20	30	18	15	-	12	30	-
Richmond	1200	60' X 20'	80	90	50	25	24	22	100	8
Dinsmore	540	21' X 21.3'	30	40	18	12	12	12	35	-
Plaza Room	560	40.5' X 20'	30	40	30	16	16	16	30	-
Governor's Boardroom	563	25' X 23.5'	-	-	-	-	-	14	-	-
Vice Regal Room	451	25.5' X 26'	40	30	25	13	-	12	30	-



President Ballroom ceiling height: 15.5 feet ♦ Meeting Room ceiling height: 9.5 feet  
 Maximum estimates do not take into consideration the space required for A/V and F&B setups.  
 All maximums allow only 2 feet of space per person.

# breakfast buffet



All breakfast services include freshly brewed coffee & naturally sourced teas.

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*(Based on 1 hour of continuous service)*

## The Continental

(Minimum 10 people)

Orange & Grapefruit Juices  
Scones, Muffins, Danish & Mini Croissants  
Fruit Preserves, Honey & Butter

\$13.75 per person

## The Heart Smart Continental ♥

(Minimum 10 people)

Orange & Grapefruit Juices  
Happy Planet Organic Fruit Smoothies  
Sliced Seasonal Fruit & Berries  
Individual Low Fat Fruit Yogurts  
Low Fat Cranberry Omega Loaf  
Low Fat Apple Cinnamon Muffins  
Granola & Select Cereals with Skim & Soy Milk

\$16.75 per person

## Bagel Breakfast

(Minimum 10 people)

Orange & Grapefruit Juices  
Assorted Bagels & Flavoured Cream Cheeses  
Thin Spanish Onion & English Cucumber  
Pink Grapefruit Segments

\$15.75 per person

## The Healthy Start Breakfast Buffet ♥

(Minimum 24 people)

Orange, Grapefruit & Cranberry Juices  
Happy Planet Organic Fruit Smoothies  
Sliced Seasonal Fruit & Berries  
Muesli with Skim & Soy Milk

*Please select any two items below*

Cream of Quinoa, Almond Milk, Dry Apricots & Coconut  
Warm Red River Cereal with Rye & Flax Seed  
Low Fat Turkey Bacon  
Vegetarian Sausage Patties  
Scrambled Tofu with sundried Tomatoes & Basil (V)  
Eggs with Cauliflower Rice, Quinoa & sunflower Seeds  
Scrambled Egg Whites with Salsa Verde & Kale  
Scrambled Free Run Eggs with Skim Milk Mozzarella

\$18.95 per person

♥ Indicates low fat content ♥

V - Vegan

## Enhance Your Breakfast Buffet with the Addition of these Items

*(Please note these prices do not reflect stand-alone purchases)*

Chocolate Milk	\$2.25 per person
Congee with pickles	\$2.25 per person
Pink Grapefruit Segments	\$2.75 per person
Premium White Grape Juice	\$2.75 per person
Premium Blueberry Cocktail	\$2.75 per person
Hard Boiled Free Run Eggs	\$2.75 per person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Whole Wheat Pancakes	\$2.75 per person
Cottage Cheese	\$2.75 per person
Crisp Breakfast Potatoes	\$3.50 per person
Hashbrown Potato Patties	\$3.00 per person
Sautéed Crimini Mushrooms	\$3.75 per person
Thick Waffles with Blackberry Syrup	\$4.25 per person
Creamy Scrambled Eggs	\$3.25 per person
Baked Country Ham	\$4.25 per person
Seasonal Sliced Fruits	\$4.50 per person
Whole Fresh Fruit	\$26.00 per dozen
Individual Pro-Biotic Fat Free Yogurts	\$29 per dozen
Fresh Fruit Skewers with Yogurt Dip	\$65 per dozen
Happy Planet Organic Fruit Smoothie	\$36 per pitcher
Smoked Salmon with Garnishes	\$95 per side

## Smart Choice Substitutions for your Buffet, Upgrade Existing Items with These Selections

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.50 per person
Certified Organic Pork Sausages	\$3.50 per person
Certified Organic Bacon	\$3.50 per person

## Morning Bakery Selection

Assorted Muffins, Danish & Croissants	\$31 per dozen
Gluten Free Muffins	\$54 per dozen
Omega 3 High Fibre Breakfast Cookie	\$32 per dozen
Hand Made Trail Mix Bars	\$36 per dozen
Bagels & Cream Cheese	\$38 per dozen
Seasonally Available Loafs	\$27 each
Gluten Free Loaf (seasonal flavours)	\$29 each

All menu services and charges are subject to minimum numbers.

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

(2017)

# breakfast buffet



All breakfast services include freshly brewed coffee & naturally sourced teas.

*(Based on 1 hour of continuous service)*

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## The B.C. Breakfast Buffet

(Minimum 24 people)

Happy Planet Organic Fruit Smoothies  
 Orange & Grapefruit Juices  
 Fresh Fruit Salad  
 Raisin Brioche & Cranberry Bread with  
 Honey Whipped Goat Cheese  
 Scrambled Eggs with Smoked Salmon, Dill & Shiitakes  
 Oven Roast Yukon Gold Potatoes with Thyme & Shallots  
 Roma Tomatoes Broiled with Parmesan

\$19.55 per person

## The Country Breakfast Buffet

(Minimum 24 people)

Orange & Grapefruit Juice  
 Cantaloupe Wedges  
 Warm Buttermilk Country Biscuits with Honey & Butter  
 Hot Oatmeal with Plantation Sugar  
 Scrambled Eggs with Sharp Cheddar & Mushrooms  
 Baked Beans with Canadian Maple Syrup & Rosemary  
 Skillet Roasted All Beef Sausages or Roast Country Ham

\$19.25 per person

Upgrade to Sirloin Steaks for an additional \$8.00 per person

## The Breakfast Buffet

(Minimum 24 people)

Orange & Grapefruit Juice  
 Selection of Danish, Buttery Croissants, Scones & Muffins  
 Sliced Seasonal Fruit & Berries

Please select from the items below

Creamy Scrambled Eggs with Aged Cheddar & Chives  
 ♥ Scrambled Egg Whites with Soy Cheese & Salsa  
 ♥ Quinoa & Kale Scrambled Eggs  
 Baked Eggs with Smoked Salmon, Havarti & Hollandaise  
 Crisp Breakfast Potatoes with Spring Onions  
 Hash Brown Potato Patties  
 Ham & Egg Crepes with Thyme Hollandaise  
 Roast Country Ham with Grain Mustard Glaze  
 Crisp Bacon & Italian Turkey Sausage  
 Rosemary Roast All Beef Sausages with Onion Gravy  
 ♥ Reduced Fat Turkey Bacon  
 ♥ Vegetarian Sausage Patties  
 Whole Wheat Pancakes, Maple Syrup & Strawberries  
 Brioche French Toast & Irish Cream Syrup  
 Broiled Roma Tomatoes with Parmesan Cheese

1 selection for your breakfast buffet, \$16.95 per person

2 selections for your breakfast buffet, \$18.95 per person

3 selections for your breakfast buffet, \$21.25 per person

♥ Indicates low fat content ♥

## Enhance Your Breakfast Buffet with the Addition of these Items

Chocolate Milk	\$2.25 per person
Congee with pickles	\$2.25 per person
Pink Grapefruit Segments	\$2.75 per person
Premium White Grape Juice	\$2.75 per person
Premium Blueberry Cocktail	\$2.75 per person
Hard Boiled Free Run Eggs	\$2.75 per person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Whole Wheat Pancakes	\$2.75 per person
Cottage Cheese	\$2.75 per person
Crisp Breakfast Potatoes	\$3.50 per person
Hashbrown Potato Patties	\$3.00 per person
Sautéed Crimini Mushrooms	\$3.75 per person
Thick Waffles with Blackberry Syrup	\$4.25 per person
Creamy Scrambled Eggs	\$3.25 per person
Baked Country Ham	\$4.25 per person
Seasonal Sliced Fruits	\$4.50 per person
Whole Fresh Fruit	\$26.00 per dozen
Individual Pro-Biotic Fat Free Yogurts	\$29 per dozen
Fresh Fruit Skewers with Yogurt Dip	\$65 per dozen
Happy Planet Organic Fruit Smoothie	\$36 per pitcher
Smoked Salmon with Garnishes	\$95 per side

## Smart Choice Substitutions for your Buffet, Upgrade Existing Items with These Selections

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.50 per person
Certified Organic Pork Sausages	\$3.50 per person
Certified Organic Bacon	\$3.50 per person

## Morning Bakery Selection

Assorted Muffins, Danish & Croissants	\$31 per dozen
Gluten Free Muffins	\$54 per dozen
Omega 3 High Fibre Breakfast Cookie	\$32 per dozen
Hand Made Trail Mix Bars	\$36 per dozen
Bagels & Cream Cheese	\$38 per dozen
Seasonally Available Loafs	\$27 each
Gluten Free Loaf (seasonal flavours)	\$29 each

All menu services and charges are subject to minimum numbers.

