

BUFFET MENUS

CLASSIC SIGNATURE

Celebration Salad

Fresh berries, candied pecans, house raspberry rosemary vinaigrette

Cedar Planked Wild BC Salmon

Maple glazed

Slow Roasted Boneless Local Chicken Thigh

Rosemary and confit garlic

Tuscan Style Grilled Vegetable Pasta

in rich cheese and tomato sauce

Oven Roasted Nugget Potatoes

with herbs and garlic

Steamed Seasonal Baby Vegetables

with soft herb butter

Artisan bread basket with fresh herb butter

House crafted Petit fours

with fresh fruit and berries

GOLD SIGNATURE

Three passed chef inspired canapés of your choice

Choose 3 from our Cocktail Receptions menu.

Italian Classic Salad

crisp romaine, Roma tomato, shaved parmesan,
herb croutons, red wine vinaigrette

Mediterranean Quinoa Salad

bell peppers, Kalamata olives, cucumbers, lemon vinaigrette

Wild BC sockeye salmon

with arugula and toasted pine nut pesto

Stuffed Italian Inspired Breast of Chicken

oven roasted tomato, goat cheese and basil

Savory Market Vegetable Strata

with tomato béchamel

Risotto Cakes

Sun-dried tomato and parmesan

Mediterranean Vegetable Medley

tossed in herb roasted garlic oil

Artisan bread basket with fresh herb butter

Hand crafted house Petit four desserts

CELEBRATE BC SIGNATURE MENU

Cocktail Hour

Beautiful BC Platter

with selection of local cheese, charcuterie, pate, Indian candy and dried fruits from various regions in celebration of our beautiful province

Fresh Italian Bruschetta

with savoury diced tomato, and house crostini

Buffet

Caprese Salad

tomatoes, bocconcini, fresh picked basil and balsamic reduction

Celebration Salad

locally picked berries, candied pecans, house raspberry rosemary vinaigrette

Local Ling Cod

with roasted corn and leek lemon thyme cream

Slow Braised Beef Short Rib

with gremolata

Cannelloni

herb and three cheese

Baked Potato Gratin

thinly sliced potatoes in creamy cheese sauce with onions

Local seasonal steamed vegetables

tossed with soft herb butter

Artisan bread basket with fresh herb butter

House Crafted Petit Fours

with fresh fruit and berries

PREMIERE SIGNATURE Cocktail Hour

Three passed chef inspired canapés of your choice

Choose 3 from our Cocktail Receptions Menu

Cheese and Charcuterie Board

selection of international and domestic cheese,
local meats, sausages, pates and chutneys
with crackers and house crostini

Buffet

Roasted Golden and Candy Cane Beet Salad

goat cheese, arugula, citrus vinaigrette

Grilled Seasonal Vegetable and Toasted Walnut Quinoa Salad

tossed with champagne vinaigrette

Chef Carved Alberta Beef

fresh horseradish and merlot au jus

Roasted Stuffed Breast of Chicken

wild mushrooms, applewood bacon and caramelized shallot

Savory Market Vegetable Strata

with tomato béchamel

New Baby Potatoes

with dill crème fraiche

Seasonal Three Vegetable Medley

with lemon-parsley compound butter

Artisan bread basket with fresh herb butter

Hand crafted petit four desserts

Seasonal fruit and fresh berry presentation