



DOCKSIDE BUFFET

(MINIMUM 40 PEOPLE)

ARTISAN BREAD BASKET

ORGANIC MIXED GREENS

HONEY DIJON VINAIGRETTE

CAESAR SALAD

GARLIC AND LEMON DRESSING, PARMESAN, RUSTIC CROUTONS

GREEK SALAD

WITH PITA, KALAMATA OLIVES AND FETA

GRILLED & MARINATED VEGETABLE ANTIPASTO

CURED MEAT, SALAMI AND PROSCIUTTO ANTIPASTO

VEGETABLE CRUDITES

WITH CHILI LIME AIOLI

ROASTED ROSEMARY BABY POTATOES

SLOW ROASTED AAA ALBERTA PRIME RIB AU JUS

FORNO ROASTED TUSCAN FREE RANGE CHICKEN

WITH SAGE, ROSEMARY, GARLIC AND LEMON

STEAMED SAVORY ISLAND CLAMS

WITH WHITE WINE, CREAM, CELERY AND CARROTS

PENNE PRIMAVERA

ZUCCHINI, PEAS, BUTTON MUSHROOMS, GREEN BEANS, HERBS, SCALLIONS AND CHERRY TOMATOES

FRESH FRUIT AND BERRY PLATTER

NEW YORK STYLE CHEESECAKE

WITH FIELDBERRY COMPOTE

FRESH BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$55.00 PER PERSON + \$2.75 GST + \$8.25 SERVICE = \$66.00 INCLUSIVE



ORIENTAL LUNCH BUFFET

(MINIMUM 20 PEOPLE)

SHREDDED GREEN PAPAYA SALAD
WITH PEANUTS

VEGETARIAN SPRING ROLLS
CHILI PLUM SAUCE

PAD THAI
RICE STICK, PORK JULIENNE, SHRIMP, LIME, GARLIC, BEAN SPROUTS, PEANUTS

AND

CHIANG MAI
HOKKEIN NOODLE, CHICKEN JULIENNE, RED CURRY, FLOWERING GARLIC CHIVES, PALM SUGAR, BOK
CHOY AND CORIANDER

PASSION FRUIT MOUSSE CAKE

FORTUNE COOKIES

FRESH BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$28.00 PER PERSON + \$1.40 GST + \$4.20 SERVICE = \$33.60 INCLUSIVE



LUXURY BUFFET

(MINIMUM 40 PEOPLE)

ARTISAN BREAD BASKET

ORGANIC MIXED GREENS
HONEY DIJON VINAIGRETTE

CAESAR SALAD
GARLIC AND LEMON DRESSING, PARMESAN, RUSTIC CROUTONS

BUTTER LETTUCE SALAD
GRILLED WATERMELON, CRUMBLLED FETA, PEA SHOOTS, SWEET PEAS, GREEN GODDESS DRESSING

GRILLED & MARINATED VEGETABLE ANTIPASTO

CURED MEAT, SALAMI AND PROSCUITTO ANTIPASTO

DUCK & PISTACHIO PATE
WITH CUMBERLAND SAUCE AND CORNICHONS

SMOKED PACIFIC FISHES
ASSORTMENT OF TROUT, MACKEREL, WILD SOCKEYE SALMON LOX, HOT SMOKED WILD SOCKEYE SALMON AND INDIAN CANDY WITH DILL CREAM CHEESE

ROASTED ROSEMARY BABY POTATOES

MARKET SEASONAL VEGETABLE RAGOUT

OVEN ROASTED WILD PACIFIC HALIBUT
HERB CRUST, DILL BEURRE BLANC

SLOW ROASTED AAA ALBERTA PRIME RIB AU JUS

LOBSTER RAVIOLI
WITH LEMON, PARMESAN TARRAGON CREAM SAUCE

FORNO ROASTED TUSCAN FREE RANGE CHICKEN
WITH SAGE, ROSEMARY, GARLIC AND LEMON

EXOTIC FRUIT PLATTERS

TIRAMISU

NEW YORK STYLE CHEESECAKE
WITH FIELDBERRY COMPOTE
BELGIAN WHITE, MILK AND DARK CHOCOLATES

FRESH BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$75.00 PER PERSON + \$3.75 GST + \$11.25 SERVICE = \$90.00 INCLUSIVE



FALSE CREEK BUFFET

(MINIMUM 40 PEOPLE)

ARTISAN BREAD BASKET

ORGANIC MIXED GREENS
HONEY DIJON VINAIGRETTE

CAESAR SALAD

GARLIC AND LEMON DRESSING, PARMESAN, RUSTIC CROUTONS

GRILLED & MARINATED VEGETABLE ANTIPASTO

ROASTED ROSEMARY BABY POTATOES

SEASONAL GRANVILLE ISLAND MARKET VEGETABLE RAGOUT

OVEN ROASTED WILD SOCKEYE SALMON

FOUR CITRUS AND SHALLOT VINAIGRETTE

SLOW ROASTED ALBERTA BEEF SIRLOIN AU JUS

FORNO ROASTED TUSCAN FREE RANGE CHICKEN

WITH SAGE, ROSEMARY, GARLIC AND LEMON

PENNE PRIMAVERA

PEAS, MUSHROOMS, BROCCOLI, CAULIFLOWER, GREEN BEANS, SCALLIONS, GARLIC, HERBS

FRESH FRUIT AND BERRY PLATTER

PETITS FOURS

NEW YORK STYLE CHEESECAKE

WITH FIELDBERRY COMPOTE

FRESH BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$48.00 PER PERSON + \$2.40 GST + \$7.20 SERVICE = \$57.60 INCLUSIVE



ITALIAN LUNCH BUFFET

(MINIMUM 20 PEOPLE)

FOCACCIA

PANZANELLA SALAD

TOMATO, CUCUMBER, SWEET BELL PEPPER, BASIL, CROUTONS, RED WINE VINEGAR AND
EXTRA-VIRGIN OLIVE OIL DRESSING

BONELESS BREAST OF CHICKEN CACCIATORE

AND

PENNE PRIMAVERA

ZUCCHINI, PEAS, BUTTON MUSHROOMS, GREEN BEANS, HERBS, SCALLIONS AND CHERRY
TOMATOES

TIRAMISU

FRESH BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$25.00 PER PERSON + \$1.25 GST + \$3.75 SERVICE = \$30.00 INCLUSIVE