



PENTICTON TRADE AND
CONVENTION CENTRE

CATERING MENU

2023

OUR APPROACH

Hi! I'm Executive Chef Luke.

Born and raised in the Okanagan Valley, I have a great appreciation for the local bounty of fruits and vegetables. My passion for creating delicious food and this menu has been influenced by my travels, other chefs and life in the Okanagan. I like to use local products to showcase what the Okanagan has to offer.

Collaboration with clients is important to develop a memorable experience with our food. Keeping with your event's theme and budget, we can customize a menu or dish to suit your event's needs. Using in season products with your ideas will inspire a culinary adventure for you and your delegates.



Luke Cosgrove,
Executive Chef





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À LA CARTE REFRESHMENTS AND SNACKS

BEVERAGES

GOURMET COFFEE OR DECAFFEINATED COFFEE	\$24.00 PER 10 CUP CARAFE
GOURMET COFFEE OR DECAFFEINATED COFFEE	\$55.00 PER 25 CUP CARAFE
ORANGE, APPLE, CRANBERRY & GRAPEFRUIT JUICE	\$22.00 PER 1.75L PITCHER
NON-ALCOHOLIC FRUIT PUNCH	\$55.00 PER 3.78L DISPENSER
HERBAL TEAS	\$3.00 EACH
ASSORTMENT OF BOTTLED JUICE	\$3.25 EACH
ASSORTMENT OF SOFT DRINKS	\$2.75 EACH
BOTTLED WATER	\$3.00 EACH

EYE OPENERS (Minimum Order: One Dozen)

ASSORTMENT OF FRESH DANISHES AND PASTRIES	\$30.00 DOZEN
ASSORTMENT OF FRESH JUMBO MUFFINS	\$32.00 DOZEN
LARGE CROISSANTS	\$32.00 DOZEN
BAGELS AND CREAM CHEESE (TOASTER PROVIDED)	\$30.00 DOZEN

HEALTHY PICKS

INDIVIDUAL YOGURTS WITH GRANOLA AND FRUIT	\$4.00 EACH
SLICED FRESH FRUIT DISPLAY MINIMUM 10 GUESTS	\$6.00 PER PERSON
CHEF'S FRESH FRUIT SALAD MINIMUM 10 GUESTS	\$4.50 PER PERSON
SEASONAL WHOLE FRUIT ASSORTMENT	\$21.00 DOZEN

IMPULSE TREATS

FRESH BAKED COOKIES	\$30.00 DOZEN
GOURMET DESSERT SQUARES	\$28.00 DOZEN



BREAK SERVICE

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COFFEE AND TEA SERVICE

\$3.25 PER PERSON

Continuous service over a one hour period

COFFEE CLASSIC

\$8.00 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice

Choose One:

- Muffins
- Cookies
- Squares
- Croissants
- Whole Fresh Fruit

TRADE CENTRE FRESH START

\$12.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Orange and Cranberry Juice
Assortment of Fresh Croissants, Danishes,
Muffins and Pastries with Jams, Jellies, and Butter

SUNRISE ON THE LAKE

\$16.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Orange and Cranberry Juice
Sliced Fresh Fruit Display
Assortment of Fresh Croissants, Danishes,
Muffins and Pastries with Jams, Jellies and Butter

MORNING REFRESHER

\$16.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Bottled Juice
Sliced Fresh Fruit Display
Assortment of Granola Bars
Assortment of Fresh Muffins
Individual Assorted Yogurts

OKANAGAN HEALTHY START

\$19.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Tea
Orange and Cranberry Juice
Sliced Fresh Fruit Display
Build Your Own Yogurt Parfait Bar
Assortment of Fresh Muffins

ASSORTED SNACKS (SERVES 15 PEOPLE)

LARGE BASKET OF MINI PRETZELS	\$15.00 EACH
LARGE BASKET OF CHIPS WITH FRENCH ONION DIP	\$20.00 EACH
LARGE BASKET OF TORTILLA CHIPS WITH SALSA	\$21.00 EACH

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.

