



Lunch Buffets

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea.
Designed for 25 or more guests.

THE OKANAGAN LAKE PICNIC

\$21.95 per person

Mixed Field Green Salad with an Assortment of Dressings
Creamy Coleslaw
Choice of Two:
 House Caesar Salad
 Yukon Gold Potato Salad
 Tuscan Pasta Salad
Sliced Roast Beef, Smoked Turkey, Black Forest Ham, Egg Salad 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

THE SOUTH VALLEY SPECIAL

\$24.95 per person

Baby Organic Greens with Assortment of Dressings
Mediterranean Pasta Salad
Creamy Broccoli and Smoked Cheddar Salad
Egg Salad
Tuna Salad

Sliced Roast Beef, Smoked Turkey Breast, Black Forest Ham, Capicola and Pepper Salami
Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers and Lettuce
Fresh Baked Deli Breads
Assortment of Mustards and Deli Spreads
Sliced Fresh Fruit Display
Assortment of Dessert Squares

CAN'T GET AWAY LUNCH

\$24.95 per person

Mixed Greens with an Assortment of Dressings
Creamy Coleslaw
House Caesar Salad
Assortment of Tea Sandwiches, including:
 Egg Salad
 Chicken Salad
 Smoked Turkey
 Lean Roast Beef
 Tuna Salad
 Smoked Salmon, Cucumber and Dill Cream Cheese
Sliced Fresh Fruit Display
Assortment of Dessert Squares and Cookies

ADD CHEF'S HOMEMADE SOUP

\$4.95 per person

ADD SLICED FRESH FRUIT DISPLAY

\$4.00 per person

*A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.
Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.*



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THE DELI BAR – A DISPLAY OF PREPARED SANDWICHES

\$26.95 per person

Choice of Three Salads:

- Mixed Field Green Salad with an Assortment of Dressings
- House Caesar Salad
- Yukon Gold Potato Salad
- Italian Pasta Salad
- Broccoli and Smoked Cheddar Salad

Choice of Four Sandwiches:

Grilled Cajun Chicken Sandwich

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

Great Plains Special

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

Garden Salad Sandwich

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

Lumberjack

Roast Beef, Smoked Turkey, Black Forest Ham, Pepper Salami, Cheddar, Swiss Cheese, Pickle, Lettuce, Beefsteak Tomato, and Red Onion on Fresh Baked French Loaf

The Avery

Sliced Caribbean Seasoned Roast Pork Loin, Shaved Ham, Swiss Cheese, Sliced Sweet Pickle, Caramelized Onion, Lettuce, Tomato, Honey Dijon Mustard Sauce, Served on a Baguette

Turkey Club Wrap

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

Vegetarian Wrap

Roasted Eggplant, Grilled Zucchini, Sautéed Mushrooms, Red Peppers, Sun Dried Tomatoes, Feta, Caramelized Red Onion and Romaine with a Hummus Spread, wrapped in a Sun Dried Tomato Tortilla

New York Deli Sub

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

Grilled Chicken Club

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

Stuffed Croissant Sandwich

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

Assortment of Squares, Cookies, and Brownies

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Themed Lunch Buffets

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PAZZA ITALIAN

\$26.95 per person

House Caesar Salad
Italian Pasta Salad
Vine Ripened Tomato Bocconcini Platter with Fresh Basil, Olive Oil and a Balsamic Reduction
House Pasta and Marinara Sauce
Garlic Parmesan Bread
Choice of Two:
Crisp Chicken Parmesan
Spinach, Ricotta and Mushroom Lasagna
Beef Cannelloni
Lasagna Bolognese
Chicken Picatta

Assortment of Dessert Squares, Brownies and Cookies

SOUTH OF THE BORDER TEX MEX

Build Your Own Fajita and Taco Bar

\$26.95 per person

Roasted Corn and Black Bean Salad
House Caesar Salad
Mexican Rice
Fresh Tortilla Chips and Guacamole
Salsa Verde, Salsa Fresca and Pico de Gallo
Cheese Enchiladas
Flour Tortillas, Corn Taco Shells, Lettuce, Tomatoes, and Shredded Cheese
Choice of Two:
Grilled Chicken with Peppers and Onions
Carne Asada with Peppers and Onions
Shredded Pork Carnitas