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

(2017)

# plated breakfast



All breakfast services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 hour of continuous service)

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## PLATED BREAKFAST SERVICE (Minimum 12 people)

### The Cambie

Orange & Grapefruit Juice  
Creamy Scrambled Eggs  
Crisp Bacon & Italian Turkey Sausage  
Breakfast Potatoes with Spring Onions  
Croissant with Fruit Preserves & Fresh Fruit Garnish

\$16.75 per person

### The Benedict

Orange & Grapefruit Juice  
Fresh Seasonal Fruit Garnish  
Eggs Benedict with Canadian Bacon & Lemon Hollandaise  
Breakfast Potatoes with Spring Onions

\$19.50 per person

### The West Coast Benedict

Orange & Grapefruit Juice  
Fresh Seasonal Fruit Garnish  
Eggs Benedict with Smoked Salmon & Lemon Hollandaise  
Breakfast Potatoes with Spring Onions

\$21.45 per person

### The "Board Room" Breakfast

Orange & Grapefruit Juice  
Creamy Scrambled Eggs with Mushrooms & Rosemary  
Petite Filet of Beef with Red Wine & Black Pepper,  
Hollandaise Sauce  
Rosti Potato with Caramelized Shallots  
Parmesan Broiled Roma Tomato  
Buttery Croissant & Fresh Seasonal Fruit Garnish

\$26.75 per person

## BUFFET BRUNCH

Buffet brunch service is also available for groups of 35 people or larger. Priced from \$36.00 per person, tailored menus are available.

### Add to Your Plated Breakfast any of These Items

Chocolate Milk	\$2.25 per person
Congee with pickles	\$2.25 per person
Pink Grapefruit Segments	\$2.25 per person
Premium White Grape Juice	\$2.50 per person
Premium Blueberry Cocktail	\$2.50 per person
Cottage Cheese	\$2.75 per Person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Sautéed Crimini Mushrooms	\$3.25 per person

### Smart Choice Upgrades for your Plated Breakfast

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.75 per person
Certified Organic Pork Sausages	\$3.75 per person
Certified Organic Bacon	\$3.75 per person

All menu services and charges are subject to minimum numbers.

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

(2017)



# breaks & refreshers



Themed Breaks are available from 9:00am to 11:00am & 1:30pm to 4:00pm for groups of 18 or larger.  
 All Themed Breaks include freshly brewed coffee & naturally sourced teas.  
*(Based on 1 hour of continuous service)*

## THEMED BREAKS

Energy Break♥	\$7.95 per person
Assorted Cereal Bars	
Spa♥	\$7.95 per person
Chilled Fruit Juice, Sliced Banana Bread or other seasonally available Loaves	
Cookie Time	\$8.95 per person
Selection of Seasonally Available Cookies & Italian Biscotti, Ice Cold 2%, Skim & Chocolate Milk	
Morning Tea	\$8.95 per person
Petite Almond, Chocolate & Apricot Croissants, Sweet Scones, Individual No-fat Yogurts, Selection of Earl Gray & Herbal Teas	
Afternoon Tea	\$10.25 per person
Shortbread Cookies, Lemon Squares, Sweet Scones, Berry Compote & Lavender Sour Cream, Sweet Earl Gray Iced Tea with Fresh Mint	
The Garden Break	\$9.25 per person
Crisp Vegetables & Stone Wheat Crackers with Buttermilk Dip & Flavoured Cream Cheeses, V8 Juice & Crushed Basil Lemonade	
The Med Break♥	\$9.75 per person
Hummus (vegan) with Pita, Marinated Olives, Feta Cheese, Grape Tomatoes & Sliced Cucumbers, Whole Almonds & Pomegranate Lemonade	
Tropical Refresh♥	\$7.95 per person
Orange Quarters, Fresh Bananas, Lime, Mango & Pineapple Juices	
Citrus Break	\$10.55 per person
Luscious Lemon Bars, Lemon Cookies, Mini Lemon Poppy Seed Muffins, Fresh Cut Orange Quarters, Sparkling Aranciata Water & Muddled Blueberry Lemonade	
Theatre Break	\$9.75 per person
Hot Buttered Popcorn, Salted Pretzels, Peanuts, Red & Black Licorice, Assorted Soft Drinks	
Italian Soda Break	\$8.25 per person
Sparkling San Pellegrino Sodas & Waters, Assorted Biscotti, Quartered Oranges	
Kitsilano Break	\$10.95 per person
Premium Kashi Bars, Dried Apricots & Cranberries, Sliced Fresh Fruit, Organic Happy Planet Fruit Smoothies & Perrier Waters	
The Health Nut	\$10.95 per person
Raw Almonds & Cashews, Cereal Bars & Individual Yogurts, Coconut Water & Vegetable Juice	

## COFFEE BREAK FAVOURITES

Beverages	
Freshly Brewed Coffee	\$ 4.00 per person
Selection of Traditional & Herbal Teas	\$ 4.00 per person
Tazo Chai	\$ 4.00 per person
Assorted Soft Drinks (355 ml Can)	\$ 3.30 each
Bottled Spring Water (355 ml)	\$ 3.30 each
Perrier Sparkling Mineral Water	\$ 3.30 each
San Pellegrino Sparkling Aranciata	\$ 3.30 each
San Pellegrino Sparkling Limonata	\$ 3.30 each
Assorted Fruit Juice (Bottle)	\$ 3.30 each
Juice (Apple, Pineapple, Cranberry, Tomato, Orange or V8)	\$17.00 per pitcher
Sweet or Un-Sweet Iced Tea	\$17.00 per pitcher
Milk, 2%, Chocolate or Skim Milk	\$18.00 per pitcher
Freshly Squeezed Orange Juice	\$28.00 per pitcher
Happy Planet Organic Juices	\$30.00 per pitcher
Happy Planet Organic Smoothies	\$34.00 per pitcher
Energy 'Vitamin' Water (591 ml)	\$48.00 per Dozen
Coconut Water (330ml)	\$55.00 per Dozen
All Cane Sugar Mexican Sodas	
Jarritos Cola	\$83.00 per 2 Dozens
Jarritos Pineapple	\$83.00 per 2 Dozens
Jarritos Grapefruit	\$83.00 per 2 Dozens
Jarritos Mandarin	\$83.00 per 2 Dozens
Jarritos Guava	\$83.00 per 2 Dozens

## Snacks

Cereal Bars	\$21.00 per Dozen
Petite Sponge Cake Squares (min. 15 dz.)	\$21.00 per Dozen
Chinese Almond Cookies	\$23.00 per Dozen
Rice Crispy Squares (min. 3 dz.)	\$23.00 per Dozen
Jumbo House Baked Cookies	\$25.00 per Dozen
Individual No-Fat Fruit Yogurts	\$25.00 per Dozen
Seasonally Available Loaves	\$26.00 per Loaf
Country Style Dessert Bars	\$28.00 per Dozen
Italian Biscotti	\$29.00 per Dozen
Premium Kashi Granola Bars	\$30.00 per Dozen
Croissants, Muffins & Danish	\$31.00 per Dozen
Scones (seasonal flavours)	\$33.00 per Dozen
Omega 3 High Fibre, Low Fat Cookie	\$33.00 per Dozen
Hand Made Bake Shop Trail Mix Bars	\$36.00 per Dozen
Assorted Bagels & Cream Cheeses	\$38.00 per Dozen
French Pastries	\$38.00 per Dozen
Yogurt Parfait with Granola & Berries	\$39.00 per Dozen
Fresh Fruit Skewers with Yogurt Dip	\$65.00 per Dozen
Variety of Individual Lay's Chips	\$65.00 per 3 Dozens
Miss Vicki Salt & Vinegar Chips	\$57.00 per 3 Dozens
Individual Cheddar Sun Chips	\$57.00 per 3 Dozens
Whole Fresh Fruit	\$2.25 per piece
Sliced Fresh Fruit	\$7.00 per Person
Berries with Lavender Sour Cream	\$6.00 per Person
Cheese Platter with Crackers	\$7.00 per Person
Gluten Free Muffins	\$52 per Dozen
Gluten Free Loaf (seasonal flavour)	\$29 per Loaf
Gluten Free Lemon Bars	\$39.00 per Dozen
Gluten Free Quinoa Date Bars	\$36.00 per Dozen

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

# hydration stations

Radisson

Based on one hour of continuous service

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## Ginger Mist Water

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Ginger, Lemon Grass, Fresh Coriander & Lime

## Garden Water

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Basil, Parsley, Rosemary Cranberries & Lemon

## Cucumber Chill Water

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Cucumber, Fresh Dill & Mint

## Citrus Water

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Lemons, Limes & Oranges

## Masala Thandai Water

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Rose Water, Green Cardamom, Orange, Fennel & Mint

## Richmond Water

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Cranberries with a Hint of Ginger

## The Okanagan Water

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Grapes, Red Apples & Basil

\$50.00 for 3 Gallons



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(2017)

# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.