BREAKFAST BUFFETS

All Breakfast Buffets include Gourmet Coffee, Assortment of Herbal Teas, Assortment of Fruit Juice, Sliced Fresh Fruit Display, Assortment of Danishes, Muffins and Croissants with Preserves and Butter. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

KICKSTART CONTINENTAL

\$18.95 PER PERSON

Assortment of Fresh Jumbo Muffins
Assortment of Fresh Danishes
Assortment of Mini Croissants
Assortment of Cold Breakfast Cereals and Milk

HEALTH SMART

\$19.50 PER PERSON

Build Your Own Yogurt Parfait Bar
Assortment of Healthy Jumbo Muffins
Assortment of Bagels and Bread with Toaster and Cream Cheese
Preserves and Butter
Sliced Fresh Fruit Display

HOME AGAIN BUFFET

\$22.95 PER PERSON

Light and Fluffy Scrambled Eggs Topped with Sharp Cheddar
Country Style Hash Browns with Peppers and Onions

Choose One:

Crisp Hickory Smoked Bacon
Breakfast Sausage

ADD **\$5.00** PER PERSON FOR BOTH BACON AND SAUSAGE ON BUFFET

COUNTRY CROISSANT

\$21.95 PER PERSON

Three Cheese Omelet with Shaved Ham on a Flaky Croissant
Country Style Hash Browns with Peppers and Onions

DELEGATE'S DELIGHT

\$26.95 PER PERSON

Light and Fluffy Scrambled Eggs Topped with Sharp Cheddar
Country Style Hash Browns with Peppers and Onions
Crisp Hickory Smoked Bacon
Breakfast Sausage

Choose One:

Cinnamon French Toast
Pancakes with Canadian Maple Syrup
Waffles with Berry Compote

BREAKFAST ADDITIONS

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

BELGIAN WAFFLE OR BUTTERMILK PANCAKE

\$4.00 PER PERSON

Served with:

Mixed Berry Compote
Whipped Cream
Canadian Maple Syrup

CINNAMON FRENCH TOAST

\$4.50 PER PERSON

Served with:

Spiced Apple Butter
Canadian Maple Syrup

OMELETTE ACTION STATION

\$12.95 PER PERSON

Freshly Prepared, by a Culinary Team Member

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.



LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: \$3.95 PER PERSON

THE OKANAGAN LAKE PICNIC

BUILD YOUR OWN SANDWICH BAR

\$26.95 PER PERSON

Mixed Field Green Salad with an Assortment of Dressings

Creamy Coleslaw

Yukon Gold Potato Salad

Assortment of Sliced Roast Beef, Smoked Turkey, Black Forest Ham, and Pepper Salami

Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers, and Lettuce

Fresh Baked Deli Breads

Assortment of Mustards and Deli Spreads

Fresh Baked Cookies

CAN'T GET AWAY LUNCH

\$28.95 PER PERSON

Mixed Field Greens Salad with an Assortment of Dressings

Creamy Coleslaw

Yukon Gold Potato Salad

Assortment of House-Made Sandwiches, including:

Egg Salad, Chicken Salad, Smoked Turkey, Roast Beef,

Tuna Salad and Smoked Salmon with Dill Cream

Sliced Fresh Fruit Display

Assortment of Dessert Squares and Cookies

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.

LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, plus an Assortment of Squares, Cookies, and Brownies. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

ADD SLICED FRUIT PLATE: **\$3.95** PER PERSON

THE DELI BAR

A DISPLAY OF PREPARED SANDWICHES

\$28.95 PER PERSON

CHOOSE THREE SALADS:

Mixed Field Greens Salad with an Assortment of Dressings
House Caesar Salad
Yukon Gold Potato Salad
Pasta Salad
Broccoli and Smoked Cheddar Salad
Creamy Dill Coleslaw
Caprese Salad
Seasonal Spinich Salad

CHOOSE A SELECTION OF FOUR SANDWICHES OR WRAPS:

GRILLED CHICKEN CLUB

Grilled Chicken Breast, Hickory Smoked Bacon, Sliced Jack Cheese, Lettuce, Bermuda Onion and Beefsteak Tomato on a Brioche Kaiser

GRILLED CAJUN CHICKEN SANDWICH

Cajun Spiced Marinated Chicken Breast, Jalapeño Jack Cheese, Leaf Lettuce, Red Onion and Tomato on an Onion Bun with Roasted Garlic Mayonnaise

MR. RUEBEN

Shaved Pastrami, Swiss Cheese, Sauerkraut, with a Mustard Butter on Marble Rye

GREAT PLAINS SPECIAL

Slow Roasted Angus Roast Beef with a Mild Horseradish Spread, Cheddar Cheese, Lettuce, Tomato and Red Onion on a Parisienne Loaf

NEW YORK DELI SUB

Smoked Turkey, Salami, Pastrami, Swiss Cheese, Sweet Pickles, Tomatoes, Onions and Lettuce on a Sub Bun

CHEF'S CHOICE WRAP

Seasonal Roast Vegetables, Fresh Greens and Garlic Hummus, Wrapped in a Sun Dried Tomato Tortilla

GARDEN SALAD SANDWICH

Cheddar Cheese, Beefsteak Tomato, Bermuda Onion, English Cucumber, Alfalfa Sprouts, and Organic Baby Lettuce on Fresh French Bread

TURKEY CLUB WRAP

Slow Roasted Turkey Breast, Bacon, Cheddar Cheese, Romaine Lettuce, Tomato, Garlic and Scallion Aioli Wrapped in a Flour Tortilla

STUFFED CROISSANT SANDWICH

Curried Chicken OR Dill Shrimp Salad Stuffed in a Flaky Croissant, with Alfalfa Sprouts Garnish

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.

THEMED LUNCH BUFFETS

All Themed Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, and a Selection of House-Made Sweets. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

PAZZA ITALIAN

\$29.95 PER PERSON

Choose Three Salads:

- Mixed Field Greens
- Caprese Salad
- Panzanella Salad
- Fennel and Orange Salad

Garlic Toast

Choose Two Entrees:

- Chicken Parmesan with Marinara Sauce and Buttered Pasta
- Vegetable Lasagna
- Lasagna Bolognese
- Spinach and Ricotta Cannelloni
- Chicken Cacciatore with Buttered Pasta
- Chicken Marsala with Buttered Pasta

BOURBON STREET

\$29.95 PER PERSON

- Louisiana Sunburst Salad
- Creamy Broccoli Salad
- Southern Dill Coleslaw
- Cheddar Cornbread
- Smoked Cheddar Mac and Cheese

Choose Two Entrees:

- Shrimp Creole
- Red-Hot Chicken
- Buttermilk Fried Chicken
- Glazed Meatloaf with a Demi-Glace

SOUTH OF THE BORDER TEX MEX

BUILD YOUR OWN TACOS

\$29.95 PER PERSON

- Corn and Black Bean Salad
 - Mexican Rice
 - Tortilla Chips and Assorted Salsa, Sour Cream and Guacamole
 - Soft and Hard Shell Tortillas
 - Shredded Greens
 - Shredded Jack and Cheddar Mix
 - Chili Cheese Enchiladas
- ### Choose Two Entrees:
- Chipotle Chicken
 - Carne Asada with Seared Peppers and Onions
 - Achiote Pork with Pineapple Salsa

MEDITERRANEAN RETREAT

\$29.95 PER PERSON

- Pita and Dips
- Greek Chop Salad
- Beet Salad with Citrus and Feta
- Spanakopita
- Roasted Seasonal Vegetables

Choose One Side:

- Greek Rice Pilaf
- Lemon Oregano Potatoes

Choose Two Entrees:

- Souvlaki Style Grilled Chicken
- Pork Souvlaki
- Lamb Kofta
- Greek Rub Beef

ASIAN HAVEN

\$29.95 PER PERSON

- Won Ton Soup
- House Fried Rice
- Crispy Vegetable Spring Rolls

Choose One Side:

- Vegetable Chow Mein
- Mandarin Chop Suey

Choose Two Entrees:

- Ginger Beef
- Beef and Broccoli
- Sweet and Sour Pork
- Lemon Chicken
- Sesame Chicken

BUILD YOUR OWN DINNER BUFFET

All Build Your Own Buffet Dinners include Gourmet Coffee, Assortment of Herbal Teas, Vegetable Crudit , Rice Pilaf OR Roasted New Potatoes, Steamed Market Vegetables, Assortment of Fresh Baked Breads with Butter, and a Selection of House-Made Desserts. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CHOICE OF TWO ENTREES | \$37.95 PER PERSON
CHOICE OF THREE ENTREES | \$42.95 PER PERSON

CHOOSE THREE SALADS:

Mixed Field Greens with an Assortment of Dressings
Creamy Dill Coleslaw
Country Style Potato Salad
House Caesar Salad
Cucumber and Tomato Salad
Marinated Mushroom Salad
Apple Pecan Spinach Salad
Classic Greek Salad
Tomato, Bocconcini and Onion Salad
Thai Style Noodle Salad
Mediterranean Pasta Salad

CHOOSE TWO or THREE ENTREES:

Sicilian Vegetarian Lasagna
Lasagna Bolognaise
Chicken Picatta
Chicken Tandoori
Chicken Parmesan
Cajun Turkey with Tomato Salsa
Onion Crusted Roast Pork
Hunter Chicken
Beef Bourguignon

Sliced Sirloin with Duxelle Mushroom Sauce
Sliced Roast Canadian Beef with Au Jus
BC Salmon Fillet with a Dill Cream Sauce

VEGETARIAN ENTREES

Quinoa and Mushroom Filled Sweet Pepper
Eggplant Parmigiana
Caponata Stuffed Eggplant
Stuffed Zucchini with Baked Ricotta
Charred Poblano Peppers with Quinoa, and Avocado Cream

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.



THEMED DINNER BUFFETS

All Themed Dinner Buffets include Gourmet Coffee, Assortment of Herbal Tea, Lemonade or Iced Tea, and Selection of House-Made Sweets. Minimum 50 guests. A labour charge of \$60 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

PAZZA ITALIAN

\$38.95 PER PERSON

Choose Three Salads:

- Mixed Field Greens Salad with an Assortment of Dressing
- Caprese Salad
- Panzanella Salad
- Fennel and Orange Salad

Garlic Toast

Choose Three Entrees:

- Chicken Parmesan with Marinara Sauce and Buttered Pasta
- Vegetable Lasagna
- Lasagna Bolognese
- Spinach and Ricotta Cannelloni
- Chicken Cacciatore with Buttered Pasta
- Chicken Marsala with Buttered Pasta

BOURBON STREET

\$38.95 PER PERSON

- Louisiana Sunburst Salad
- Creamy Broccoli Salad
- Southern Dill Coleslaw
- Cheddar Cornbread
- Smoked Cheddar Mac and Cheese

Choose Three Entrees:

- Shrimp Creole
- Red-Hot Chicken
- Buttermilk Fried Chicken
- Glazed Meatloaf with a Demi-Glace

SOUTH OF THE BORDER TEX MEX

BUILD YOUR OWN TACOS

\$38.95 PER PERSON

- Corn and Black Bean Salad
- Mexican Rice
- Tortilla Chips and Assorted Salsa, Sour Cream and Guacamole
- Soft and Hard Shell Tortillas
- Shredded Greens
- Shredded Jack and Cheddar Mix
- Chili Cheese Enchiladas

