



*Penticton Lakeside Resort*  
*Convention Centre & Casino*

2012  
*Catered*  
*Menu*  
*selections*



The Penticton Lakeside Resort & Conference Centre

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Penticton Lakeside Resort  
Convention Centre & Casino

## *Breakfast Buffets*

*All Breakfast Buffets are designed for Groups of 25 Guests or more*

### *The Continental Buffet*

Assorted Chilled Fruit Juices  
Mixed Fresh Fruit Cocktail  
Assorted Breakfast Pastries  
Butter, Preserves & Cream Cheese  
Fresh Brewed Regular & Decaffeinated Coffee  
Assorted Regular & Herbal Teas

*\$11.25 per Person*

### *The Full Breakfast Buffet*

Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit  
Scrambled Eggs  
Maple Smoked Bacon & Grilled Sausage Links  
Seasoned Breakfast Potatoes  
Assorted Breads & Breakfast Pastries  
Butter, Preserves & Cream Cheese  
Fresh Brewed Regular & Decaffeinated Coffee  
Assorted Regular & Herbal Teas

*\$17.25 per Person*

*Add:*

Waffles, French Toast or Pancakes With Maple Syrup

*\$2.25 per Person*

*Prices are subject to 15% Service Charge + applicable taxes*



Pentlcon Lakeside Resort  
Convention Centre & Casino

## *Breakfast Buffets*

*(All Breakfast Buffets are designed for Groups of 25 Guests or more)*

### *The Lakeside Breakfast Buffet*

Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit  
Hash Browns

*Your Choice of One:*

Eggs Benedict  
Eggs Florentine  
Eggs Pacific

Fresh Brewed Regular & Decaffeinated Coffee  
Assorted Regular and Herb Teas

*\$17.25 per Person*

### *The Healthy Start Buffet*

Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit  
Harvest Crunch Granola and Milk  
Cottage Cheese and Fruit Yogurts  
Multigrain Bagels or Muffins, Banana Nut Bread  
Butter, Preserves and Cream Cheese  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Regular and Herbal Teas

*\$13.75 per Person*

*Add:*

Cholesterol-Free Egg Beaters

*\$2.50 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



*Penticton Lakeside Resort  
Convention Centre & Casino*

## *Breakfast Buffet*

*All Breakfast Buffets are designed for Groups of 25 Guests or more*

### *The Deluxe Breakfast Buffet*

Assorted Chilled Fruit Juices and Milk  
Harvest Crunch Granola  
Fresh Berries and Fruit in Season  
Cottage Cheese and Fruit Yogurts  
Fruit, Yogurt, and Granola Parfaits

Smoked Salmon with Condiments & Pumpernickel Bread

Scrambled Eggs  
Eggs Benedict  
Bacon  
Breakfast Sausage  
Potato Hash Browns  
Waffles, Fruit Toppings and Syrup

Baked Mustard Glazed Ham  
carved by the attending Chef

Croissants, Muffins, Multigrain Bagels, Scones, Banana Nut Bread, Fruit and Cream Cheese  
Streudels & Danish, Preserves, Cream Cheese and Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Regular & Herbal Teas

*\$23.95 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



Penticton Lakeside Resort  
Convention Centre & Casino

## Refreshment Breaks

### Beverage Selections

Coffee, Decaffeinated Coffee, Assorted Teas (*bottomless cup, per person, per break*) \$2.00

Pot of Coffee (*10 cups, freshly brewed, regular or decaffeinated*) \$20.00

Herbal Teas (*per person, per break*) \$2.00

Hot Chocolate (*1.75L Thermos*) \$20.00

2% Milk (*1.5L Pitcher*) \$15.95

Chilled Fruit Juices (*Apple, Orange or Pink Grapefruit - 1.5L Pitcher*) \$15.95

Cranberry, Pineapple, V8 or Tomato Juice (*1.5L Pitcher*) \$15.95

Iced Tea (*1.5L Pitcher*) \$15.95

Assorted Soft Drinks (*per can*) \$2.25

Sparkling Mineral Water

Perrier (*330ml*) \$2.50 per bottle

San Pellegrino (*500ml*) \$4.25 per bottle

Red Bull (*250ml*) \$3.25 per can

Assorted Bottled Juices (*Apple, Orange, Grapefruit - 300ml*)