*(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)*

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## The Taco Bar

(Minimum 35 people)

Mixed Bean Soup with Chillies  
Charred Corn Salad with Lime & Cilantro  
Chips & Salsa

Mexican Rice with Tomato & Olives  
Warm Flour Tortillas

*Please select any two of the following tacos*

Bulgogi Marinated Sirloin, Kimchee, Scallions & **Gochujang**  
Carne Asada Beef Steak, Orange Ponzu & Sour Cream  
Crisp Chipotle Braised Pork, Tomatillo Salsa & Avocado Crema  
Chorizo & Potato, Pickled Red Onions & Buttermilk Slaw  
Tamari & Rosemary Braised Mushrooms, Miso Crema & Chevre  
♥Tandoori Cauliflower, Coconut Salsa & Minted Yogurt  
Smoky Chicken Tinga, Onions, Cilantro & Feta  
♥Jerk Roast Chicken Breast, Banana Ketchup & Black Beans  
Classic Crisp Fried Fish, Creamy Adobo & Cabbage  
Soy Glazed Salmon, Crunchy Noodle Slaw, Sesame Aioli

Custard Flan, Churros with Cinnamon Sugar & Fruit Platter

\$26.75 per person

## “Mom’s” Lunch

(Minimum 20 people)

Warm Country Style Buttermilk Biscuits  
Cream of Roast Tomato Soup with Rosemary  
Iceberg Lettuce with Cherry Tomatoes & Dressings  
Old Fashion Potato Salad with Egg  
Carrots, Celery Sticks & Radishes with Buttermilk Dip

Steamed Peas with Mint Butter & Bibb Lettuce  
Buttermilk Mashed Skin on Yukon Gold Potatoes

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

Thyme Crusted Meatloaf, Caramelized Onion au Jus  
Panko Fish Sticks with Lime & Tarragon Aioli  
Rotisserie Style Chicken with a Light au Jus  
Grilled Cheese Sandwiches, Provolone, Sage, Mustard  
& Caramelized Onions on Rustic Multi Grain  
Cheese Ravioli with Plum Tomato Sauce  
Turkey Shepherd’s Pie with Parmesan Mashed Potato  
Meat balls, Shiitake, Rosemary Cream Demi-Glace Gravy  
Beef Stew, Rich with Red Wine & Carrots

Warm Apple Cinnamon Crumble with Whipped Cream

\$26.75 per person

♥ Indicates low fat content ♥

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za’atar Dressing	\$3.50 per person
<b>Chef’s Daily</b> Market Fresh Soup	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥Sesame Marinated Vegetables Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

All menu services and charges are subject to minimum numbers.

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

(2017)



# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.

(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

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## The "Fan Hup" Rice Box Lunch

(Minimum 20 people)

Crisp Vegetarian Spring Rolls with Plum Sauce  
Steamed Jasmine or Brown Rice  
Market Fresh Vegetable Stir Fry

*Select two of the following entrée*

Boneless Chicken with Green Peppers & Black Bean Sauce  
Kung Pao Chicken with Chilies, Peanuts & Star Anise  
5 Spice Crispy Chicken Wings  
Lean Boneless Pork & Pineapple with Sweet & Sour Sauce  
BBQ Pork Lo Mein with Bean Sprouts  
Eggplant & Spicy Ground Pork  
Eggplant Szechuan Style

♥ Steamed Fish with Ginger, Green Onion & Sesame Oil  
Crisp Alaskan Cod with Sweet & Sour Sauce

♥ Braised Tofu with Broccoli & Vegetarian Oyster Sauce

♥ Braised Mushrooms & Broccoli with Vegetarian Sauce

Ginger Beef with Straw Mushroom & Broccoli

Mongolian Steak with Scallions, Chili Peppers & Ginger

Fortune Cookies & Fresh Fruit Salad

\$24.75 per person

Additional selections at \$3.50 each

## The Pasta Buffet

(Minimum 25 people)

Oven Baked Garlic & Parmesan Bread  
Focaccia with Balsamic Syrup & Olive Oil  
Artisan Greens with Blackberry & Olive Oil Vinaigrette  
Roma Tomato & Basil Salad with Red Onion & Olives

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

♥ Gluten Free Penne with Plum Tomato Sauce & Basil  
Penne with Alfredo & Nutmeg Infused Parmesan Cream  
Baked Macaroni "Quattro Formaggi" with Garlic Brioche Crumbs  
Whole Wheat Penne with Broccoli, Arrabiata & Kale Pesto  
Gnocchi with Gorgonzola Cream, Walnuts, Sage & Truffle Oil  
Cheese Tortellini "Carbonara" with Peas & Rustic Bacon  
Baked Mafalda with Beef, Roast Eggplant & Mozzarella  
Rigatoni with Braised Pork Ragout, Olives & Tomato  
Trottole with Turkey Bolognese & Rosemary  
Orzo with Chicken, Olives, Lemon, Roast Zucchini, & Pesto  
Ditali with Clams, White Wine, Saffron & Italian Parsley  
Egg Pasta with Smoked Salmon, Mascarpone & Dill

Tiramisu Torte

\$25.75 per person

♥ Indicates low fat content ♥

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥ Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
<b>Chef's Daily Market Fresh Soup</b>	\$3.50 per person
♥ Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥ Grilled Corn Salad, Honey & Lime	\$3.50 per person
Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥ Sesame Marinated Vegetables	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥ California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

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## The Chef's Sandwich Board

(Minimum 20 people)

Tomato Vegetable Soup with Cannellini Beans  
Rosemary Flatbread  
Artisan Greens with a Selection of Dressings  
Kale Caesar with House Made Dressing & Croutons  
Antipasto of Olives, Pepperoncini & Marinated Cauliflower  
Lemon Dill Orzo Salad with Cucumbers, Olives, & Feta

*Please select any three of the following options*

Smoked B.C. Salmon, Herb Cream Cheese, Red Onion & Cucumbers on a Multigrain Bagel  
Montréal Pastrami, Bread & Butter Pickles, Swiss & Russian Dressing on Dark Rye  
\*24 Hour\* Roast Beef Sirloin, Crisp Onions, Water Cress & Green Peppercorn Mayonnaise, Portuguese Bun  
Korean Roast Pork Shoulder, Kimchi, Chili Mayonnaise, Pickled Carrot & Cilantro, Sour Dough Baguette  
Italian Cured Meats, Mortadella, Salami & Prosciutto, with Provolone & Olive Tapenade on Ciabatta  
Hand Carved Roast Country Ham & Brie, Fig & Anise Bread, Artisan Lettuce & Maple Mustard  
Albacore Tuna Salad with Crisp Capers, Avocado Aioli & Fresh Dill on a French Country Loaf  
Chicken Salad with Dried Apricots & Rosemary on a Focaccia Baguette  
Mild Curried Egg Salad with Spring Onion, Peppery Sprouts & Brioche Bun  
Miso Grilled Eggplant & Bocconcini, Fresh Basil & Garlic Aioli on a Rustic Ficelle  
Maple Roasted Squash with Hazelnuts, Kale, Blue Cheese & Fresh Thyme on Multigrain

Lemon Macaroon Bars & Cheesecake Bites

\$25.45 per person

## The Picnic Lunch

(Minimum 20 people)

Crusty French Rolls & Butter  
Old Fashioned Potato Salad with Egg  
Fresh Cucumber Pickles  
Carrot & Celery Sticks with Avocado Chipotle Dip  
Crinkle Cut Potato Chips  
Radish, Pecan & Grain Salad with Parsley & Grapes

Grilled Corn with Honey Fennel Butter

*Please select any two of the following entrée*

Grilled Whole Chicken with Smokey BBQ Sauce  
Chicken Burgers with Avocado Aioli & Brioche Buns  
All Canadian Beef & Cheese Burgers on Sesame Buns  
Grilled Smokies with Hoagie Rolls & Mustard  
Teriyaki Grilled Pork Brochettes with Sesame & Scallion  
♥Mango Glazed Wild B.C. Salmon with Coconut Lime Salsa  
♥Yakitori Style Portabella & Zucchini Skewers

Fresh Watermelon Wedges & Ice Cream Cups

\$26.45 per person

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
<b>Chef's Daily Market Fresh Soup</b>	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥Sesame Marinated Vegetables	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

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## The Sea Island Lunch Buffet

(Minimum 50 people)

Smoked B.C. Salmon Chowder with Croutons  
Wild & Gathered Greens with Select Dressings  
Baby Kale with House Made Caesar Dressing & Shrimp  
Quinoa & Cashew Salad, Basil, Orange & Thai Vinaigrette  
Watermelon, Feta & Watercress Salad, Ginger Vinaigrette

Mashed Yukon Gold Potatoes with Tarragon & Shimeji  
Steamed Seasonal Vegetables

*Please select any two of the following entrée*

Maple Roast Wild Salmon, Charred Rosemary Beurre Blanc  
♥ Steamed Cod Loin with Shiitake & Cucumber Relish  
Miso & Honey Butter Basted Roast Chicken, au Jus  
Chicken Breast with Lime & Coconut Milk Sautéed Prawns  
Baked Forest Mushroom Ravioli with Parmesan Broth,  
Garlic, Olive Oil & Arugula Salad  
Pork Loin Scallopini with Lemon & Szechuan Peppercorn  
Sirloin Steak Medallions, Shiitake Demi-Glace

Exotic Cakes & Tortes  
Chilliwack Honey & Cranberry Custard Brulee

\$37.25 per person

## The Ploughman's, Build Your Own Sandwich

(Minimum 20 people)

Chef's Daily Market Fresh Soup  
Wild & Gathered Greens with a Selection of Dressings  
Old Fashioned Potato Salad & Hard Boiled Eggs

Country & Artisan Breads, Baguettes & Buns  
(Gluten Free breads are available at an additional cost)  
Pickles, Marinated Olives & Hot Peppers  
Sliced Cheeses, Crisp Lettuce & Seasonal Sprouts  
Sliced Ripe Beef Steak Tomatoes & English Cucumbers  
Regular & Pesto Mayonnaise, Dijon & Grainy Mustard