Churros with Chocolate Sauce and Custos

SOUTHERN HOMECOMING

\$25.95 per person

Fresh Garden Salad with an Assortment of Dressings
Creamy Broccoli and Smoked Cheddar Salad
Southern Creamy Dill Coleslaw
Cornbread with Cheddar, Chive, Bacon and Honey
Whipped Butter
Meatloaf with Fresh Scallion and Herbs and Mushroom
Demi-Glace
Honey Kissed Buttermilk Country Fried Chicken
Classic Baked Macaroni and Cheese
Choice of One:

Praline Pecan Pie
Assortment of Dessert Squares, Brownies and Cookies

MEDITERRANEAN RETREAT

\$26.95 per person

Traditional Greek Salad with Mint Oregano Vinaigrette
Mediterranean Pasta Salad
Pita Bread with Hummus, Tzatziki and Tapenade
Spinach and Feta Spanakopita
Moroccan Spiced Carrots and Pearl Onions
Choice of One:

Lemon Oregano Potatoes
Greek Rice Pilaf

Choice of Two Souvlaki:

Chicken
Beef
Lamb

Assortment of Dessert Squares, Brownies and Cookies

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ASIAN HAVEN

\$26.95 per person

Choice of One:

- Crispy Vegetable Spring Rolls
- Egg Rolls

House Fried Rice and Steamed White Rice

Choice of Two:

- Ginger Beef
- Beef and Broccoli
- Sweet and Sour Pork
- Sweet and Sour Chicken
- Kung Pao Chicken
- Lemon Chicken
- General Tso's Chicken

Choice of One:

- Chicken, Beef OR Vegetable Chop Suey
- Chicken, Beef OR Vegetable Chow Mein

Choice of One:

- Chicken OR Beef Spicy Noodle Salad
- Chicken OR Beef Vietnamese Style Salad
- Salad Rolls with Dipping Sauce
- Wonton Soup

Fortune Cookies

Lemon Coconut Macaroon Bars

Orange Citrus Cake

ADD SLICED FRESH FRUIT DISPLAY

\$4.00 per person

FAR EAST DELIGHT

\$27.95 per person

Naan Bread

Choice of One:

- Lemon Saffron Basmati Rice
- Steamed Basmati Rice

Vegetarian Samosas and Chutney, Raita and Pickle Sauce

Aloo Gobi

Kachumber Salad

Pineapple Chickpea Salad

Choice of Three:

- Goan Pork Vindaloo
- Massaman Beef Curry
- Chicken Tikka Masala
- Lamb Korma
- Tandoori Chicken
- Butter Chicken
- Chana Dal
- Tarka Dal
- Mixed Vegetable Curry

Sliced Fresh Fruit Display

Assortment of Dessert Squares and Bars

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Light Plated Lunches

All Light Plated Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, and Red Potato Salad or Tuscan Pasta Salad.

Designed for 25 or more guests.

CHICKEN PARMESAN WRAP

\$15.95 per person

Fresh Roasted Chicken Breast, Parmesan Cheese, Lettuce, Sun Dried Tomato and Pesto Mayonnaise

DELUXE TURKEY BACON CLUB CROISSANT

\$16.95 per person

Roasted Turkey Breast, Hickory Bacon, Cheddar Cheese, Lettuce and Tomato on a Croissant with Mayonnaise

TURKEY CLUB WRAP

\$15.95 per person

Slowed Roasted Turkey Breast, Bacon, Jack Cheese, Romaine Lettuce, Tomato, Onion and Ranch Aioli Wrapped in a Flour Tortilla

ROAST BEEF AND SMOKED CHEDDAR SANDWICH

\$16.95 per person

Canadian Roast Beef Slow Cooked to Perfection, Smoked Cheddar, Lettuce and Red Onion Served on Parisienne Loaf with a Horseradish Sauce