\$3.00 per bottle

Assorted Sparkling Juice (*285ml*) \$3.00 per bottle

Non-Alcoholic Fruit Juice Punch \$45.00 per gallon

### Stimulus

Crisp Garden Vegetable Basket with Sesame Dip \$3.00 per person; or  
\$70.00/Basket (*serves approximately 25 people*)

Assorted Domestic Cheeses Garnished with Fresh Grapes \$5.25 per person; or  
\$125.00/Mirror (*serves approximately 25 guests*)

Sliced Fresh Seasonal Fruit \$5.25 per person; or  
\$125.00 Platter (*serves approximately 25 people*)

Selection of Whole Fruit (*Apples, Oranges, Bananas and Local Fruit In Season*) \$1.95 per piece

Assorted Donuts \$2.50 per piece

Croissants \$2.50 per piece

Danish \$2.50 per piece

Assorted Squares \$1.50 per piece

Assorted Muffins \$2.25 per piece

Assorted Cookies \$1.25 per piece

Assorted Jumbo Cookies \$2.00 per piece

French Pastries \$3.50 per piece

Fruit and Cream Cheese Strudel \$1.35 per piece

*Prices are subject to 15% Service Charge and applicable taxes*



Penticton Lakeside Resort  
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# *a la Carte Lunch Menu*

## *3 Course*

*All a la Carte lunches are served with freshly baked rolls & butter, coffee, decaffeinated coffee & assorted teas.  
Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the hotel.  
When making your course selections, please keep in mind that each guest must have the same Lunch Menu.*

### *Menu Number 1*

#### *Appetizers*

*Select one of the following:*

- Tossed Green Salad with Choice of Dressing
- Chef's Soup of the Day
- Crisp Caesar Salad with Homemade Creamy Garlic Dressing
- Creamy Potato, Cheddar & Jalapeno Soup
- Fresh Fruit Cocktail with Honey Yogurt Dressing
- Chicken Satay with Zesty Peanut Sauce on Sweet Ginger Coleslaw

#### *Entrees*

*Select one of the following:*

- Chicken or Beef Stir-Fry with Fresh Garden Vegetables & Oriental Sticky Rice (Maximum 100 guests)
- Homemade Quiche with Tossed Green Salad and Choice of Dressing
- Choose from:
  - Spinach & Feta Cheese
  - Chicken & Field Mushroom
  - Black Forest Ham & Swiss Cheese
- Beef Dip on a Bun with Thinly Sliced Onions, au Jus for Dipping and Creamy Potato Salad
- Oven Baked Meat or Vegetarian Lasagna with Caesar Salad and Toasted Garlic-Herb Focaccia Bread
- Mediterranean Chicken with Wild Rice and Medley of Vegetables
- BBQ Chicken and Caesar Salad Wrap with Three Cheese Blend, served with Fresh Fruit
- Caesar, Shrimp and Scallop Salad with Grilled Garlic Focaccia Bread

#### *Desserts*

*Select one of the following:*

- Rich and Creamy Chocolate Mousse
- Bavarian Cream with Raspberry Sauce
- Warm Apple Pie with Vanilla Ice Cream
- New York Style Cheese Cake with Blueberry, Peach or Strawberry Sauce

*\$20.95 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



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# *a la Carte Lunch Menu*

## *3 Course*

*All a la Carte lunches are served with freshly baked rolls & butter, coffee, decaffeinated coffee & assorted teas.  
Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the Hotel.  
When making your course selections, please keep in mind that each guest must have the same lunch menu.*