*Select any three of the following sandwich fillings*

Deli Style Smoked Turkey Breast  
Italian Cured Meats, Salami, Mortadella & Cotto Ham  
Slow Roasted Top Round of Canadian "AAA" Beef  
B.C. Chicken Salad with Sun Dried Tomato & Basil  
♥ Mediterranean Style Tuna with Olive Oil, Thyme & Onion  
Fresh Wild B.C. Salmon Salad with Tarragon Mayonnaise  
Egg Salad with Spring Onion & a Hint of Curry  
♥ Grilled Zucchini & Hummus

Brownies, Carrot Cake & Cantaloupe Wedges

\$24.95 per person

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥ Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥ Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥ Grilled Corn Salad, Honey & Lime	\$3.50 per person
Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥ Sesame Marinated Vegetables	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥ California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

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## The Pacific Rim Lunch

(Minimum 30 people)

Miso Soup & Naan Bread  
Heritage Lettuces, Sesame Vinaigrette, Crisp Wonton  
Korean Style Soba Noodles with Spicy Dressing  
Sweet & Sour Cucumbers, Peanuts with Mint  
Ginger Beef Salad, Crisp Noodles, Soy Vinaigrette  
  
Braised E-Fu Noodles with Straw Mushrooms & Scallions  
Biryani Rice with Saffron, Cashews & Sultanas  
Market Fresh Vegetable Stir Fry

*Please select any two of the following entrée*

♥Chick Peas with Indian Spices & Tomato  
Crisp Vegetable Spring Rolls  
Vegetable Pot Stickers with Soy Scallion Sesame Sauce  
  
♥Wild B.C. Salmon Steamed with Ginger & Green Onion  
South Indian Shrimp Curry with Coconut Milk & Mango  
Satay Noodles with Chicken, Curry, Peanut & Coconut Milk  
Gently Spiced Boneless Butter Chicken  
Kung Pao Chicken, Peanuts, Celery & Chili Paste  
Pork Cutlet Tonkatsu, Cabbage & Japanese BBQ Sauce  
Pork Adobo with Soy & Vinegar  
North Indian Lamb Vindaloo  
Korean BBQ Beef Tenderloin Bulgogi

Almond Cookies, Orange Quarters

\$37.25 per person

## ♥Chicken Salad Bar

(Minimum 24 people)

Roast Boneless & Skinless B.C. Chicken Breast  
Garlic & Parmesan Toasted Focaccia

Romaine, Young Spinach, Artisan Lettuces & Kale  
Seasonal Sprouts & English Cucumbers  
Cherry & Seasonal Tomatoes, Sliced Spanish Onion  
Broccoli & Cauliflower Florets, Sliced Field Mushrooms  
Marinated Olives, Sliced Banana & Cherry Peppers  
Garbanzo Beans, Dried Cranberries & Apricots  
Sunflower Seeds, Almonds & Cashews  
Parmesan, Feta & Crumbled Blue Cheese  
Croutons & Spicy Wontons, Rice Noodles & Crispy Tofu  
Crumbled Bacon & Hard Boiled Eggs  
No Fat Dressing & Blackberry Balsamic Vinaigrette  
Caesar & Buttermilk Ranch Dressing

Lemon Cream Shortcake & Fresh Fruit Salad

\$25.25 per person

Substitute Certified Organic Chicken for an Additional \$5 per person

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
<b>Chef's Daily Market Fresh Soup</b>	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime Guacamole & Fresh Tortilla Chips	\$3.50 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥Sesame Marinated Vegetables Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.25 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

♥ Indicates low fat content ♥

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

(2017)



# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.

*(Based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)*

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## ♥The Performance Lunch

(Minimum 20 people)

Roasted Garlic & Split Pea Soup (gf, df, v)  
 Artisan Lettuce Salad with Dried Fruits & No-Fat Dressing  
 Kale Caesar with a Low-Fat Dressing  
 Organic Quinoa & Brussel Sprout Salad, Edamame,  
 Parsley, Almonds & Lemon Vinaigrette (gf, df, v)  
 Hummus (gf, df, v)  
 Flat Bread & Rice Cakes (gf, v)

Ancient Grains Rice Pilaf (df, v)  
 Steamed Seasonal Vegetables, EVO, Lemon & Thyme

*Please select any two of the following entrée*

Sweet Pea Pancakes with Minted Greek Yogurt  
 Pimenton Cauliflower Steaks, Saffron Sauce (gf, df, v)  
 Steamed Broccoli & Tofu with Maple Tahini Sauce (gf, df, v)  
 Gluten Free Falafel with Yogurt Tahini Sauce  
 Whole Wheat or Gluten Free Pasta, Tomato Sauce  
 & Garlic Roasted Kale  
 Baked Salmon, Watercress Salad & Sherry Vinegar (df, gf)  
 Steamed Salmon, Tamari Ponzu & Shimeji (gf, df)  
 Grilled Chicken Breast with Salsa Verde, Heirloom  
 Tomatoes & Feta (gf)  
 Steamed Chicken Breast, Grapefruit, Avocado &  
 Red Onion Salad (gf, df)

Sliced Cantaloupe, Gluten Free Quinoa Date Bars  
 Whole Almonds, Cashews & Dark Chocolate

\$25.95 per person

gf: gluten free  
 df: dairy free  
 v: vegan

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
<b>Chef's Daily Market Fresh Soup</b>	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥Sesame Marinated Vegetables	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBO Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# lunch buffets



All lunch services include freshly brewed coffee & naturally sourced teas.

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*(Based on 1 hour of continuous service)*

## ♥Chef's Favourites

(Minimum 30 people)

Crusty Dark Rye Rolls & Butter  
 Applewood Smoked Split Pea Soup  
 Hawaiian Style Potato & Mac Salad  
 Kale Caesar, Parmesan, Croutons & Crimini Mushrooms  
 Sweet Pea & Bacon Panzanella with Mint & Feta  
 Chili Roasted Cucumber with Sesame Oil & Toasted Garlic

*Please select one of the following sides for your buffet*

Duck Fat & Rosemary Roast Potatoes  
 Kimchee & Egg Fried Rice with Ketchup  
 Singapore Fried Rice Noodles with Pickles

*Please select one of the following vegetables for your buffet)*

Pimenton Roast Cauliflower  
 Spicy Broccoli Arrabiata

*Please select any two of the following entrée*

Kimchee Grilled Cheese with Provolone & Cheddar  
 on Country Style Sour Dough  
 Baked Salmon with Honey Misonnaisse & Radish Sprouts  
 Crisp Braised Pork Shoulder with Cannellini Beans,  
 Broccolini, Salsa Verde & Salty Cheese  
 Sticky Garlic Pork with Toasted Cashews & Broccoli  
 Baked Macaroni & Cheese with Spanish Chorizo  
 & Sage Brioche Crumbs  
 Crisp Roast Chicken Thighs with Green Salsa  
 Hamburger Steaks with Onions & Mild Curry Gravy  
 Lamb Meat Loaf with Anchovy & Parsley Brown Butter

Chocolate Cakes

\$28.95 per person

♥ Indicates low fat content

## Enhance Your Lunch Buffet with the addition of the following selections

(Note these prices do not reflect stand-alone purchases)

Warm Buttermilk Biscuits	\$2.95 per person
Crisp Vegetables with Buttermilk Dip	\$3.25 per person
♥Hummus with Flat Bread (vegan)	\$3.25 per person
Cole Slaw with Toasted Chick Peas, Mint & Za'atar Dressing	\$3.50 per person
<b>Chef's Daily Market Fresh Soup</b>	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy, gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
Guacamole & Fresh Tortilla Chips	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
♥Sesame Marinated Vegetables	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Soba Noodles with Lacinato Kale & Spicy Peanut Dressing	\$3.75 per person
Caesar Salad, Anchovy Dressing	\$4.00 per person
B.C. Salmon Chowder with Fennel	\$4.00 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$4.25 per person
Watermelon & Feta Salad with Watercress & Ginger Vinaigrette	\$4.25 per person
Greek Salad with Feta & Olives	\$4.50 per person
♥California Rolls	\$5.50 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$10.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

## Add to your Hot Lunch Buffet any of the following Entrees

(Note these prices do not reflect stand-alone purchases)

E-Fu Noodles with Straw Mushrooms	\$3.25 per person
Baked Macaroni & Cheese	\$3.75 per person
Cavatappi with Roast Cauliflower, Parsley, Olives & Toasted Brioche	\$4.25 per person
Stir Fry Tender Beef with Black Bean	\$4.25 per person
Ricotta Ravioli with Sweet Peas & Lemon Asparagus Sauce	\$4.50 per person
Steamed Pacific Cod, Parsley Sauce	\$4.50 per person
Gently Spiced Butter Chicken	\$4.50 per person
Honey Miso Butter Roast Chicken	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Sherry Vinegar Demi-Glace	\$5.74 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

## Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$3.00 per person
Sliced Seasonal Fruit	\$3.75 per person
Traditional Tiramisu	\$3.75 per person
Gluten Free Quinoa Date Bars	\$4.25 per person
Lemon Cream Shortcake	\$4.25 per person
NY Style Cheesecake	\$5.25 per person

All menu services and charges are subject to minimum numbers.

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

(2017)

# a la carte lunch



A la carte lunches include artisan rolls & butter, freshly brewed coffee & naturally sourced teas.