ADD CHEF'S HOMEMADE SOUP

\$4.95 per person

ADD SLICED FRESH FRUIT DISPLAY

\$4.00 per person

HOT GARLIC CHICKEN CAESAR SALAD

\$17.95 per person

House Caesar Salad Topped with Grilled Half Breast of Chicken with Garlic Bread

STUFFED CROISSANT

\$15.95 per person

Curried Chicken OR Shrimp Salad Stuffed in a Flaky Croissant Garnished with Alfalfa Sprouts

HAM AND SWISS SANDWICH

\$15.95 per person


Shaved Black Forest Ham, Swiss Cheese, Bread and Butter Pickles, Lettuce and Tomato on a Parisienne Loaf

TRADITIONAL EGG SALAD SANDWICH

\$15.95 per person

Classic Free Run Egg Salad, infused with Rosemary Served on Whole Wheat Bread

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Plated À La Carte Lunches

All Plated À La Carte Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, and an Assortment of Fresh Baked Breads with Butter.

Designed for 25 or more guests.

STARTERS

Choice of One:

Mixed Green Salad with Dressing of Your Choice
House Caesar Salad
Chef's Homemade Soup

New England Clam Chowder
Leek and Potato Soup
Iceberg Lettuce Wedge with House Vinaigrette

ENTRÉES

Choice of One:

MANICOTTI DE NAPOLI

\$23.95 per person

Stuffed Manicotti Shells with Chicken, Beef, Italian Sausage, Spinach and Ricotta Cheese with a Sauté of Red Peppers and Leeks

BEEF BOURGUIGNON

\$22.95 per person

Tender Cuts of Beef Over Egg Noodles and Smothered with Onion and Mushroom, Served with Roast Carrots

GRILLED BC WILD SALMON FILLET

\$29.95 per person

Pacific Salmon Fillet Brushed with Maple Citrus Glaze with Wild Rice Pilaf and Steamed Market Vegetables

CHICKEN PROVOLONE

\$24.95 per person

Breaded Breast of Chicken Topped with Marinara Sauce and Provolone Cheese with Buttered Pasta and Vegetable Medley

ROASTED HADDOCK

\$23.95 per person

Fresh Haddock Crusted with a Lemon-Parsley Breadcrumb, Garlic Green Beans, and Puttanesca Sauce on a Bed of Saffron Basmati

GRILLED PETITE FILLET

\$36.95

6 oz. Fillet of Canadian Beef Tenderloin, Served with a Merlot and Shallot Demi Glaze, Horseradish Flavoured Mashed Potatoes, and Grilled Asparagus

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Designed for 25 or more guests.

ENTRÉES (CONTINUED)

Choice of One:

ROASTED TANDOORI CHICKEN

\$25.95 per person

Chicken Breast Marinated in Yogurt and Curry Spices with Mango Chutney and Coconut Basmati Rice with Sautéed Market Vegetables

CHICKEN KIEV

\$25.95 per person

Crispy Chicken Breast with Herb and Shallot Butter, Frizzled Julienne Carrots and Leeks, White Wine Sauce, Roasted New Potatoes and Market Vegetables

ONION CRUSTED PORK TENDERLOIN

\$25.95 per person

Onion Crusted Roast Pork Tenderloin, Basil-Garlic Zucchini, with Pomme Marquise

DESSERTS

\$7.95 per person

Tiramisu
Triple Chocolate Mousse Cake with a Raspberry Coulis
Tahitian Vanilla Bean Crème Brûlée
Lemon Lavender Cheesecake
Chocolate Almond Torte ^{GF}
Decadent Carrot Cake
Caramel Crunch Chocolate Cake
Strawberry Shortcake with White and Dark Chocolate
New York Style Cheesecake with Fresh Berry Compote
Red Velvet Cake

FAMILY STYLE DESSERT PLATTER

\$4.95 per person

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