### *Menu Number 2*

#### *Appetizers*

*Select one of the following:*

- Tomato, Bocconcini & Red Onion Salad with Herb Vinaigrette
- Grilled Chicken Satay Skewers with Zesty Peanut Sauce on Sweet Ginger Coleslaw
- Boston Clam Chowder
- Caesar Salad with Housemade Dressing
- Shrimp Cocktail
- Curried Butternut Squash Soup
- Tossed Greens with Tomato and Cucumber with House Dressing

#### *Entrees*

*All entrees are served with Seasonal Vegetables and your choice of Roast Potatoes,  
Roast Garlic Mashed Potatoes, Mashed Potatoes or Rice Pilaf.*

*Select one of the following:*

- 6 oz. Sirloin Steak Sandwich with Sautéed Mushrooms & Onions on Garlic Toast
- Baked Fillet of Salmon with White Wine Dill Sauce
- Grilled Breast of Chicken with Wild Mushroom Hunter Sauce
- Shaved Roast Beef with Merlot and Herb Jus
- Pork Cutlet Grilled with Apple Reduction Sauce
- Pan-Seared Tilapia with Gumbo Style Sauce
- Basa Fillet in a Coconut Lime Sauce
- Mediterranean Chicken with Spinach and Artichoke Hearts

#### *Desserts*

*Select one of the following:*

- Profiteroles Drizzled with Chocolate and Served on a Bed of Raspberry Sauce
- Okanagan Apple Cobbler with Fresh Cinnamon Whipped Cream
- New York Style Cheesecake with Blueberry, Peach or Strawberry Sauce
- Black Forest Cake with Kirsch Cream
- Warm, House Made Apple Streudel with Cocoa Whipped Cream
- Frozen Orange and Grand Marnier Mousse in a Chocolate Cup with Raspberry Sauce

*\$23.25 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



*Penticton Lakeside Resort  
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## *Lunch Buffet Menus*

*(All lunch buffets are served with coffee, decaffeinated coffee & assorted teas)  
(Minimum 25 Guests)*

### *Pasta Lunch Buffet*

Freshly Baked Rolls & Butter  
Tossed Field Greens with Assorted Dressings  
Thai Beef Salad  
Traditional Greek Salad  
Two Varieties of Pasta (Chef's Choice)

#### *Choice of Two Sauces:*

Primavera (*Vegetarian*)  
Alfredo (*Mushroom & Chicken*)  
Bolognese (*Meat and Tomato*)  
Spicy Chicken with Black Beans  
Seafood Medley (*Add \$2.00 per person*)

*\$17.25 per Person*

### *Lasagna Lunch Buffet*

Toasted Garlic-Herb Focaccia Bread  
Seasonal Greens  
Tomato, Green Bean and Artichoke Salad  
Traditional Greek Salad

House-Made Lasagna

#### *Choice of Two:*

Bolognese (*Meat Sauce with Spinach and Cottage Cheese*)  
Primavera (*A Medley of Fresh Garden Vegetables*)  
Chicken with Herbs & Mushrooms  
Seafood Medley (*Add \$2.00 per person*)

*\$18.25 per person*

#### *Add:*

*Assorted Squares and Cookies \$2.50 per Person  
Fresh Sliced Seasonal Fruit \$4.00 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*

## *Lunch Buffet Menus*

*(All lunch buffets are served with coffee, decaffeinated coffee & assorted teas)  
(Minimum 25 Guests)*

