

Dinner Buffet Menus

**** Minimum 30 people for all buffet options****

Buffet 1

Your Choice of:

Three (3) Salads

Two (2) Main Entrees

One (1) Starch

One (1) Vegetable

Three (3) Desserts

Buffet 2

Your Choice of:

Two (2) Appetizers:

Three (3) Main Entrees:

Three (3) Salads

One (1) Starch

Two (2) Vegetables

Three (3) Desserts

Buffet 3

Your Choice of:

Four (4) Appetizers

Three (3) Main Entrees

Four (4) Salads

Two (2) Starches

Two (2) Vegetables

Four (4) Desserts

Buffet Entrée Options

Seafood

Candied Sockeye Salmon

Macadamia Nut Crusted Mahi Mahi with Pineapple Salsa

Corn Crusted Red Snapper with Fresh Tomato Salsa

Spanish Paella with Assorted Seafood and Spicy Portuguese Sausage

Shrimp and Spinach Stuffed Poached Sole with Orange Hollandaise Sauce

Grilled Coho Salmon with Caviar and Chive Beurre Blanc

Poultry

Teriyaki Glazed Chicken Breast on Grilled Oyster Mushrooms

Butter Chicken

Rosemary and Lemon Roasted Chicken

Poached Breast of Chicken with Béarnaise Sauce

Smoky BBQ Chicken Legs

Vegetarian

Buckwheat and Mushroom Loaf with Creole Sauce

Vegetable Pakoras with Chana Marsala and Raita

Vegetable Lasagna

Grilled Hot Vegetable Salad with Quinoa

Grilled Eggplant with Fresh Tomato and Bocconcini

Moussaka

Hearty Vegetable Dal

Roasted Hip Of Beef with Creamed Horseradish and Pan Drippings
Beef lasagna / Chicken Lasagna
Veal Piccata with Fresh Tomato Basil Compote
Roast Leg of Lamb with Red Currant Mint Jelly
Carved Ham with Ginger Citrus Glaze
Curried Lamb with Mango Chutney
Louisiana Spiced Pulled Pork
Roasted Loin Of Pork with Caramelized Apples
Roasted Lamb Sirloin with Mango infused Demi Glace
Pork Tenderloin Medallions with Herb Goat Cheese and Green Peppercorn Demi Glace

Buffet Salad Options

Caesar with Parmesan Croutons and Asiago Cheese
Organic Greens with Maple Syrup Balsamic Vinaigrette
Baby Spinach with Strawberries and Roasted Almonds with Orange Ginger Vinaigrette
Arugula with Fresh Tomato and Goats Cheese with a Red Wine Vinaigrette
Assorted Pickles and Olives
Cucumber with Red Onion and Dill Crème Fraîche
Tomato and Red Onion with Fresh Basil Mousseline
Country Style Potato
Tabouli Salad
Grilled Vegetables and Quinoa with Sundried Tomato Herb Vinaigrette
Crunchy Vegetable Slaw with Sunflower Seeds and Sundried Blueberries
Thai Noodle with Roasted Peanuts and Lime Ginger Dressing
Butter Lettuce Minionette with Honey Dijon Vinaigrette

Roasted Nugget potato with Fresh Rosemary and Garlic
Sour Cream and Green Onion Smashed Potato
Stuffed Potato with Cheddar Cheese and Bacon
Scalloped Russet Potato
Mashed Yukon Gold Potato with Roasted Garlic
Panfried Potato Wedges with Sweet Peppers and Caramelized Onion
Buttered Vegetable Fusili
Herbed Cous Cous
Basmati Rice
Creamy Lemon and Herb Rissoto
Grilled Blue Cheese Polenta

Buffet Vegetables

Honey Dill Glazed Carrots
Steamed Green Beans with Toasted Almonds and Brown Butter
Sautéed Fresh Mushrooms in Tarragon Cream
Roasted Root Vegetables
Roasted Beets with Snap Peas in Dijon Ginger Cream Sauce
Mixed Grilled Vegetables