Entrees:

- Chipotle Chicken
- Carne Asada with Seared Peppers and Onions
- Achiote Pork with Pineapple Salsa

MEDITERRANEAN RETREAT

\$38.95 PER PERSON

- Pita and Dips
- Greek Chop Salad
- Beet Salad with Citrus and Feta
- Spanakopita
- Roasted Seasonal Vegetables
- Greek Rice Pilaf
- Lemon Oregano Potatoes

Choose Three Entrees:

- Souvlaki Style Grilled Chicken
- Pork Souvlaki
- Lamb Kofta
- Greek Rub Beef

ASIAN HAVEN

\$38.95 PER PERSON

- Won Ton Soup
- House Fried Rice
- Crispy Vegetable Spring Rolls
- Vegetable Chow Mein
- Mandarin Chop Suey

Choose Three Entrees:

- Ginger Beef
- Beef and Broccoli
- Sweet and Sour Pork
- Lemon Chicken
- Sesame Chicken

PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, House-Made Soup or Salad, and Fresh Baked Breads with Butter. Minimum 50 guests. A labour charge of \$60.00 will be charged if here is a party of less than the stated minimums.

ADD A FAMILY STYLE CHARCUTERIE BOARD

\$6.25 PER PERSON

CHOOSE ONE STARTER

Roasted Butternut Squash Soup with Beet Purée

Creamy Leek and Potato Soup

Creamy Wild Mushroom

Winter Borsch with Dill Crème Fraîche

Cream of Broccoli with Gruyère Cheese

Mixed Greens with Pear, Asiago, and Pecans, with Berry Balsamic

Hearts of Romaine with Creamy Roasted Garlic Dressing, Herbed Croutons and Shaved Asiago

Caprese Salad with White Balsamic Dressing

Baby Greens, Grape Tomatoes, Cucumber and Parmesan Wafer

Beet Salad with Oregano, Pecans and Ricotta

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.





PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, House-Made Soup or Salad, and Fresh Baked Breads with Butter. Designed for 50 or more guests. A labour charge of \$60.00 will be charged if here is a party of less than the stated minimums.

ENTREES

Herb Marinated Double Chicken Breast, Roasted Fingerling Potato, and a Shallot Beurre Blanc	\$32.95
Chicken Dijon, Parisienne Potatoes and Snow Peas	\$33.95
Grilled Pork Chop, Mushroom Ragout and a Sweet Potato, Vidalia Napoleon	\$42.95
Zinfandel Braised Beef Short Ribs with Creamy Mashed Yukons	\$42.95
Cajun Salmon, Heriloom Tomato Relish and Roasted Broccolinii	\$42.95
Roast Prime Rib with a Horseradish Crust Served with Garlic Mashed Potatoes	\$44.95
Steak au Poivre with a Merlot Demi, Served with Pomme Frites	\$44.95
Canadian Strip Loin, Rosemary Red Wine Demi, Chateau Potatoes and Sautéed Mushrooms	\$44.95
Rack of Lamb, Sautéed New Red Potatoes, Roasted Garlic and Shallots	\$46.95
Canadian Beef Tenderloin, Garlic Prawns, and Roasted Fingerling Potatoes	\$47.95
Baked Halibut with Wine and Herbs Served with Butternut Squash Ravioli	\$51.00

VEGETARIAN ENTREES

Eggplant Parmigiana with Basil Marinara	\$29.95
Grilled Portobello Mushrooms Stuffed with Quinoa, Arugula and Sundried Tomatoes	\$30.95
Roasted Mixed Vegetable Stack with White Bean Puree and Pesto	\$31.95
Charred Poblano Peppers with Quinoa, and Avocado Cream	\$31.95

PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, House-Made Soup or Salad, and Fresh Baked Breads with Butter. Designed for 50 or more guests. A labour charge of \$60.00 will be charged if here is a party of less than the stated minimums.