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## “Create Your Own Lunch” Lunch Menu

(Minimum of 20 people)

~ Minimum 3 courses, must include entrée ~

~ 1 selection per course, per group please ~

For smaller groups, service is available at Fresh Restaurant

### Soups

♥ Tomato Vegetable with Cannellini Bean (vegan, gluten free)	\$5.75
♥ Apple Wood Smoked Split Pea, Sage Oil (vegan, gluten free)	\$5.75
Curried Lentil (vegan, gluten free)	\$5.75
Leek & Potato Soup with Chives (gluten free)	\$5.75
Roast Tomato with Rosemary	\$5.75
Old Fashion Beef & Barley	\$5.75
Southwest Corn with Tortillas	\$5.75
Mushroom Soup with Sherry & Thyme	\$6.25
Clam Chowder with Smoked Bacon	\$7.25
Wild B.C. Salmon Chowder with Fennel	\$7.75

### Salads

♥ Artisan Lettuces, Tomatoes & Cucumbers	\$6.75
Butter Lettuce & Green Goddess Dressing	\$6.75
Traditional Caesar, Parmesan & Croutons	\$7.75
Kale Caesar Parmesan, Croutons & Bacon	\$8.25
Iceberg Wedge, Chopped Egg, Bacon, Chives & Buttermilk Dressing	\$8.25
Brussels Sprouts & Kale with Edamame, Feta, Hazelnuts & Lemon Vinaigrette	\$8.25
Roast Cauliflower, Sultanas & Curry Dressing	\$8.25
Spinach, Walnuts, Grapes, Blue Cheese, Brioche Crumbs & White Balsamic	\$8.75

### Desserts

Light Milk Chocolate Mousse	\$5.75
♥ Seasonal Fruit Salad	
Lemon Cream Shortcake with Raspberry Coulis	\$5.75
Chocolate Ganache Cake, Orange Anglaise	\$6.50
Dulce De Leche Bar, Citrus Caramel	\$6.75
Raspberry Mousse Cake, Berry Coulis	\$6.75
New York Cheesecake, Strawberry Coulis	\$6.75
Mango Blueberry Cheesecake, Crème Chantilly	\$7.50

### Cold Entrees

(All entrées are served with appropriate seasonal garnish)

Ciabatta Sandwich with Grilled Chicken, Provolone & Pesto Mayonnaise	\$18.00
Ciabatta Sandwich with Slow Roast Beef, Horseradish Aioli & Tomato Havarti	\$18.00
Grilled Chicken Salad, Artisan Lettuce, Egg, Heirloom Tomatoes, Green Goddess & Feta	\$20.00
Rustic Ficelle with Smoked Salmon, Herb Goat Cheese & Onion Escabeche	\$21.00
Grilled Salmon Salad, Baby Kale, Feta, Tomato, Balsamic Roast Eggplant & Focaccia Crisp	\$24.00

### Hot Entrees

(All entrées are served with appropriate seasonal garnish)

Stir Fry Tofu with Fresh Basil, Jasmine Rice & Bok Choy	\$18.00
Wild Mushroom Ravioli, Leek Cream	\$18.00
♥ Roast Portabella Stuffed with Red Quinoa, & Pimento Relish (vegan, gluten free)	\$18.00
Rigatoni with Rich Pork Ragu & Parmesan	\$20.00
Gently Spiced Indian Butter Chicken with Toasted Cashew Saffron Rice & Poppadum	\$23.00
♥ Moroccan Grilled Chicken Breast, Cous Cous & Mild Harissa	\$23.00
Saltimbocca Chicken Breast with Sage, Prosciutto & Lemon Beurre Blanc	\$23.00
Grilled Chicken Breast, Organic Quinoa Pilaf, Roast Oyster Mushroom Sauce	\$23.00
Parmesan Crusted Cod, Lemon Caper Puree, Dilled Potatoes & Melted Leeks	\$23.00
♥ Wild B.C. Salmon Steamed with Soy, Ginger & Scallion, Jasmine Rice & Crisp Vegetable	\$25.00
Wild B.C. Salmon, Panzanella Salad, Olives & Basil Tomato Emulsion	\$25.00
Red Wine Braised Beef, Onion Jam, au Jus & Rustic Mashed Potatoes	\$27.00
Sirloin Steak, Pont Neuf Potato, Blue Cheese Szechwan Peppercorn Demi-glace	\$29.00

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# small group & box lunches



Small group lunches include freshly brewed coffee & naturally sourced teas.  
(Based on 1 hour of continuous service)

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## Small Group Lunches

(12 to 20 people)

~ For groups smaller than 12 please enjoy a la carte service delivered to your meeting room from Fresh Restaurant)

~ One Entrée served with Chef's Daily Soup or Green Salad & Country Style Dessert Bars

~ For multiple-day functions, we will vary the soup & dessert bar selections.

### Entrees

*Please select one item for your small group luncheon*

#### **Chef's Deli Selection of Daily Deli Style Sandwiches**

Grilled Cheese Sandwiches on Multigrain  
with Caramelized Onions & Mushrooms

Spaghetti with Plum Tomato Sauce & Meatballs,  
Toasted Parmesan Garlic Bread

♥ Rosemary Steamed Chicken Breast Wraps with  
Low-Fat Mayonnaise & Romaine

Rotisserie Style Chicken & Rustic Mashed Potatoes

Stir Fry Chicken with Jasmine Rice

Gently Spiced Indian Butter Chicken with Jasmine Rice

Beef Black Bean Sauce Stir Fry with Jasmine Rice

**Baked Fish (Chef's Catch) with Lemon Herb Crumbs &  
Rustic Mashed Potatoes**

♥ **Steamed Fish (Chef's Catch) with Tomato Olive  
Relish & Jasmine Rice**

Cheese Tortellini with a Rich Alfredo Sauce

Red Wine Braised Beef with Rustic Mashed Potatoes

♥ Chick Pea & Cauliflower Curry with Jasmine Rice  
(vegan, gluten free)

BBQ Pork Low Mein with Bean Sprouts

Pierogies, Caramelized Onions & Sour Cream, side Bacon

\$18.50 per person

♥ Indicates low fat content ♥

## The Box Lunch

For groups leaving the property, box lunch is available for pickup from 10:30 am to 1:00 pm

Each box contains one choice from each following category:

### Salad

Sesame Marinated Vegetables

Old Fashion Potato Salad with Egg

Pasta Salad with Pesto

### Sandwich

Smoked Turkey Breast

Tuna Salad with Pickles

Egg Salad with Curry & Green Onion

Mortadella & Swiss Cheese

Montreal Style Smoked Meat

### Dessert

Butter Tart Square

Chocolate Brownie

Nanaimo Bar

Carrot Cake

One Piece of Fresh Fruit & Boxed Juice or Soft Drink

\$15.95 per person

A surcharge of \$4.00 will apply for dining in

All menu services and charges are subject to minimum numbers.

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

(2017)



# receptions & food bars



*(Additional charges may apply for butler service)*

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## RECEPTIONS

- Minimum 30 people
- based on 1 ½ hours of continuous service

### Lansdowne Reception

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(approx. 8 pieces per guest)  
Baked Mini Potato with Cranberries & Brie  
Crisp Phyllo Prawns with Sweet Chili Sauce  
Smoked Garlic Goat Cheese Tart, Grape Tomato  
Crab Salad with Thyme Aioli on Crostini

\$25.00 per person

### Westminster Reception

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(approx. 8 pieces per guest)  
Spinach & Feta Cheese in Puff Pastry  
Chicken Breast Satay with Thai Peanut Sauce  
Crisp Phyllo Prawns with Sweet Chili Sauce  
Deville Eggs with Truffle Oil & Pancetta  
Tender Asparagus with Smoked Beef  
Coriander Poached Prawns, Sriracha Ketchup  
Cheese with French Baguettes, Flat Bread & Crackers

\$34.00 per person

### Granville Reception

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(approx. 10 pieces per guest)  
Crisp Chicken Wings Diablo with Blue Cheese Dressing  
Smoked Salmon & Scallion Quiche  
Baked Mushroom Caps with Turkey Sausage  
Crisp Phyllo Prawns with Sweet Chili Sauce  
Roasted Tomato & Bocconcini Skewers  
Smoked Salmon Rosettes with Brioche  
Crab Salad with Thyme Aioli on Crostini  
BBQ Duck Tartlet with Hoisin & Green Onion  
Seared Beef Tenderloin on Blue Cheese Crostini

Artisan B.C. Cheese Board with Dried Fruits, Nuts & Flatbread  
Assorted Seasonal Vegetables & Herb Buttermilk Dip

\$39.25 per person

### Blundell Reception

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(approx. 10 pieces per guest)  
Pork Shu Mai  
Asian Shrimp Toasts with Sesame  
Chicken Breast Satay with Thai Peanut Sauce  
Crisp Phyllo Prawns with Sweet Chili Sauce  
Shiitake Mushroom & Parmesan Custard Tart  
Spicy Seared Tuna Loin, Miso Mayonnaise  
Yorkshire with Lobster & Truffle Oil Hollandaise  
BBQ Duck Tartlet with Hoisin & Green Onion  
Lamb Chop with Green Olive Tapenade

Artisan B.C. Cheese Board with Dried Fruits, Nuts & Flatbread  
Smoked Fish Platter with Capers, Red Onion, Horseradish  
Cream Cheese & Crackers

\$50.00 per person

## FOOD BARS

- Minimum 40 people, maximum of 100 people
- based on 1 ½ hours of continuous service

### French Fry Bar

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Crisp Yukon Gold Fries with self-serve toppings of:  
Ketchup, Curry Ketchup, Smoked Salt, Malt Vinegar,  
Country Gravy, Rich Butter Chicken Style Curry Gravy,  
Mayonnaise, Truffle Aioli, Truffle Oil, Tartar Sauce,  
Sriracha, Cheese Curds, Parmesan, Jalapenos & Bacon

\$11.00 per person

### Baked Potato Bar

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Mini Baked Potatoes with self-serve toppings of:  
Sour Cream, Butter, Green Onion, Caramelized Onions,  
Pesto,  
Crisp Bacon, Blue Cheese, Parmesan, French Onion Gravy,  
Rosemary Braised Mushrooms & Broccoli Cheese Sauce

\$11.00 per person

### Mezza Bar

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A self-serve bar of:  
Hummus, Pita, Flat Bread, Cucumber, Olives, Marinated  
Feta, Tomatoes, Baba Ganoush & Red Pepper Harissa

\$10.00 per person

### Macaroni & Cheese Bar

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Smoked Gouda & Pepper Jack Mac & Cheese, with  
self-serve toppings of:  
Sautéed Mushrooms, Blistered Tomatoes, Celery Sticks,  
Sweet & Hot Peppers, Green Onions, Broccoli, Hot Chorizo,  
Bacon, All Beef Hot Dogs, Buffalo Chicken, Blue Cheese,  
Brioche Crumbs & Crushed Salt & Vinegar Chips

\$13.00 per person

All menu services and charges are subject to minimum numbers.

