

# CLASSIC BUFFET MENU

\$28.95 PER PERSON (100+ GUESTS)

## YOUR CLASSIC BUFFET MENU INCLUDES:

Punch

Assorted Buns & Butter

*ONE* Hot Vegetable

*ONE* Side Dish

*THREE* Salads

*ONE* Main Course Choice

*ONE* Dessert Choice

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

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## **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!

## **ONE MAIN COURSE 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*

## **ONE DESSERT 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*