

DELUXE BUFFET MENU

\$30.95 PER PERSON (100+ GUESTS)

YOUR DELUXE BUFFET MENU INCLUDES:

Punch

Assorted Buns & Butter

ONE Hot Vegetable

Your Choice of *ONE* Additional Salad or Hot Vegetable

ONE Side Dish

THREE Salads

TWO Main Course Choices

TWO Dessert Choices

Coffee & Tea Station

All dishes, flatware, glasses, serving dishes & table linens.
(Deduct \$4 per person if you wish to supply your own dishes & linens.)

ASSORTED BREADS & BUNS

Fresh Baked Assorted Artisan Buns

Assorted Artisan Bread Loaves and Baguettes

Butter Cups, Herbed Sea-Salt Butter, & Butter Balls

Available upon request:

Gluten Free Bread and Buns, flatbreads,
crostini, homemade biscuits and corn breads

ONE HOT VEGETABLE OF YOUR CHOICE

Garlic Buttered Beans & Honey Glazed Baby
Carrots

Rows of Seasonal Vegetables, Perfectly Cooked,
Sea Salt, Melted Butter

Spring Garden Blend Steamed Vegetables

Roasted Squash and Yams

Stir-Fry Chop Suey Vegetables

**SIGNATURE VEGETABLES ALSO AVAILABLE UPON
REQUEST, ADDITIONAL PRICES APPLY:**

Cauliflower and Broccoli Au Gratin

Grilled Asparagus with Truffle Oil and Grana
Padano Cheese

Fire Roasted Red and Yellow North Arm Farm
Beets

ONE SIDE DISH OF YOUR CHOICE

POTATO:

BC Nugget Potato with Olive Oil & Fresh Herbs

Roasted Baby Yukon, Pesto & Parmesan

Roasted Garlic Mash Potato, Rosemary Cream

Crispy Potato-Yam Gratin, Fresh Thyme, Grana
Padano **Add \$1.00 per person*

RICE:

Classic Pilaf, Roasted Peppers, Onions, and
Seasoning

Fluffy Long Grain Basmati , Broccoli and
Cauliflower Florets

Wild Rice, Toasted Pecans and Herbs

Coconut Basmati, Cinnamon, Herbs, Shredded
Carrot, Gr Onion

THREE SALADS OF YOUR CHOICE

FRASER VALLEY ARTISAN GREENS: Petit tango, gem, oak, frisée, and baby romaine in Red and Green Varieties; served with toppings of your choice

CLASSIC WILD GREENS: Rainbow Radish, Candied Pecans, Crumbled Goat Cheese, w/ homemade Fresh Pear and Apple Vinaigrette

CLASSIC ITALIAN GARDEN VEGETABLE: Finely sliced vegetables from the garden including Bell Peppers, Heirloom Grape tomato's, Spanish Onions, and more based on what is seasonally available. Served with your choice of dressings: Homemade Fresh Raspberry-Balsamic Modena, Orange Poppyseed, Lemon-Herb White Balsamic Italian, and our #1 honey-shallot

CLASSIC BABY SPINACH: Candied Pecans, Juicy Strawberries, Spanish Onion, Add Peppered Bacon 7 Feta Optional. Served with Fresh Raspberry-Balsamic Modena

CLASSIC CAESAR: Crispy Romaine Hearts, Focaccia Herb Crouton, Peppered Bacon, Shredded Asiago Cheese, Creamy Lemon Dressing

CLASSIC GREEK FARFALLE: Fresh Roma Tomato, Heirloom Cherry Tomato, Bell Peppers, Baby Cucumber, Spanish Onion, Farfalle 'Bowtie' Pasta, Fresh Oregano, Kalamata Olive and Crumbled Feta, With Homemade Red Wine & Herbs Vinaigrette

ORZO PASTA SALAD: Fresh Oregano, Sun Dried Roma Tomato, Shredded Red Cabbage, Feta, Pine Nuts, and White Balsamic Vinaigrette

ITALIAN PENNE: Dark Balsamic Modena, Roasted Bell Peppers, Fresh Basil and Baby Spinach, Fresh Oregano, Parmigiana Reggiano, Olive Oil

SIGNATURE SALADS ALSO AVAILABLE UPON REQUEST, ADDITIONAL PRICES APPLY:

ORGANIC RED AND BLACK QUINOA SALAD:

1. Cobb: Fresh Garden Vegetables, Avocado & Baby Beets, Micro Greens, Reduced White Balsamic Glaze
2. Heirloom Tomato, Bacon, Feta, Kale, Rainbow Radish, Honey-Shallot Vinaigrette with Fresh Veggies

MEDLEY OF NORTH ARM FARM BABY BEETS: Extra Virgin Olive Oil, Sea Salt. * Add Arugula and Crumbled Goat's Cheese upon Request

CAPRESE SALAD: BC Hot House Vine-Ripe Tomato, Fresh Torn Basil, Fiore D 'latte Soft Mozzarella, Citrus Olive Oil Vinaigrette.