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

(2017)

# receptions & food bars



(Additional charges may apply for butler service)

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## RECEPTION SPECIALTIES

~ Based on 1 ½ hours of continuous service

### Hot

(Minimum of two dozens each)	Per Dozen
Baked Mini Potato, Cranberry Salsa & Brie	\$25.00
Fried Olives with Italian Crumbs	\$25.00
Spinach & Feta Cheese in Puff Pastry	\$25.00
Vegetable Potsticker	\$25.00
Shiitake Mushroom & Parmesan Custard Tart	\$25.00
Italian Seasoned Meat Balls	\$26.00
Vegetable Samosas with Mango Chutney	\$26.00
Crisp Chicken Wings Diablo with Blue Cheese	\$27.00
Smoked Salmon & Scallion Quiche	\$27.00
Asian Shrimp Toasts with Sesame	\$28.00
Crisp Shrimp Purse, Orange Chili Sauce	\$29.00
Baked Mushroom Caps with Turkey Sausage	\$29.00
Chicken Breast Satay with Thai Peanut Sauce	\$29.00
Crisp Phyllo Prawns with Sweet Chili Sauce	\$32.00
Chicken Karaage, Sriracha & Mayonnaise	\$32.00
Beef Teriyaki Satay with Peanut Sauce	\$36.00
Beef Brochette with Béarnaise Sauce	\$37.00
Bacon Wrapped Scallops, Cocktail Sauce	\$39.00
Yorkshire with Lobster & Truffle Oil Hollandaise	\$41.00
Lamb Chop with Green Olive Tapenade	\$43.00

### Reception Favourites

Tortilla Chips & Salsa	\$16/bowl
Salted Pretzels	\$16/bowl
Hot Buttered Popcorn	\$18/bowl
Togarashi Lime Popcorn	\$18/bowl
Curry Popcorn	\$18/bowl
Truffle Oil Popcorn with Parmesan	\$26/bowl
Mixed Nuts	\$29/bowl

(Note multiples of these please)

Chilled Split Back Prawns, Cocktail Sauce	\$250 per 8dz.
Assorted Sushi "Makimono"	\$300 per 8dz.
Beef Sliders, Cheddar & Smoked Tomato Aioli	\$225 per 6dz.

Assorted Cocktail Sandwiches	\$60 per 24 pieces
Baked Brie in Pastry, Marmalade, Hazelnuts & Armenian Flat Bread	\$69 each
Gourmet Cheese with Baguettes, Flat Bread & Crackers	\$275/50 people

Artisan B.C. Cheese Board	\$150/15 people
Deli Meats with Mustards & Rolls	\$175/25 people
Seasonal Vegetables & Buttermilk Dip	\$75/25 people
Hummus with Flat Bread	\$65/25 people
Whole Roast B.C. Tom Turkey, Cranberry Chutney	\$260/25 people

### Sweets

Petite Sponge Cake Squares (minimum 15 dozens)	\$21/dozen
Country Style Dessert Bars	\$26/dozen
French Pastries	\$38/dozen
Fresh Seasonal Sliced Fruit Platter	\$125/25 people
Traditional Tiramisu	\$175/40 people
Brioche, Cashew & Banana Pudding	\$175/30 people

### Cold

(Minimum of two dozens each)	Per Dozen
Mini Baked Potato, Sour Cream & Chives	\$24.00
Smoked Garlic Goat Cheese Tart, Grape Tomato	\$25.00
Prosciutto & Melon	\$25.00
California Rolls	\$26.00
Devilled Eggs with Truffle Oil & Pancetta	\$26.00
Roasted Eggplant & Feta Crostini	\$26.00
Antipasto Skewer, Salami, Provolone & Olive	\$25.00
Port Poached Fig & Goat Cheese Brioche	\$25.00
Roasted Tomato & Bocconcini Skewers	\$25.00
Marinated Beets, Horseradish Toast	\$25.00
Tender Asparagus with Smoked Beef	\$26.00
Curried Chicken Salad on Wonton Crisps	\$27.00
Smoked Salmon Nori Roll with Basil Pesto	\$29.00
Crab Salad with Thyme Aioli on Crostini	\$30.00
Smoked Salmon Rosettes with Brioche	\$35.00
Marinated Salmon Poke, Asian Slaw	\$36.00
Cucumber with Sesame Beef Tataki	\$36.00
BBQ Duck Tartlet with Hoisin & Green Onion	\$37.00
Seared Beef Tenderloin on Blue Cheese Crostini	\$38.00
Smoked Salmon, Rosti Potato & Mascarpone	\$38.00
Togarashi Seared Tuna, Miso Mayonnaise	\$38.00
Coriander Poached Prawns, Sriracha Ketchup	\$38.00

### Chinese Specialties

(Minimum of two dozens each)	Per Dozen
Shrimp Dumpling Har Gow	\$24.00
Pork Shu Mai	\$24.00
Chicken & Shrimp Shu Mai	\$24.00
Beef Shu Mai	\$24.00
Vegetable Spring Rolls	\$24.00
Asian Shrimp Toasts with Sesame	\$28.00
BBQ Pork Bun	\$34.00
Mini Egg Tart	\$24.00
Deep Fried Chicken & Shrimp Wontons (min. 4 dozens)	\$52.00
Deep Fried Shrimp Wontons (minimum 4 dozens)	\$60.00

### Chef's Butcher Board, Carvery with Attending Chef

(Served with condiments & rolls)	
Ponderosa Hip of Alberta Beef, '24 Hour' Slow Roasted with a Cabernet au Jus	\$775/75 people
New York Strip of 'CAB' Beef, Dijon & Rosemary Crust & Green Peppercorn Aioli	\$450/25 people
Baked Old Fashion Bone in Ham, Pomegranate & Fennel Glaze with Rustic Grain Mustard	\$260/35 people

All menu services and charges are subject to minimum numbers.

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

(2017)

All dinner buffet services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 ½ hours of continuous service)

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## The Thompson River Dinner Buffet

(Minimum 50 People)

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

Baby Greens with Cherry Tomatoes, Selection of Dressings  
Spinach Salad, Feta, Kalamata Olives & Oregano Dressing  
Old Fashion Potato Salad with Egg  
Mediterranean Hummus with Flat Bread  
Radish, Pecan & 7 Grain Salad with Parsley & Grapes

*Please select any two of the following entrees*

B.C. Ling Cod, White Clam Sauce & Grilled Lemon  
♥ B.C. Ling Cod, Balsamic Eggplant & Shimeji Mushrooms  
Stir Fry Chicken with Coconut Milk, Mild Chillies & Lime  
Tender Roast Pork Shoulder with Tomato & Dill  
Miso & Honey Butter Basted Roast Chicken, au Jus  
**'24Hour' Round of 'CAB' Beef & Peppercorn Sauce**  
Roast Country Ham, Fennel Seed Pomegranate Glaze  
& Sherry Vinegar jus  
Smoked Salmon Penne, Pesto, Parmesan & Cream  
♥ Baked Rigatoni with Eggplant, Basil & Pomodoro Sauce

Roast Yukon Gold Potatoes with Thyme  
or  
Fragrant Steamed Jasmine Rice  
Steamed Seasonal Vegetables

Assorted Cakes, Tortes & Dessert Bars

\$47.95 per person

(Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number)

## The Columbia River Dinner Buffet

(Minimum 50 People)

Freshly Baked Buns, Rolls & Flat Bread with Butter  
B.C. Salmon Chowder with Fennel & Croutons

Artisan Lettuces with a Selection of Dressings  
Kale Caesar, Anchovy Dressing, Parmesan & Croutons  
Old Fashion Potato Salad with Egg  
Brussel Sprout & Edamame Salad, Filberts, Feta & Lemon  
Shrimp Salad with Chive & Horseradish Dressing  
Chilled Black Bean Clams, Crisp Noodle, Cilantro & Chillies

*Please select any two of the following entrees*

♥ Steamed B.C. Salmon, Soy, Ginger & Spring Onion  
Baked B.C. Salmon, Parsley Sauce & Garlic Shrimp  
Roast Chicken Breast & Leg, Blueberry Cream Demi-Glace  
Chicken Breast & Roast Jumbo Shrimp, Caper Lemon Butter  
Penne with Prawns & Chorizo, Spanish Saffron Sauce  
Pork Loin Scallopini with Lemon & Szechuan Peppercorn  
Rigatoni with Pork Ragout, Olives, Tomato & Fennel Seed  
**"24 Hour" Top Sirloin of "CAB" Beef with Peppercorn Sauce**

