



Themed Dinner Buffets

All Themed Dinner Buffets include Gourmet Coffee, Assortment of Herbal Teas and Assortment of Fresh Baked Breads with Butter.

Designed for 50 or more guests.

MARDI GRAS BOURBON STREET BUFFET

\$32.95 per person

Hearts of Romaine Tossed with Toasted Pecans and a Honey Mustard Dressing
Brown Rice Salad with Basil and Almonds
Twice Baked Potatoes with Three Cheeses
Mushroom, Spinach and Roasted Garlic Succotash
Southern Fried Chicken with a Bourbon Creole Sauce
Shrimp and Sausage Jambalaya
Caramel Pecan Pie Served with Hazelnut Infused Whipped Cream
Carrot Cake with Cream Cheese Icing

PACIFIC PASSAGE

\$33.95 per person

Pacific Northwest Clam Chowder
Baby Artisan Salad with Assorted Dressings
Penne Pasta Salad with Grape, Tomatoes, and Feta
Wild Rice Pilaf with Caramelized Almonds
Fresh Asparagus with Herb Butter and Fire Roasted Peppers
Grilled Chicken Stuffed with Roasted Shallots, Sundried Tomatoes and Fresh Basil
Grilled Salmon with a Lemon Herb Beurre Blanc
Tri-Berry Cheesecake with Apricot Glaze ^{GF}
Black Forest Cake ^{GF}

LIGHT AND ELEGANT

\$34.95 per person

Farmer's Garden Salad Served with an Assortment of Dressings
Marinated Balsamic Mushroom Salad
Mediterranean Pasta Salad
Spanish Rice Pilaf
Slow Cooked Broccoli with Garlic and Pancetta
Chicken Piccata with Capers and Lemon
Roast Canadian Strip Loin with Roasted Shallot Demi-Glace
Sliced Fresh Fruit Display
New York Cheesecake with Fresh Strawberries

ORIENTAL SPICE

\$34.95 per person

Asian Slaw with a Spicy Ginger-Orange Dressing
Thai Noodle Salad with Sesame Chicken
Vegetarian Spring Rolls with Plum Dipping Sauce
Vegetable Fried Rice

Choice of One:

Vegetable Chop Suey
Vegetable Chow Mein

Choice of Three:

Beef and Broccoli Stir Fry
Kung Poa Chicken
Sweet and Sour Pork
Ginger Beef
Lemon Chicken
General Tso's Chicken

Fortune Cookies
Lemon Coconut Macaroon Bars
Orange Citrus Cake

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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PAZZA ITALIAN

\$34.95 per person

House Caesar Salad

Tuscan Pasta Salad

Vine Ripened Roma Tomato Bocconcini Platter with Fresh Basil, Olive Oil and a Balsamic Reduction

Focaccia Bread with Olive Oil and Aged Balsamic

Pesto Garlic Cheese Bread

Sautéed Zucchini with Fresh Basil and Thyme

House Pasta with Marinara Sauce

Choice of Three:

Crisp Chicken Parmesan

Chicken Picata

Chicken Marsala

Sicilian Vegetarian Lasagna


Beef Cannelloni

Lasagna Bolognaise

Sliced Fresh Fruit Display

Tiramisu

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Build Your Own Buffet Dinners

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
Assortment of Desserts.

Designed for 50 or more guests.

CHOICE OF TWO ENTREES

\$35.95 per person

SALADS

Choice of Three:

- Mixed Greens with an Assortment of Dressings
- Creamy Dill Coleslaw
- Country Style Potato Salad
- House Caesar Salad
- Cucumber and Tomato Salad
- Marinated Mushroom Salad
- Brown Rice Salad with Basil and Almonds
- Classic Greek Salad
- Shrimp and Orzo Pasta Salad
- Tomato, Bocconcini and Bermuda Onion Salad
- Thai, Sesame, Ginger Salad with Chow Mein Noodles
- Mediterranean Pasta Salad

CHOICE OF THREE ENTREES

\$38.95 per person

ENTREES

Choice of Two or Three:

- Five Cheese Ravioli with Alfredo Sauce
- Chorizo and Ricotta Stuffed Pasta Shells
- Manicotti de Napoli
- Sicilian Vegetarian Lasagna
- Lasagna Bolognaise
- Chicken Picatta
- Chicken Kiev
- Chicken Tandoori
- Chicken Provolone
- Chicken Saltimbocca
- Chicken Tikka Masala
- Centre Cut Pork Chops with a Calvados Demi-Glace
- Stuffed Loin of Pork
- Onion Crusted Roast Pork
- Sliced Sirloin with Duxelle Mushroom Sauce
- Beef Bourguignon
- Sliced Roast Canadian Beef with Au Jus
- Sliced Breast of Turkey
- Grilled BC Salmon Fillet with a Dill Cream Sauce
- Haddock Crusted with Lemon-Parsley Breadcrumbs
- Spicy Garlic Jumbo Shrimp
- Grilled Portobello Mushrooms Stuffed with Quinoa, Arugula and Sundried Tomatoes
- Quinoa and Mushroom Filled Sweet Pepper
- Eggplant Parmigiana

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Plated Dinners

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Chef Made Soup or Salad, and Fresh Baked Breads with Butter.