DESSERTS

PLATED DESSERTS

\$7.95 PER PERSON

Tiramisu

Triple Chocolate Mousse Cake with a Raspberry Coulis

Chocolate Almond Torte (GF)

Very Berry Cheesecake (GF)

Decadent Carrot Cake

Strawberry Shortcake with White and Dark Chocolate

New York Style Cheesecake with Fresh Berry Compote

Red Velvet Cake

Strawberry Rhubarb Crisp with White Chocolate Ganache

FAMILY STYLE DESSERT PLATTER

\$4.95 PER PERSON



Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.



RECEPTION DISPLAYS

Each Reception Display serves 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

EACH RECEPTION DISPLAY SERVES 50 GUESTS.

SLICED FRESH FRUIT DISPLAY

\$225.00

Selection of Seasonal Local and Tropical Fruits
Served with a Yogurt Dipping Sauce

DISPLAY OF FRESH VEGETABLE CRUDITÉS

\$195.00

Vegetables Served with Green Goddess and Ranch Dipping Sauces

CANADIAN CHEESE DISPLAY

\$295.00

Selection of Whole, Sliced and Cubed Fine Canadian Cheeses
Served with an Assortment of Crackers, Nuts and Dried Fruit

INTERNATIONAL CHEESE BOARD

\$375.00

Selection of Whole, Sliced and Cubed Fine Imported Cheeses
Served with an Assortment of Crackers, Nuts and Dried Fruit

CHILLED JUMBO SHRIMP COCKTAIL

\$325.00

Citrus Poached Jumbo Shrimp Served with Cocktail Sauce and Lemon

MEAT AND CHEESE DISPLAY

\$325.00

Chef's Selection of Cured Meats, Cheese and Pickles

GRAND DESSERT DISPLAY

\$450.00

Assortment of Profiteroles, Truffles, Tartlets, Biscotti, and Tuxedo Strawberries

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.

CARVING & ACTION STATIONS

*All Carving and Action Stations are based on 50 guests, unless otherwise priced.
A labour charge of \$60.00 will be charged if here is a party of less than the stated minimums.*

CAJUN FLAMBÉ ACTION STATION

\$12.95 PER PERSON

Black Tiger Shrimp and Sea Scallops with a Spicy and Brandy Cream Sauce

DEMERARA SUGAR & CAYENNE BRINED ROAST LOIN OF PORK CARVING STATION

\$280.00

Madagascar Green Peppercorn Sauce and an Apple Aioli with Fresh Bread

MAPLE AND MUSTARD GLAZED HAM CARVING STATION

\$300.00

Dijon Mustard with Fresh Bread

ROASTED CAJUN TURKEY BREAST CARVING STATION

\$350.00

Bourbon Cranberry Sauce and Herb Mayonnaise with Fresh Bread

SLOW-ROASTED ROUND OF BEEF CARVING STATION

\$350.00

Horseradish and Dijon Mustard with Fresh Bread

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.





HORS D'OEUVRES

All Hors D'oeuvre selections are priced per dozen. Minimum order is three dozen. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COLD SELECTIONS

Hummus and Yogurt in a Cucumber Boat	\$19.00
Classic Tomato and Scallion Bruschetta	\$20.00
Antipasto Skewer	\$21.00
Smoked Salmon Wrap Pinwheels	\$21.00
Chilled Shrimp Cocktail with Mary Rose Cocktail Sauce	\$28.00
Tequila Shrimp and Papaya Tostada	\$28.00
Dynamite and California Rolls (fully cooked product)	\$29.00