Braised E-Fu Noodles with Spring Onion  
Mashed Potatoes with Caramelized Shallots & Tarragon  
Rice Pilaf, Parsley & Brown Butter Toasted Shimeji  
Steamed Seasonal Vegetables

Assorted Cakes & Tortes  
Green Tea Crème Brûlée

\$51.45 per person

(Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number)

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# dinner buffets



All dinner buffet services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 ½ hours of continuous service)

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## The Skeena River Dinner Buffet

(Minimum 70 People)

Freshly Baked Buns, Rolls & Flat Bread with Butter  
Focaccia with Olive Oil & Balsamic Reduction  
Exotic Mushroom Soup with Sherry

Artisan Lettuces with a Selection of Dressings  
Spinach Salad, Mushrooms, Olives & Feta Dressing  
Kale Caesar, Parmesan, Croutons & Bacon  
Red Skin Potato Salad, Grainy Mustard Dressing & Egg  
Sweet Pea & Bacon Panzanella with Mint & Feta  
Chilled Black Bean Clams with Ginger & Green Onions  
Ginger Beef Salad, Crisp Noodles, Soy Vinaigrette  
Split Back Prawns, Traditional Cocktail Sauce

*Please select any two of the following entrees*

Herb Crusted Cod, Rustic Cacciatore Style Tomato Sauce  
Baked B.C. Salmon with Smoked Corn Chowder Sauce  
Roast Crispy Skin Chicken Breast, Shiitake Miso au Jus  
"24 Hour" Top Sirloin of "CAB" Beef, Peppercorn Sauce  
Pinot Braised Beef Short Rib, Artisan Carrots & Quinoa  
Braised Pork Shank with Allspice, Cinnamon & Dried Apricots  
Lamb Leg with au Jus & Anchovy Parsley Brown Butter

3 Cheese Tortelloni with Goat Cheese & Basil Alfredo  
Grainy Mustard Rustic Mashed Yukon Gold Potatoes  
Rice Pilaf, Parsley & Brown Butter Toasted Shimeji  
Steamed Seasonal Vegetables

### Chef's Selection of Cakes & Tortes

French Pastries  
Brioche Bread Pudding with Dried Cranberries & Whiskey  
Fresh Seasonal Fruit Salad

\$57.95 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

~ Add a Chef attended Carving Station (select entrees) for an additional \$2.00 per person

## The Fraser River Dinner Buffet

(Minimum 100 People)

Freshly Baked Buns, Rolls & Flat Breads with Butter  
Focaccia with Olive Oil & Balsamic Reduction  
Crab Bisque with Pimenton Popcorn

Artisan Lettuces Heirloom Tomatoes, Select Dressings  
Spinach with Goat Cheese, Beets & Sesame Vinaigrette  
Kale Caesar with Pacific Shrimp, Parmesan & Croutons  
Red Skin Potato Salad with Smoked Salmon & Dill  
Artisan Cheese Board with Dried Fruits & Nuts  
King Oyster Mushrooms, Sherry Vinegar & Mustard Seed  
Tomatoes & Bocconcini, EVO, Basil & Shaved Parma Ham  
Vietnamese Noodle Salad with Prawns, Pork & Garlic  
Steak Tataki with Scallion, Wasabi Mayonnaise, Soy & Bonito  
Large Cocktail Prawns with "Classic" Sauce

*Chef Attended Carvery*

'24 Hour' Prime Rib of Alberta Beef  
Traditional Yorkshire Puddings  
Mustard, Horseradish & Pinot Noir au Jus

*Please select any two of the following entrée*

Wild B.C. Salmon, Lobster Béarnaise & Oyster Mushrooms  
♥ Wild B.C. Salmon, Grapefruit Vinaigrette & Crab Salad  
Thai Garlic Prawns, Cilantro, Cashews & Lime Butter  
Roast Chicken Breast, Smoked Cipollini Onions, au Jus  
Pinot Braised Beef Short Rib, Artisan Carrots & Quinoa  
Slow Roast Pork Loin with Chorizo Crust & Sage Demi Glace  
Lamb Shanks, Mint Pistou, Black Olive Sauce & White Beans  
BBQ Duck, Orange Gastrique with Szechwan Peppercorn

Baked Forest Mushroom Ravioli with Parmesan Broth,  
Garlic, Olive Oil & Arugula Salad  
Duck Fat Twice Cooked Fingerling Potatoes  
7 Grain Rice Pilaf with Brown Butter & Flat Leaf Parsley  
Steamed Seasonal Vegetables

Assorted Cakes & Tortes  
Chocolate Mousse & French Pastries  
Blackberry White Chocolate Crème Brûlée

Sliced Seasonal Fruit

\$63.75 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)



# dinner buffets



All dinner buffet services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 ½ hours of continuous service)

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## The BBQ Buffet

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(Minimum 75 people)

Crusty French Rolls & Butter  
Greens with Buttermilk Dressing  
**Hawaiian Style "Potato Mac" Salad with Egg**  
Fresh Cucumber Pickles  
Carrot & Celery Sticks with Avocado Chipotle Dip  
Crinkle Cut Potato Chips  
Radish & Pecan Grain Salad with Parsley & Grapes

### Please select one of the following burgers

Garden Veggie Burgers with Brioche Buns  
Chicken Burgers with Avocado Aioli & Brioche Buns  
All Canadian Beef & Cheese Burgers on Sesame Buns  
Grilled Smokies with Hoagie Rolls & Mustard  
(All burgers served with traditional condiments)

### Please select any one of the following entrees

Beef Maui Ribs with Soy & Pineapple  
Grilled Whole Chicken with Smokey BBQ Sauce  
Teriyaki Grilled Pork Brochettes with Sesame & Scallion  
♥Mango Glazed Wild B.C. with Coconut Lime Salsa  
♥Yakitori Style Portabella & Zucchini Skewers

### Please select any two of the following sides

Traditional Mac & Cheese  
Jalapeno & Cheddar Corn Bread  
Roast Nugget Potatoes  
Grilled Corn with Honey Fennel Butter

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Fresh Watermelon Wedges & Ice Cream Cups

\$37.25 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

## The Indian Banquet Buffet

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(Minimum 75 people)

~ Halal meat available upon request at an additional cost

Dahl Soup, Poppadum & Naan  
Gujarati Cucumber & Peanut Salad with Coconut  
Chickpea Salad with Green Chillies  
Yogurt with Mint  
Papaya Salad with Red Chili Dressing  
Chicken & Tomato Salad with Fresh Coriander

### Please select any three of the following entrees

Lamb Kashmiri Rogan Josh  
Lamb Vindaloo with Black Mustard & Tamarind  
Cauliflower in Cashew Sesame Sauce  
Potatoes & Tomatoes Cooked with Coconut  
Gently Spiced Boneless Butter Chicken  
Chicken Korma with Yogurt Sauce  
Fish Tikka with Garam Masala & Yogurt  
South Indian Fish Curry, Coconut Milk, Ginger & Turmeric

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Vegetable Samosas with Mango Chutney  
Palak Paneer with Spinach & Ginger  
Saffron Rice with Peas

Selection of Indian Sweets  
Coconut Milk Flan with Green Cardamom

\$48.25 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

All menu services and charges are subject to minimum numbers.

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

(2017)

# dinner buffets



All dinner buffet services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 ½ hours of continuous service)

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## The Far East Buffet

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(Minimum 75 people)

Miso Soup & Naan Bread  
Heritage Lettuces, Sesame Vinaigrette, Crisp Wonton  
Korean Style Soba Noodles with Spicy Dressing  
Sweet & Sour Cucumber Peanut Salad with Mint  
Ginger Beef Salad, Crisp Noodles, Soy Vinaigrette

*Please select any three of the following entrees*

Crisp Vegetable Spring Rolls with Plum Sauce  
♥ Braised Tofu with Broccoli & Vegetarian Oyster Sauce  
♥ Steamed Fish with Ginger, Green Onion & Sesame Oil  
Malaysian Fish Curry with Coconut Milk  
Gently Spiced Boneless Butter Chicken  
5 Spice Crispy Chicken Wings  
Kung Pao Chicken, Peanuts, Celery & Chili Paste  
Lean Boneless Pork & Pineapple with Sweet & Sour Sauce  
Eggplant & Spicy Ground Pork  
Pork Cutlet Tonkatsu, Cabbage & Japanese BBQ Sauce  
Pork Adobo with Soy & Vinegar  
North Indian Lamb Vindaloo  
Mongolian Steak with Scallions, Chili Peppers & Ginger  
Ginger Beef with Straw Mushroom & Broccoli

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Braised E-Fu Noodles, Straw Mushrooms & Spring Onion  
Steamed Jasmine Rice  
Seasonal Vegetable Stir Fry

Selection of Mousse Cakes  
Warm Green Tea Custard Brulee  
Fresh Fruit Platter

\$43.55 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

## The Greek Dinner Buffet

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(Minimum 75 people)

Oven Baked Garlic & Pita Bread  
Green Salad with Oregano Vinaigrette  
Marinated Vegetable Platter  
Tzatziki & Hummus  
Greek Salad with Feta  
Mixed Marinated Olives  
Orzo Salad with Mint, Lemon & Yogurt Dressing

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

Baklava & Egg Custard  
Fresh Fruit Platter

\$47.25 per person

~ Additional entrée selections available at \$4.00 per person for group size meeting the required minimum number

All menu services and charges are subject to minimum numbers.

