



GROUP PLATED DINNER # 1
(3 COURSES)

MIXED ORGANIC GREENS
HONEY DIJON VINAIGRETTE

GRILLED WILD SOCKEYE SALMON
FOUR CITRUS VINAIGRETTE
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

FRASER VALLEY FREE RANGE CHICKEN BREAST
WHITE WINE AND THYME JUS, STUFFED WITH SCARDILLO RICOTTA, PARMESAN, SPINACH
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA
PEAS, MUSHROOMS, BROCCOLI, CAULIFLOWER, GREEN BEANS, SCALLIONS, GARLIC AND
HERBS

TIRAMISU

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$35.00 PER PERSON + \$1.75 GST + \$5.25 SERVICE = \$42.00 INCLUSIVE



GROUP PLATED DINNER 2
(3 COURSES)

SMOKED WILD SOCKEYE SALMON CHOWDER

CELERY, CARROT, POTATO, ONION AND CREAM

OR

MIXED ORGANIC GREENS

HONEY DIJON VINAIGRETTE

ROASTED WILD PACIFIC HALIBUT

HERB CRUST, DILL BEURRE BLANC
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

GRILLED 6OZ AAA ALBERTA NEW YORK STRIPLOIN

WITH CLASSIC GREEN PEPPERCORN SAUCE
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA

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

BELGIAN CHOCOLATE AND PEAR TARTE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$39.00 PER PERSON + \$1.95 GST + \$5.85 SERVICE = \$46.80 INCLUSIVE



GROUP PLATED DINNER 3
(3 COURSES)

SMOKED WILD SOCKEYE SALMON CHOWDER

CELERY, CARROT, POTATO, ONION AND CREAM

OR

CAESAR SALAD

GARLIC & LEMON DRESSING, PARMESAN, RUSTIC CROUTONS

GRILLED WILD SOCKEYE SALMON

FOUR CITRUS VINAIGRETTE
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

FRASER VALLEY FREE RANGE CHICKEN BREAST

WHITE WINE AND THYME JUS, STUFFED WITH SCARDILLO RICOTTA, PARMESAN, SPINACH
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

GRILLED 6 OZ. AAA ALBERTA NEW YORK STRIPLOIN

WITH CLASSIC GREEN PEPPERCORN SAUCE
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA

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

NEW YORK STYLE CHEESECAKE

WITH FIELDBERRY COMPOTE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$42.00 PER PERSON + \$2.10 GST + \$6.30 SERVICE = \$50.40 INCLUSIVE



GROUP PLATED DINNER 4
(4 COURSES)

SMOKED WILD SOCKEYE SALMON CHOWDER

CELERY, CARROT, POTATO, ONION AND CREAM

OR

MIXED ORGANIC GREENS

HONEY DIJON VINAIGRETTE

SATAY AYAM

CHICKEN, SPICY PEANUT AND COCONUT SAUCE

OR

VEGETARIAN SPRING ROLLS

CHILI PLUM SAUCE

ROASTED WILD PACIFIC HALIBUT

HERB CRUST, DILL BEURRE BLANC
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

GRILLED GULF ISLANDS LAMB SIRLOIN

SHALLOT, MINT CONFIT
WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

GRILLED 6OZ AAA ALBERTA NEW YORK STRIPLOIN

WITH CLASSIC GREEN PEPPERCORN SAUCE
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA

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

PECAN CARAMEL CHEESECAKE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$52.00 PER PERSON + \$2.60 GST + \$7.80 SERVICE = \$62.40 INCLUSIVE



GROUP PLATED DINNER 5
(4 COURSES)

CAESAR SALAD

GARLIC & LEMON DRESSING, PARMESAN, RUSTIC CROUTONS

OR

CHILI SQUID

GINGER, GARLIC, LEMONGRASS AND CILANTRO

PACIFIC RAINCOAST CRAB CAKES

TARTAR SAUCE

OR

SATAY AYAM

CHICKEN, SPICY PEANUT AND COCONUT SAUCE

GRILLED WILD SOCKEYE SALMON

FOUR CITRUS VINAIGRETTE

SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

GRILLED 8 OZ. AAA ALBERTA NEW YORK STRIPLOIN

WITH CLASSIC GREEN PEPPERCORN SAUCE

SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PAN SEARED GIANT WILD SEA TIGER PRAWNS

CARAMELIZED GARLIC, LIME, CILANTRO

SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA

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

TIRAMISU

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

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



GROUP PLATED DINNER 6
(4 COURSES)

CHILI SQUID

GINGER, GARLIC, LEMONGRASS AND CILANTRO

OR

VEGETARIAN SPRING ROLLS

CHILI PLUM SAUCE

MIXED ORGANIC GREENS

HONEY DIJON VINAIGRETTE

PAN SEARED GIANT WILD SEA TIGER PRAWNS

CARAMELIZED GARLIC, LIME, CILANTRO
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

OR

GRILLED GULF ISLANDS LAMB SIRLOIN

SHALLOT, MINT CONFIT
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

GRILLED AAA 6 OZ. ALBERTA BEEF TENDERLOIN

WITH DOLCE LATTE GORGONZOLA SAUCE
SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES

OR

PENNE PRIMAVERA

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

PECAN CARAMEL CHEESECAKE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR TEA

\$57.00 PER PERSON + \$2.85 GST + \$8.55 SERVICE = \$68.40 INCLUSIVE