### *Burger Buffet*

Build Your Own Caesar Salad

Oriental Coleslaw

Grainy Dijon Potato Salad

Fresh Kaiser Rolls

100% All Beef Patties, Grilled Breasts of Chicken and Garden Vegetable Patties

Leaf Lettuce, Sliced Tomatoes and Red Onions

Sliced Cheddar, Swiss & Jalapeno Jack Cheese

Assorted Condiments

Zesty Wedge Fries

*\$17.25 per Person*

### *Build Your Own Sandwich Buffet*

Soup of the Day

Tossed Field Greens with Assorted Dressings

Oriental Coleslaw

Grainy Dijon Potato Salad

An Assortment of Fresh Breads and Kaiser Rolls

Tender Roast Beef, Shaved Pastrami, Turkey and Black Forest Ham

Sliced Tomatoes, Onions and Fresh Leaf Lettuce

Egg Salad, Mixed Seafood Salad

Sliced Cheddar, Swiss and Jalapeno Jack Cheese

*\$16.25 per Person*

### *The European Lunch*

Soup of the Day

Fresh Baked Rolls, Croissants, 12 Grain and Rye Bread

Grainy Dijon Potato Salad

Devilled Eggs and Assorted Olives and Pickles

European Sliced Meats including Summer Sausage, Proscuitto Ham, Genoa Salami,

Smoked Salmon with Cream Cheese, Sliced Onions and Capers

Select European Style Cheeses including Swiss, Brie, Smoked Gruyere and Goat's Cheese

*\$19.95 per Person*

*Add:*

*Assorted Squares and Cookies \$2.50 per Person*

*Fresh Sliced Seasonal Fruit \$4.00 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



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## Lunch Buffet Add-Ons and Light Snacks

Soup of the Day \$2.75 per bowl

Assorted Quartered Sandwiches on White or Wholewheat Bread \$6.25 per sandwich  
(Roast Beef, Turkey, Ham & Cheese, Vegetarian, Tuna or Egg Salad)

Assorted Fancy Open Faced Sandwiches (Chef's Selection - One Dozen Minimum Order) \$6.00 per sandwich

Assorted Wraps with Cream Cheese \$6.50 per wrap

Zesty Wedge Fries \$2.00 per order

Crisp Garden Vegetables with Sesame Dip \$3.00 per Person; or  
\$70.00/Basket (serves approximately 25 guests)

Assorted Domestic Cheeses Garnished with Fresh Grapes \$5.50 per Person; or  
\$125.00/Mirror (serves approximately 25 guests)

Nacho Chips with Salsa, Sour Cream & Guacamole (serves approximately 15 people) \$48.50

Ripple Chips with Roast Garlic Herb Dip (serves approximately 15 people) \$27.00

Bowl of Peanuts, Pretzels (serves approximately 15 people) \$27.00

Sliced Fresh Seasonal Fruit \$5.25 per person; or  
\$125.00/Platter (serves approximately 25 people)

Assorted Whole Fruit (Apples, Oranges, Bananas and Local Fruit when in Season) \$1.95 per piece

Freshly Baked Muffins, Butter & Assorted Preserves \$2.25 per piece

Freshly Baked Fruit Danish \$2.50 per piece

Freshly Baked Croissants with Assorted Preserves \$2.50 per piece

Freshly Baked Fruit and Cream Cheese Strudel \$1.35 per piece

Assorted Freshly Baked Cookies (Chocolate Chip, Raisin Oatmeal & Chocolate Macadamia Nut) \$1.25/piece

Assorted Dessert Squares \$1.50 per piece

House Made French Pastries \$3.50 per piece

Dessert Platter Sampler (serves approximately 8 people) \$45.00

Warm Apple Cobbler & Fresh Whipped Cream (serves approximately 25 people) \$68.75

Jumbo Chocolate Covered Strawberries in Season \$22.00/dozen

Prices are subject to 15% Service Charge and applicable taxes



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## *Picnic Lunches*

### *The Bagged Lunch*

1 Sandwich on White or Whole Wheat Bread

*(Your choice of Roast Beef, Ham & Swiss, Turkey, Tuna Salad or Vegetarian)*

1 Piece Whole Fresh Fruit

*(Your choice of Apple, Orange or Banana)*

1 Bottled Juice

*(Your choice of Apple, Orange or Grapefruit)*

1 Piece Assorted Dessert Square

*\$12.95 per Lunch*

### *The Picnic Lunch*

1/4 Herb Roasted Chicken

Dinner Roll and Butter

Greek Salad

1 Piece Whole Fresh Fruit

*(Your choice of Apple, Orange or Banana)*

Bottled Beverage

House Made Apple Strudel

*\$15.25 per Lunch*



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## *Cold Hors D'Oeuvres*

*All Cold Hors d'Oeuvres are priced per dozen pieces. A minimum of two dozen per item must be ordered.*

