



~ Plated Dinners
~ Choice Plated Dinners
~ Dinner Buffets

Plated Dinner

(Create Your Own Group Menu)

Soups - \$7.00

Sweet Potato, Celery Root & Apple, Baked Walnuts
Carrot & Ginger Soup, Pesto Cream Toasted Pecans
Wild Mushroom & Thyme Soup, Truffle Oil
Curried Squash & Coconut Soup
Roasted Butternut Squash & Apple Bisque
Yukon Gold Potato, Onion & Leek Soup
Split Pea, Minted Cream, Pancetta
Roasted Tomato & Fennel, Parmesan Crostini

Salads - \$8.00

Spinach, Belgian Endive, Shiitake Mushrooms, Cherry Tomato
Toasted Almonds, Orange Chili Vinaigrette
Medley of Gourmet Baby Salad Greens, Cucumber Ribbon
Toasted Pumpkin Seeds, Cherry Tomato, Maple Balsamic Vinaigrette
Traditional Caesar Salad
Crisp Romaine Lettuce, Focaccia Croutons, Shaved Parmesan
Caesar Dressing
Roma Tomato & Balsamic Marinated Bocconcini,
Roasted Bell Peppers, Frisee, Pesto, Black Olive Vinaigrette
Butter Lettuce & Red Leaf Lettuce
Pea Greens, Sliced Pear & Blue Cheese
Caramelized Pecans, Apple Cider Vinaigrette
Spinach, Pea Greens, Pear, Radish, Goat Cheese, Toasted Walnuts
Jalapeno Lime Yogurt Dressing
Mediterranean Salad, Romaine Lettuce
Tomato, Cucumber, Feta, Red Onion & Olives
Citrus Herb Vinaigrette

Cold Appetizers - \$10.00

Fresh Herb Goat Cheese Fritter, Grilled Maple Glazed Pear
Spiced Grape Chutney
Prosciutto Ham, Shaved Fennel & Watercress, Shaved Parmesan
Balsamic Glaze, Basil Pesto, Toasted Pine Nuts
Lemon Cilantro Marinated Tiger Prawns, Pea Greens
Mango Salsa, Citrus Chive Vinaigrette
Baby Shrimp & Crab Cake, Papaya & Pineapple Salsa
Remoulade Sauce
Smoked Salmon, Marinated Scallops & Mussels, Gourmet Greens
Saffron Sweet Pepper Vinaigrette
Maple & Juniper Roasted Duck, Cambozola Cheese, Toasted Walnuts
Apple & Apricot Chutney, Red Currant Port Syrup

Desserts - \$9.00

Goat Cheesecake, Merlot Poached Pears, Cherry Compote
Mango Cheesecake, Mango & Berry 'Salad', Mango & Vanilla Sauce
Warm Cherry Clafouti, Vanilla Ice Cream, Pistachio Nuts
Layered White & Milk Chocolate Mousse, Raspberry Coulis
Passion Fruit, Cassis & Almond Roll, Black Currant Sauce
Baked Lemon Flan, Peppered Blackberry Coulis
Chocolate Torte, Strawberries, Chocolate Truffle, Green Tea Sauce
Blackberry Bavarian, Kiwi Fruit, Black Currant Sauce
Chocolate Mousse Profiteroles, Cape Gooseberries, Fruit Coulis

Dinner Menus

(Entrée Choices)

Chicken

Herb Roast Breast of Chicken, Sun Dried Tomato, Basil, Olives & Goat Cheese, Madeira Sauce

\$27.00

Roasted Chicken Breast, Lemon & Garlic Glaze, Toasted Almonds, Caramelized Garlic & Ginger Jus

\$27.00

Prawns & Scallops

Lemon Pepper Sautéed Tiger Prawns & Scallops,
Pearl Cous Cous Herb 'Risotto'
Citrus & Tomato Tarragon Cream

\$26.00

Beef

Grilled Dry Spiced Rubbed 7oz Beef Striploin Steak
Garlic Roasted Portabella Mushroom, Sun Dried Cherry Reduction

\$29.00

Grilled Horseradish Crusted 5oz Beef Tenderloin Steak,
BBQ Glazed Tiger Prawns, Apple Cider Reduction

\$35.00

Juniper Dusted Grilled 7oz Beef Tenderloin Steak, Spiced Red Onion
Marmalade, Wild Mushroom Ragout, Brandy Green Peppercorn Sauce

\$37.00

Lamb

Roasted Pecan Crusted Lamb Sirloin, Butternut Squash Puree
Baked Onion & Cranberry Salsa, Balsamic Reduction