Buffet Desserts

Assorted Fresh Fruit Pies
White Chocolate Mousse with Raspberry Coulis
Cheese Cake with Fruit Topping
Fresh Fruit Tart
Almond Frangipan Tart with Apricots
Pumpkin Pie
Sweet potato and Pecan Pie
Mille Fuiote`
Chocolate Pate
Carrot Cake with Cream Cheese Icing
Belgium Chocolate Cake
Ginger Crème Brulee Tart

Assorted Buffet Hors'd'oeuvres

Asparagus Wrapped With Pancetta

Seared Prawns With Lime, Ginger And Tequila

Smoked Tuna Mousse Cups

Tomato And Basil Crostini

Baked Brie In Filo Pastry With Mango Chutney

Crudités And Dip

Teriyaki Chicken Skewers

Cucumber Rolls With Wasabi And Gari

Smoked Salmon with herbed cream cheese on cucumber

Baked Brie and Cranberry in Filo

Tuna Tartar on Croute

Shrimp Ceviche` in Puff Pastry

Chilled Prawns with a Wasabi Crust

Chicken Sate with Peanut Sauce

Steamed New Zealand Mussels with a spicy Red Onion Minionette

Rissole` with Roasted Tomato Coulis

Caviar on Croute with Egg and Onion Caramelized Apple on Potato Rosti

Crab Cake with Chipotle Dipping Sauce

Grilled Chilli Lime Prawn Skewers

Vegetable Spring Rolls with Plum Sauce

Vegetable Gyoza with Sweet Teriyaki Sauce

Ala Carte #1

Garden Salad

Or

Cream of Asparagus Soup

Breast of Chicken Stuffed with Spinach with Mushroom Demi Glace

Or

Grilled Sockeye Salmon with Basil Pesto on Red Pepper Puree

Entrées are served with Garlic Mashed Potato and Seasonal Vegetables

New York Style Cheesecake

Fresh Bread and Butter

Coffee or Tea

Ala carte #2

Duck and Orange Pate with Red Currant Jelly Coulis

Caesar Salad with Polenta Croutons

Grilled New York Steak with Green Peppercorn Demiglace

Or

Macadamia Nut Crusted Mahi Mahi with Passion Fruit Butter Sauce

Entrées are served with Garlic Mashed Potato and Seasonal Vegetables

Lemon Tuille filled with Whipped Cream and Fresh Berries

Fresh Bread and Butter

Coffee or Tea

Ala Carte #3

Steamed Mussels with Herb Tomato Broth

Seafood Mixed Grill with Trio of Salsa

Salmon, Halibut and Prawn with Corn, Mango and Fresh Tomato Salsas

Served with Herbed Brown Rice and Seasonal Vegetables

Vanilla Crème Brulee

Fresh Bread and Butter

Coffee and Tea

Ala Carte #4

Tomato Dill Soup

Or

Garden Salad

Mixed Pasta

Tortilini ala Panna, Penne Basilico, Lingini Vongole

Garlic Toast

Fresh Fruit Flan

Coffee and Tea

Ala Carte #5

Searched Breast of Chicken with Creole Sauce
Served with Risole` Potato and Green Salad