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

(2017)

# dinner custom plated



All dinner services include freshly brewed coffee & naturally sourced teas.  
(Based on 1 ½ hours of continuous service)

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## CUSTOM DINNER

### Create Your Own Dinner from our Custom Dinner Menu

(Minimum of 24 people)

For smaller groups, service is available at Fresh Restaurant

~ Minimum of 3 courses including 1 entrée

~ 1 selection per course, per group please

### Soups

♥ Tomato Vegetable with Cannellini Beans (vegan, gluten free)	\$6.00
♥ Apple Wood Smoked Split Pea, Sage Oil (vegan, gluten free)	\$6.00
Leek & Potato Puree with Chives (gluten free)	\$6.25
Roast Tomato with Rosemary	\$6.25
Mushroom Soup with Thyme & Truffle Oil	\$6.75
Cauliflower Bisque with Truffle Oil	\$6.75
Clam Chowder with Smoked Bacon	\$6.75
Wild B.C. Salmon Chowder with Fennel	\$7.75
Asparagus Bisque with Crabmeat	\$8.25
Smoked Crab Bisque with Crisp Wonton	\$8.75

### Salads

♥ Artisan Lettuces, Tomatoes & Cucumbers	\$6.25
Traditional Caesar with Parmesan & Croutons	\$7.50
Spinach, Grapes, Goat Cheese & Hazelnuts, White Balsamic Vinaigrette	\$7.50
Roast Cauliflower, Sultanas & Curry Dressing	\$7.75
Butter Lettuce with Cold Water Shrimp, Chives & Green Goddess Dressing	\$8.25
Arugula with Goat Cheese, Blueberries & Red Wine Vinaigrette	\$8.75
Artisan Lettuce, Smoked Salmon, Egg Mimosa & Mustard Chive Dressing	\$8.75
Wedge Salad, Crab, Bacon, Cheddar Crisp, Avocado & Buttermilk Ranch	\$9.25
Large Prawns with Mild Horseradish & Dill	\$12.00
Steak Tataki, Wasabi, Soy, Sesame & Bonito	\$15.00
Chilled Seafood Pate with Salmon, Prawns, Scallops & Tarragon Dressing	\$16.00

### Desserts

Light Milk Chocolate Mousse	\$5.75
Chocolate Ganache Cake, Crème Anglaise	\$6.25
Lemon Cream Shortcake	\$6.25
Traditional Tiramisu	\$6.25
Raspberry Mousse Cake, Berry Coulis	\$6.50
New York Cheesecake, Strawberry Coulis	\$6.75
Mango Blueberry Cheesecake, Crème Chantilly	\$7.75
Individual Lemon Curd Tart, Raspberry Sauce	\$7.75
Individual Pecan Tart (gluten free)	\$7.75
Petite Fours for the Table (3 per person)	\$8.50
Chocolate Pyramid, Citrus Caramel	\$8.50

### Entrée

♥ Chicken Breast Steamed with Shiitakes, Yukon Gold Potatoes & Light Chicken Jus	\$29.00
Roast Chicken Breast, Lemon Grain Mustard Sauce & Pancetta Mashed Potato	\$29.00
Grilled Chicken Breast with North African Spices Apricot Glaze, Cous & Mild Harissa	\$29.00
Pork Chop, Szechwan Peppercorn Demi-Glace, Roast Apple & Nugget Potato	\$29.00
Crisp Pork Shoulder, Risotto Verde, Broccolini, & Red Wine Vinegar au Jus	\$29.00
Carved Top Sirloin of Roast Beef, Mashed Potato, Green Vegetables & au Jus	\$32.00
Crisp B.C. Salmon with Parmesan Crust, Sage Beurre Blanc & Skillet Potatoes	\$32.00
♥ Wild Salmon with Soy Braised Eggplant, Brown Basmati, Shimeji Mushrooms, & Green Onion	\$32.00
Pinot Braised Beef Short Rib, Garlic Broccolini, Horseradish Mashed Potato, Pinot au Jus	\$39.00
10oz. 'CAB' New York Steak, Crisp Thyme Potato & Green Peppercorn Sauce	\$40.00
Rack of Lamb & Braised Shoulder, Lemon Glazed Asparagus, Potato Croquette & Black Mustard Jus	\$47.00

### Duet Dinner Entrées

Wild B.C. Salmon & Lemon Glazed Chicken Breast Grain Mustard Butter & Thyme Potato	\$35.00
Wild B.C. Salmon & Broiled Garlic Prawns, Basil Beurre Blanc & Potato Gratin	\$39.25
California Cut New York Steak & Prawns, Buttermilk Mashed Potatoes & au Jus	\$43.00

♥ Indicates low fat content ♥

All menu services and charges are subject to minimum numbers.

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

(2017)

# 2017 banquet host beverages



15% service charge, 10% liquor tax and 5% GST will be applied.

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Complimentary bartender and cashier service is provided when total bar consumption exceeds \$300 revenue per bar; otherwise, the following charges will apply: \$150.00 per bartender & \$150.00 per cashier. Additional charges apply for operations over the standard 4 hours. One bartender per bar serves 150 people.

*Special premium liquors, wines, champagnes, and custom quotations are available. All advance purchased beverage tickets and special product orders will be charged as ordered, not as redeemed for beverage consumed.*

## HOUSE WINE

House Wine - White	\$5.35	per glass
House Wine - Red	\$5.35	per glass

## WHITE WINE

Peller Estates, Heritage Select VQA – Chardonnay	\$24.50	per bottle
Calona Vineyards, Artist Series VQA – Pinot Gris	\$26.00	per bottle
Red Rooster Winery, BC VQA – Chardonnay	\$32.12	per bottle

## RED WINE

Peller Estates, Heritage Select VQA – Merlot	\$24.50	per bottle
Calona Vineyards, Artist Series VQA – Cabernet Merlot	\$26.00	per bottle
Red Rooster Winery, BC VQA – Merlot	\$32.12	per bottle

## BEER & COOLERS

Domestic Beer	\$5.35	per bottle
Micro Brewery (Granville Island Pale Ale & Honey Brown)	\$6.12	per bottle
Imported Beer (Corona, Heineken, Stella Artois)	\$6.12	per bottle

## LIQUOR

Deluxe Brand Liquor (Smirnoff, Beefeater, Canadian Club, Ballantyne's, Captain Morgan)	\$5.35	per ounce
Premium Brand Liquor (Absolute, Bombay Sapphire, Crown Royal, Johnny Walker Red, Appleton)	\$6.12	per ounce

## RECEPTION PUNCH (one bowl serves approx. 100 champagne saucers)

Chilled Non-alcoholic Fruit Punch	\$100.00	per bowl
Chilled Alcoholic Fruit Punch	\$175.00	per bowl
Sparkling Wine Punch – Mimosa Style	\$175.00	per bowl
Sangria	\$200.00	per bowl

## ADDITIONAL BEVERAGES

Soft Drinks	\$3.30	per can
Bottled Juices	\$3.30	per can
Spring/Mineral Water	\$3.30	per bottle
Assorted Cane Sugar Mexican Sodas	\$3.30	per bottle

# 2017 banquet cash beverages



15% service charge, 10% liquor tax and 5% GST will be applied.

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A complimentary bartender and cashier service is provided when total bar consumption exceeds \$300 revenue per bar; otherwise, the following charges will apply: \$150.00 per bartender & \$150.00 per cashier. Additional charges apply to operations over the standard 4 hours. One bartender per bar serves 150 people.

*Special premium liquors, wines, champagnes, and custom quotations are available. All advance purchased beverage tickets and special product orders will be charged as ordered, not as redeemed for beverage consumed.*

## HOUSE WINE

House Wine - White	\$7.00	per glass
House Wine - Red	\$7.00	per glass

## WHITE WINE

Peller Estates, Heritage Select VQA – Chardonnay	\$32.00	per bottle
Calona Vineyards, Artist Series VQA – Pinot Gris	\$34.00	per bottle
Red Rooster Winery, BC VQA – Chardonnay	\$42.00	per bottle

## RED WINE

Peller Estates, Heritage Select VQA – Merlot	\$32.00	per bottle
Calona Vineyards, Artist Series VQA – Cabernet Merlot	\$34.00	per bottle
Red Rooster Winery, BC VQA – Cabernet Merlot	\$42.00	per bottle

## BEER & COOLERS

Domestic Beer	\$7.00	per bottle
Micro Brewery (Granville Island Pale Ale & Honey Brown)	\$8.00	per bottle
Imported Beer (Corona, Heineken, Stella Artois)	\$8.00	per bottle

## LIQUOR

Deluxe Brand Liquor (Smirnoff, Beefeater, Canadian Club, Ballantyne's, Captain Morgan)	\$7.00	per ounce
Premium Brand Liquor (Absolute, Bombay Sapphire, Crown Royal, Johnny Walker Red, Appleton)	\$8.00	per ounce

## ADDITIONAL BEVERAGES

Soft Drinks	\$4.00	per can
Bottled Juices	\$4.00	per can
Spring/Mineral Water	\$4.00	per bottle
Assorted Cane Sugar Mexican Sodas	\$4.00	per bottle