FINGERLING POTATO SALAD: Sour Cream, Chive, Peppered Bacon, Crispy Leeks, White Balsamic Pickles

KOREAN 'JAP-CHAE' INSPIRED ASIAN NOODLE SALAD: Sesame Dressing, Thinly Sliced Asian Vegetables, * Add Chicken Breast upon Request

LEMON AND FETA FARFALLE PASTA SALAD: Baby Cucumber, Cherry Tomato, Kalamata Olive, Baby Spinach, Fresh Herbs, Citrus Yogurt Dressing

WEST COAST TUNA SALAD: Ahi Tuna, Avocado, Roasted Cherry Tomato, Toasted Pine-Nuts, Greens, Citrus Dressing

SEAFOOD SALAD: Hand-Peeled Baby Shrimp, Scallops, Smoked Salmon, Marinated Mussels. Prices may vary!

TWO MAIN COURSES OF YOUR CHOICE

ORGANIC ROSSDOWN FARMS CHICKEN:

Herb-Roasted Brined Chicken Pieces 3-5 oz,
Thyme, Rosemary, Lemon

Seared Chicken Breast 5-6 oz., Roasted Garlic
Cream, Crispy Prosciutto and Pea Shoots

Slow Roasted Chicken Pieces 3-5oz, Moist and Tender

Chicken Supreme 8oz. Wing Bone, with Fresh
Herbs, Dijon and Panko Crust

**Add \$1.50 Per person*

PORK:

Slow Roasted Pork Loin wth Apricot Glaze
Braised Pork Shoulder w Ambrosia Apples and
White Wine

Herb Crusted Pork Chop, Rosemary, Thyme, Sage

Herb Crusted AAA CAB Beef, Au Jus, Horseradish
& Dijon. **Optional Carvery Station, add Fresh
Yorkshire Pudding at \$2.00 per person*

LAMB:

Herb Crusted Lamb Rack, Rosemary, Thyme, Sage,
Dijon, Crispy Panko Crust and *Optional Carvery Station*

**Extra Charges may apply*

OCEAN WISE SEAFOOD

**Available upon request, additional prices apply:*

Grilled West Coast Sockeye Salmon, Fresh Dill,
Lemon Beure Blanc **Add Dungeness Crab Stuffing*

Basted Spring Salmon, Mango Salsa and Green
Onion, Citrus Compound Butter

Steamed Basa, Compound Butter with Lemon Zest
and Herbs

Thai Coconut Red Curry Talapia

Grilled Seafood Brochette- Tiger Prawns, Jumbo
Scallops, Fresh Salmon, Riesling Beure Blanc

Lobster Tails, Half Lobsters, Dungeness and King
Crab, Bluefin Ahi Tuna, Fresh Mussels and Clams,
and Oysters available upon request

*Inquire about our Banquet New York Striploin, Tender
Prime Rib, Braised Short rib, Smoked Duck Breast and
Duck Leg Confit*

TWO DESSERTS OF YOUR CHOICE

CAKES:

*Cakes Served with Homemade Coulis,
Fresh Berries, Or Chantilly Whipped Cream*

Dark Chocolate Truffle Cake
Tiramisu Cake
Cappuccino Cake
Guinness-Dark Chocolate Stout Cake
Black Forest Cake
Strawberry Shortcake
Triple Chocolate Tiger Stripe
French Cream Cheesecake

FRUIT PIES:

Apple
Blueberry
Strawberry-Rhubarb
Peach Raspberry Melba
Lemon Meringue
Key Lime

PERSONAL MINI PIES:

Key Lime
Blueberry
Apple Crisp
Rhubarb Strawberry
Oreo White Chocolate-Cheesecake

*Other desserts available upon request. Also check out
platters for more baked sweets and petit fours*

FOOD STATIONS

Make your event interactive and provide your guests with 'made-to-order' elegant foods, by up-front and personal chefs. Inquire about pricing for stations for your event

ENSALADA STATION:

Fresh local produce and made to order salads with exquisite homemade salad dressings. Choose toppings like avocado, pickled ginger, organic sprouts, rainbow radish, spiced roasted chickpea's, blistered cherry tomatoes, steamed chicken breast, ahi tuna and a variety of cheeses