\$29.00

Maple & Juniper Berry Glazed Roast Half Rack of Lamb
Pear & Black Currant Chutney, Rosemary Jus

\$31.00

Halibut

Cumin & Pumpkin Seed Baked Halibut Fillet, Mango & Tamarind Chutney
Citrus Curried Cream

\$27.00

Pineapple & Mustard Glazed Baked Halibut Fillet,
Black Bean Papaya & Pineapple Salsa, Jalapeno Cilantro Cream

\$27.00

Salmon

Honey & Chili Baked Wild British Columbia Salmon Fillet
Avocado Salsa, Black Bean Sauce

\$27.00

Panko & Herb Crusted Salmon Fillet, Apple & Celery Root Puree
Smoked Apple Calvados Reduction

\$27.00

**Entrées include our Chef's selection of vegetables, appropriate starch,
bread rolls & butter and freshly brewed coffee & specialty teas.**

Plated Choice Dinner Menus

THREE COURSE PLATED CHOICE DINNERS

From The a la Carte Selection Choose 1 Salad from page 25
Choose Up To Three of the Following Main Courses

Herb Roast Breast of Chicken

Sun Dried Tomato, Basil, Olives & Goat Cheese, Madeira Sauce
or

Panko & Herb Crusted Salmon Fillet

Apple & Celery Root Puree, Smoked Apple Calvados Reduction
or

Grilled Dry Spiced Rubbed 7oz Beef Striploin Steak

Garlic Roasted Portabella Mushroom
Sun Dried Cherry Reduction

From The a la Carte Selection Choose One Dessert

Guarantee 72 hours in advance: Choice of 2 main courses: \$50.00

Guarantee 72 hours in advance: Choice of 3 main courses: \$57.00

Choice on night for 2 main courses: \$60.00

Choice on night for 3 main courses: \$67.00

FOUR COURSE PLATED CHOICE DINNERS

From The a la Carte Selection Choose 1 Soup & 1 Salad from page 25
Choose Up To Three of the Following Main Courses

Cumin & Pumpkin Seed Baked Halibut Fillet

Mango & Tamarind Chutney
Citrus Curried Cream
or

Roasted Pecan Crusted Lamb Sirloin

Butternut Squash Puree, Baked Onion & Cranberry Salsa
Balsamic Reduction
or

Roasted Chicken Breast,

Lemon, Garlic Glaze, Toasted Almonds, Caramelized Garlic & Ginger Jus
or

Grilled Horseradish Crusted 5oz Beef Tenderloin Steak

BBQ Glazed Tiger Prawns
Apple Cider Reduction

From The a la Carte Selection Choose One Dessert

Guarantee 72 hours in advance: Choice of 2 main courses: \$54.00

Guarantee 72 hours in advance: Choice of 3 main courses: \$61.00

Choice on night for 2 main courses: \$64.00

Choice on night for 3 main courses: \$71.00

Plated Choice Dinner (Suitable for Vegetarian, Vegan & Celiac Guests)

Choose 1 Soup

Roasted Butternut Squash & Apple Bisque

or

Potato & Leek Soup Truffle Essence

Asparagus & Cilantro Soup

or

Roasted Red & Yellow Pepper Soup

Choose 1 Salad

Medley of Gourmet Salad Greens, Cucumber Ribbon, Carrot Curls, Pumpkin Seeds,
Maple Balsamic Vinaigrette

or

Spinach & Belgian Endive, Shiitake Mushrooms, Cherry Tomato,
Toasted Almonds, Raspberry Basil Vinaigrette

or

Romaine Lettuce, Avocado, Ruby Grapefruit,
Apple & Toasted Walnuts, Cranberry Vinaigrette

Choose 1 Entrée

Beet Carpaccio, Sweet Potato & Lentil Pancake, Grilled Tofu
Ginger & Carrot Puree, Asparagus, Yellow Tomato Herb & Garlic Sauce

or

Sweet Corn Flan, Potato & Zucchini Rosti, White Bean & Apple Puree
Grilled Zucchini, Green Beans & Baby Beets

or

Wild Mushroom & Couscous Baked Tomato, Fine Green Beans, White Bean Ragout
Fingerling Potatoes, Grilled Tofu, Yellow Pepper Coulis