White Chocolate Mousse with Raspberry Coulis

Fresh Bread and Butter

Coffee and Tea

Assorted Appetizers

Asparagus Wrapped With Pancetta

Seared Prawns With Lime, Ginger And Tequila

Baked Crab And Artichoke Dip With Baguette Toast

Smoked Tuna Mousse Cups

Tomato And Basil Crostini

Baked Brie In Filo Pastry With Mango Chutney

Crudités And Dip

Teriyaki Chicken Skewers

Fresh Goats Cheese With Roasted Garlic, Mango Salsa And Bagel Thins

Cucumber Rolls With Wasabi And Gari

Smoked Salmon with herbed cream cheese on cucumber

Baked Brie and Cranberry in Filo

Tuna Tartar on Croute

Shrimp Ceviche` in Puff Pastry

Chilled Prawns with a Wasabi Crust

Chicken Sate with Peanut Sauce

Rosemary Lamb Chops with Balsamic Reduction

Oysters on the Half Shell

Beef Tenderloin Medallions on Croute with Merlot Reduction

Smoked Chicken and Roasted Corn Salad on Endive spears

Steamed New Zealand Mussels with a spicy Red Onion Minionette

Rissole` with Roasted Tomato Coulis

Smoked Trout in Herb Crepe

Caviar on Croute with Egg and Onion

Pulled Pork and Papaya on Bagel Thin

Caramelized Apple on Potato Rosti

Crab Cake with Chipotle Dipping Sauce

Grilled Chilli Lime Prawn Skewers

Vegetable Spring Rolls with Plum Sauce

Vegetable Gyoza with Sweet Teriyaki Dip

Bar Service

Wine \$6.00 per glass

Local beer \$ 4.50

Import Beer \$ 5.50

Bar brand highballs \$ 5.00

Premium highball \$ 6.00

Our wine list is being prepared right now the price range will be from \$18.00 per bottle to \$50.00 per bottle.

All charges do not include taxes and gratuities.

Cash bar is available by request.

All quote include linens, cutlery, tableware, glassware and servers.

Taxes and gratuity are extra

Liquor Price List

	With tax	Without tax
Beer – cider ,Labatts, Kokanee,Molson, Okanagan Springs	\$5.18	\$4.50
Import Beer – Stella, Heinecken, Becks, Corona, Miller,	\$6.33	\$5.50
Draft Beer – R & B Brewing (they make 8 different beer)	\$5.18	\$4.50
Highballs – rum and coke etc.	\$5.96	\$5.00
Martini – 2 oz premium cocktail (multiple varieties)	\$8.63	\$7.50
Wine Cooler – Canada Cooler	\$5.96	\$5.00
Premium Highball – Cuervo Gold, Glen Fiddich, Crown Royal	\$6.90	\$6.00
Pre mixed Cocktails – Smirnoff Ice, Hard Lmonade, Woody’s Grapefruit	\$6.33	\$5.50
Specialty Liquors’ are available on request They will be price accordingly		

WHITE

SAWMILL CREEK SAUVIGNON BLANC	CANADA	\$ 17.00
NAKED GRAPE PINOT GRIS	CANADA	\$ 19.00
PELLER ESTATE PINOT GRIGIO	CANADA	\$ 18.00
HARDYS NOTTAGE HILL CHARDONNAY	AUSTRALIA	\$ 24.00
BANROCK STATION UNWOODED CHARDONAY	AUSTRALIA	\$ 24.00
LINDEMANS PINOT GRIGIO BIN 85	AUSTRALIA	\$ 25.00
PELLER ESTATES PINOT GRIS HERITAGE	CANADA	\$ 26.00
RIGAMAROLE WHITE	VQA CANADA	\$ 32.00
OYSTER BAY SAUVIGNON BLANC	NEW ZEALAND	\$ 40.00

RED

NAKED GRAPE MERLOT	CANADA	\$ 18.00
NAKED GRAPE SHIRAZ	CANADA	\$ 19.00
FINCA LOS PRIMOS MALBEC	ARGENTINA	\$ 20.00
HARDYS CABERNET SAUVIGNON	AUSTRALIA	\$ 20.00
HARDYS CAB MERLOT	AUSTRALIA	\$ 24.00
YELLOW TAIL SHIRAZ	AUSTRALIA	\$ 26.00
PASCUAL TOSO	ARGENTINA	\$ 28.00
CONO SUR ORGANIC RED	CHILI	\$ 30.00
RED TRUCK	USA	\$ 30.00
WITS END PROCRASTINATOR	AUSTRALIA	\$ 42.00
QUAILS GATE PINOT NOIR	CANADA	\$ 50.00