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STARTER

Choice of One Soup or Salad:

Roasted Butternut Squash Soup with Beet Purée
Creamy Leek, Sage and Potato Soup with Crisp Chorizo Sausage
Wild Mushroom with an Herbed Puff Pastry Fluron
New England Seafood Chowder
Winter Borsch with Dill Crème Fraîche

Mixed Baby Greens with Pear, Shaved Asiago Cheese and Pecans, with a Port and Sun-dried Cherry Vinaigrette
Hearts of Romaine with Creamy Roasted Garlic Dressing, Herbed Croutons and Shaved Asiago
Caprese Salad with White Balsamic Dressing
Tomato, Zucchini, Bermuda Onion and Provolone Napoleon
Spinach and Artichoke Salad with Feta and Grape Tomatoes
Cherry Tomato, Grilled Fennel and Arugula Salad with Pesto Vinaigrette
Grilled Portobello Mushroom with Tomatoes and Fresh Mozzarella
Endive and Frisee Salad with Oranges and Pistachios
Baby Greens, Grape Tomatoes, Cucumber and Parmesan Wafer
Southwestern Black Bean and Corn Chowder with Cilantro Aioli and Crisp Tortilla Straw
Tomato, Chive and Pine Nut Gorgonzola Toast
Beet Salad with Oregano, Pecans and Goat Cheese
Warm Spinach Salad with Bacon, Egg and Croutons
Cobb Salad with Fresh Herbs

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ENTRÉES

Ginger Ale Marinated Pork Loin with Yukon and Sweet Potato Gratin	\$26.95
Peppered Centre Cut Pork Chops with Caramelized Pears and Rosemary Potatoes	\$27.95
Herb Marinated Double Chicken Breast, Croquette Potato, and a Shallot Beurre Blanc	\$28.95
Chicken Dijon, Parisienne Potatoes and Snow Peas	\$29.95
Boursin Stuffed Chicken Supreme, with a Port and Apricot Sauce	\$32.95
Duck Breast, Cumberland Sauce with a Cherry and Toasted Barley Pilaf	\$35.95
Grilled Veal Chop, Mushroom Ragout and a Sweet Potato, Vidalia Napoleon	\$39.95
Roast Prime Rib with a Horseradish Crust Served with Garlic Mashed Potatoes	\$37.95
Steak au Poivre with a Merlot and Boursin Demi, Served with Pomme Frites	\$34.95
Canadian Strip Loin, Rosemary Red Wine Demi, Chateau Potatoes and Sautéed Mushrooms	\$36.95
Zinfandel Braised Beef Short Ribs with Creamy Mashed Yukons	\$37.95
Rack of Lamb, Sautéed New Red Potatoes, Roasted Garlic and Shallots, Mint Glace de Viande	\$39.95
Pairing of Medallions – Beef Tenderloin and Lamb Chop	\$45.95
Hoisin Glazed Salmon Fillet, Baby Bok Choy, and Sesame Noodles	\$30.95
BC Salmon Tournedos Creamed Spinach and Rösti Potato	\$34.95
Baked Halibut with Wine and Herbs Served with Butternut Squash Risotto	\$39.95
Macadamia Crusted Halibut with Spinach and Kalamata Olive Tart	\$41.95
Seared Sea Bass, Saffron Beurre Blanc, Served with Garlic Risotto Cakes	\$39.95
Canadian Beef Tenderloin, Jumbo Tiger Prawns, and Truffled Duchess Potatoes	\$47.95
Medallions of Beef Tenderloin, Artichoke Filled Pomme Marquis and a Tomato Confit	\$41.95
Beef Tenderloin Steak Stuffed with Gorgonzola and Grilled Portabella Mushrooms with Pommés Marquise	\$42.95

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PLATED DESSERTS

\$7.95

- Tiramisu
- Tahitian Vanilla Bean Crème Brûlée
- Lemon Lavender Cheesecake
- Triple Chocolate Mousse Cake with a Raspberry Coulis
- Chocolate Almond Torte ^{GF}
- Very Berry Cheesecake ^{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
- Honey Cake with Cream Cheese Icing and Butterscotch Glaze
- Strawberry Rhubarb Crisp with White Chocolate Ganache

FAMILY STYLE DESSERT PLATTER

\$4.95 per person

FAMILY STYLE CHARCUTERIE BOARD

\$6.25 per person

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