Choose 1 Dessert

Merlot Poached Pears

or

Peppered Strawberry, Mint & Orange 'Salad', Fruit Sorbet

Medley of Chocolate Dipped Fruits

or

Maple Baked Fruit, Coconut Ice Cream

Freshly Brewed Coffee & Specialty Teas

Choice required in advance

3 course \$42.00

4 course \$49.00

Dinner Buffets

Victorian Dinner Buffet

Salads

Medley of Gourmet Salad Greens
Maple Balsamic Vinaigrette & Creamy House Dressing
Yukon Gold Potato, Sundried Tomato, Gerkins, Olives,
Mustard Seed Dressing
Chick Peas, Sweet Peas & Bell Pepper Salad
Coleslaw, Apple & Pecan Salad, Buttermilk Cilantro Lime dressing
Tomato, Red Onion, Artichoke, Goat Cheese, Pesto Salad
Asian Style Salad, Chicken, Snow Peas, Water Chestnuts,
Sesame Soya & Ginger

Cold Platters

Smoked Turkey, Black Forest Ham, Pastrami, Salami & Prosciutto Ham
Grainy Mustard, Pickles & Olives
Smoked Trout, Smoked Mackerel, BBQ Salmon Fillets
Horseradish Cream, Capers & Lemon

Hot Items

(Choice of 2)

Sautéed Chicken, Penne Pasta, Chorizo, Shiitake, Spinach, Lemon Caper Cream
Roasted Chicken, Onion, Garlic, Tomato, White Wine Tarragon Sauce
Baked Wild BC Salmon Fillet, Beet & Orange Salsa, Orange Ginger Cream
Roasted Pork Loin, Spiced Cocoa Rub, Sautéed Apple & Cranberry, Calvados Jus
Coconut Crusted Baked Halibut, Curried Lemon Cream, Toasted Almonds
Roasted Alberta Beef Striploin, Mushroom Medley, Green Peppercorn Red Wine Jus
Panko & Herb Crusted Baked Snapper Fillet, Chili & Red Bell Pepper Sauce
Maple & Juniper Glazed Baked Ham, Golden Raisins, Rum Scented Grilled Pineapple
Chef's Selection of Vegetables & Appropriate Starch

Dessert

Assorted Tortes, Cakes, French Pastries, Tarts & Mousses
Domestic & Imported Cheese Platter
Sliced Fresh Fruit Platter

Bread Rolls & Butter
Freshly Brewed Coffee & Specialty Teas

\$49.00 per person
(Minimum 60 people)

Peninsula Dinner Buffet

Salads

Medley of Gourmet Seasonal Greens
Maple Balsamic Vinaigrette & Creamy House Dressing
Traditional Caesar Salad, Focaccia Croutons
Tomato, Red Onion, Artichoke, Goat Cheese & Pesto Salad
Yukon Gold Potato, Sun Dried Tomato, Olive & Caper Salad
Baby Shrimp, Mango, Cucumber & Jicama Salad
Rice Noodle, Duck, Snow Pea, Lychee & Pineapple Salad

Cold Platters

Smoked Turkey, Black Forest Ham, Pastrami, Salami & Prosciutto Ham
Mustards, Pickles & Olives
Smoked Trout, Smoked Mackerel, Barbecue Salmon Fillet, Horseradish Cream
Sliced Smoked BC Salmon, Capers, Lemon, Red Onion, Mustard Dill Sauce
Assorted Pâtés, Cumberland Sauce, Fresh & Dried Fruit Chutney

Hot Items

(Choice of 3)

Rosemary & Garlic Roasted Leg of Lamb, Dried Figs, Toasted Walnuts, Blackberry Minted Balsamic Jus
Roast Alberta Beef Striploin, Wild Mushroom Medley, Green Peppercorn Red Wine Jus
Baked Breast of Chicken, Feta, Spinach & Mushroom Filled, Black Pepper Red Currant
Traditional Roast Turkey, Sage Apple & Sausage Stuffing, Turkey Jus
Wild Fillet of Salmon, Maple & Sesame Seed Glaze, Green Onion, Ginger Cream
Baked Fillet of Halibut, Black Bean & Mango Salsa, Jalapeno Lime Cream
Sautéed Tiger Prawns & Scallops, Shaved Fennel, Pernod Lime Cream
Cumin Baked Sable Fish Fillet, Savoy Cabbage & Pancetta, Balsamic Reduction

Chef's Selection of Vegetables & Appropriate Starch

Desserts

Selection of Tortes & Cheesecakes, Assorted French Pastries
Fruit & Lemon Tarts, Profiteroles & Chocolate Éclairs
Chocolate Mousse, Macaroons
Domestic & Imported Cheese Platter
Sliced Fresh Fruit Platter

Bread Rolls & Butter
Freshly Brewed Coffee & Specialty Teas

\$58.00 per Person
(Minimum 60 People)