HOT SELECTIONS

Vegetarian Spring Rolls with a Spicy Red Pepper Sauce	\$19.00
Spinach and Feta Spanakopita	\$20.00
Chorizo Sausage Stuffed Mushrooms	\$20.00
House Made Meatballs with Tomato Sauce	\$23.00
Thai Style Pork Loin Skewer	\$24.00
Chicken Satay with a Warm Peanut Sauce	\$25.00
Mediterranean Beef Kebabs	\$26.00
BBQ Baby Back Riblets	\$26.00
Korean Style BBQ Beef Short Ribs	\$29.00
Petite Crab Cakes with a Chipotle Aioli	\$31.00
Jumbo Sea Scallops Wrapped in Bacon with a Maple Syrup Glaze	\$40.00

BEVERAGE SERVICE

BAR SERVICES

A minimum of \$500.00 in sales, over a four hour period, on all hosted and cash bars are required for each bar. If the \$500.00 in sales is not met, a labour charge of \$250.00 will apply to each required bar.

BAR ITEMS

	HOST BAR	CASH BAR
Cocktails	\$6.50	\$7.25
Premium Cocktails	\$7.50	\$8.25
Import Beer	\$7.00	\$7.75
Domestic and Local Craft Beer	\$6.25	\$7.00
House Wine	\$8.00	\$8.75
Soft Drinks	\$2.50	\$3.00
Bottled Water	\$2.50	\$3.00
Bottled Juice	\$2.50	\$3.00

OKANAGAN WINE BY THE BOTTLE

WHITE

Jackson Triggs Sauvignon Blanc	\$33.95
Inniskillin Pinot Grigio	\$33.95
Jackson Triggs Riesling Gewürztraminer	\$34.95
Sumac Ridge Unoaked Chardonnay	\$35.95
Hester Creek Pinot Gris	\$37.95
Kim Crawford Sauvignon Blanc	\$54.95

ROSE

See Ya Later Ranch Nelly	\$40.95
Hester Creek Rose Cabernet Franc	\$40.95

SPARKLING

Sumac Ridge Steller's Jay Brut	\$47.95
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RED

Jackson Triggs Merlot	\$33.95
Sumac Ridge Cabernet Merlot	\$34.95
Inniskillin Cabernet Sauvignon	\$36.95
See Ya Later Ranch Pinot Noir	\$41.95
Hester Creek Cabernet Merlot	\$47.50
Laughing Stock Blind Trust	\$60.95
Black Sage Vineyard Merlot	\$59.95
Black Sage Vineyard Cabernet Franc	\$61.95

Vegetarian and dietary alternatives are available when a minimum of 72 hours' notice is provided.





CATERING POLICIES

EXCLUSIVITY

The Penticton Trade and Convention Centre is managed by OVG360. OVG360 is the official in-house, food and beverage provider. Outside food and beverage is not permitted.

FOOD AND BEVERAGE AGREEMENT

Once the venue agreement is signed, the separate food and beverage agreement will be prepared. At signing of the food and beverage agreement, 50% of the estimated food and beverage total is due.

Final guarantees, for each service, is required five business days before the event.

VQA/IMPORT WINES

Please ask about vintages not included in our listed selection.

ALCOHOL REGULATION

OVG 360 as a licensee is responsible for the sale and service of alcoholic beverages in accordance with the Liquor Control and Licensing Act and Regulations. Therefore, in compliance with the law, all alcoholic beverages must be supplied and served by OVG 360 staff.

OVG 360 requires the right to request two forms of ID of any person to verify their age and to refuse alcoholic beverage service to minors, intoxicated persons or those who cannot produce a valid ID. In accordance to OVG 360 service regulations, all alcohol sales will end one hour before the end of all events. Alcoholic beverages cannot be taken from the premises.

HEALTH & SAFETY

The Penticton Trade and Convention Centre is dedicated to creating a safe and worry-free experience while visiting and enjoying the amenities at our venue. We are confident that our in-house health and safety procedures exceed all expectations.

PLEASE NOTE

All catered events are subject to a 20% Management Charge, 5% GST and 10% Liquor on top of the listed menu price. The Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

For more information, please contact us at: 250.490.2460 | ptccinfo@penticton.ca