PASTA STATIONS:

Made to order on induction burners

White Truffled Spaghetti with Grana Padano and Meatballs in Stewed BC Hot House tomatoes

Fluffy Potato Gnocchi, with browned butter cream sauce, gorgonzola, pine nuts, and crispy sage

Rigatoni with Spicy Ground Lamb, Fire Roasted Red Peppers and Roma tomatoes, fresh Oregano and Basil

Seafood Linguini, Tiger Prawns, Scallops and Steamed Clams, with White Wine, Parmigiano, and Herbs, or Pescatore Style with Lemon, Olive, Capers and Fresh Tomato-Parsley Bruschetta

CARVARY STATIONS:

Carved Prime Rib, New York Striploin, or AAA Roast Beef. Herb Crusted Rack of Lamb or Lamb Tenders, Smoked Duck Breast or Peking Duck with sauce and sides, Pork Loin, or combine multiple proteins. All served with sauces and breads

**Sautéed Mussels and Clams and Gourmet French Fries available upon request*

PLATTERS

FRESH VEGETABLE CRUDITÉ. Organic Carrots, Crispy Baby Cucumbers, cauliflower and Broccoli, bright bell peppers, local zucchini's, Snap Peas, Belgian Endive, BC Hot House Tomato, and watermelon radish. Served with Creamy Dill Ranch
\$42

FRESH LOCAL & TROPICAL FRUIT with Coconut Yogurt or Dark Chocolate-Cinnamon Dip
\$68

CHARCUTERIE SMOKED AND CURED MEATS. Prosciutto, Salami, Capicola, Ham, Turkey, & Sausage. Served with Citrus-Olive Tapenade, mini Gherkin Pickle, Pearl Onion and Olive Oil Crostini
\$62

FINE CANADIAN CHEESES. Creamy Brie, Cheddar, Oka, Jersey Blue, Fresh Grapes, Figs, and Crackers
\$72

FRESH BAKED ARTISAN BREADS with Extra Virgin Olive Oil, Balsamic Modena, Spinach and Artichoke Cheese Fondue
\$52

MARINATED SEAFOOD PLATTER WITH CITRUS AND CHIVE. Jumbo Mussels, Scallops, Clams, and Tiger Prawns \$79

COLD SEAFOOD TOWER. A Selection of Oysters, Poached Prawns, Marinated Mussels and Clams, Salmon Ceviche' & Poached Lobster. With Fresh Lemon, Mignonette, Cocktail and Fresh Shaved Horseradish
\$109

DARK CALLEBAUT CHOCOLATE COVERED JUMBO STRAWBERRIES
\$32 - 25 pcs

CANAPÉS AND SUSHI

Priced per 12 pcs

Three-Variety Bruschetta, Heirloom Tomato Herb,
Roasted Garlic Hummus, Roasted Wild Mushroom
\$24

Heirloom Tomato Caprese Skewer, Fiore D 'latte,
Basil
\$20

Watermelon & Feta Skewer with Fresh Basil
\$20

Citrus and Fennel Salad Roll Wrapped in Cucumber,
Organic Local Lettuces
\$20

Prosciutto-Wrapped Pear, Asparagus, or Melon
\$24

Gua-Bao Pork Belly Slider, Hoi Sin, Cucumber,
Crushed Peanut and Cilantro
\$28

Smoke Salmon Crostini with Crispy Capers,
Creamed Cheese or Boursin
\$28

BBQ Duck Rice Paper Roll, Fresh Asian Veggies,
Peanut Sauce
\$28

Veggie Rice Paper Roll, Bean Sprouts and Snap
Peas, Peanut or Sesame Sauce
\$20

Ahi Tuna Cucumber Bowl with Wasabi Foam
\$24

Potato Fondant with Beef Tenderloin, Black Truffle
Duxelle
\$32

Potato Galette with Portobello Mushroom, Goats
Cheese and Herbs
\$24

Stuffed Yorkies, Shaved AAA Beef, Horseradish
Cream, Jus
\$30

Poached Tiger or Spot Prawn in Shot Glasses with
Truffle Cream Sauce
\$34

Ahi Tuna Spring Rolls, Red Plum Sauce
\$34

Ahi Tuna Skewer with Lychee Salsa on Olive Pick
\$26

Herb-Crusted Lamb Lollipops
with Red Wine Demi-Glaze
\$36

Moroccan Chicken Lollipops with Cool Mint Yogurt
\$24

Zucchini and Parmesan Quinoa Fritters
\$24

Parmesan Tuile Stuffed with Seasoned Arugula
\$24

Fresh Sushi upon Request