- Fresh Tomato and Basil Bruschetta on Focaccia Toast \$16.95
- Devilled Eggs \$16.95
- Assorted Fancy Canapes (*Chef's Choice*) \$18.95
- Smoked Salmon and Cream Cheese Rosettes on Pumpernickel \$19.95

## *Hot Hors D'Oeuvres*

*All Hot Hors d'Oeuvres are priced per dozen pieces. A minimum of two dozen per item must be ordered.*

- Assorted Mini Quiche \$16.95
- Sausage Rolls with Honey Mustard Sauce \$17.95
- Mixed Olive & Roasted Garlic Bruschetta \$18.95
- Satay Chicken Skewers with Spicy Dipping Sauce \$19.95
- Spicy Jumbo Chicken Wings with Blue Cheese Dip \$19.95
- Mushroom Spring Rolls with Hoisin Glaze \$19.95
- Marinated Beef, Pepper and Mushroom Skewers \$20.95
- Pot Stickers with Traditional Plum Sauce \$20.95
- Jumbo Breaded Prawns \$20.95



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## Reception Fare

Crisp Garden Vegetable Basket with Sesame Dip (*serves approximately 25 guests*) \$70.00

Grilled Mediterranean Vegetable Platter (*serves approximately 25 guests*) \$75.00

Assorted Bread Basket & Dips including Sliced Baguette, Focaccia & Pita Bread with Tzatziki,  
Black Olive Tapenade and Spinach Artichoke Dip (*serves approximately 50 guests*) \$220.00

Imported Olive, Pickle and Marinated Mushroom Tray (*serves approximately 25 guests*) \$50.00

### Domestic Cheese Tray

(Cheddar, Swiss, Mozzarella & Monterey Jack with Crackers & Fresh Grapes, *approximately 2 oz per person*)

Large Tray (*serves approximately 75 guests*) \$275.00

Small Tray (*serves approximately 25 guests*) \$125.00

### International Cheese and Fruit Tray

(Includes all Domestic Cheeses plus Asiago, Danish Blue, Brie, Boccancino and Havarti with Freshly Sliced  
Baguette, Crostini, Crackers and Assorted Fresh Fruit, *approximately 2 oz per person*)

Large Tray (*serves approximately 75 guests*) \$400.00

Small Tray (*serves approximately 25 guests*) \$150.00

Chilled Black Tiger Prawns and Cocktail Sauce (*100 pieces*) \$250.00

Peel and Eat Prawns and Cocktail Sauce (*approximately 250 pieces*) \$175.00

Smoked Salmon Platter with Dark Pumpnickel & Assorted Condiments

(*serves approximately 25 guests*) \$165.00

Cured Meat Platter with Proscuitto, Mortadella, Salami, Capicollo and Assorted Dinner Buns

(*serves approximately 25 guests*) \$165.00

Assorted Cold Meat Platter with Tender Roast Beef, Shaved Pastrami, Turkey,  
Black Forest Ham, Dinner Buns & Condiments (*serves approximately 50 guests*) \$295.00

Carved Roast Beef Station with Au Jus, Sliced Onions, Condiments and Mini Sub Buns

(*serves approximately 60 - 75 guests*) \$525.00



*Penticton Lakeside Resort  
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# *Reception & Dinner Buffet Accoutrements*

## *Live Sautee Station*

*(minimum 50 guests required)*

Beef with Brandy and Wild Mushrooms \$5.25 per Person

Escargot with Fresh Tomatoes, Onions, Garlic and Cream \$5.25 per Person

Drunken Prawns \$6.75 per Person

Chicken Penne Pasta with Rosé Sauce \$5.25 per Person

## *Live Oyster Shucking Station*

*(minimum order - five dozen, priced per dozen)*

Oyster Varieties and Prices Based upon Seasonal Markets

## *Dessert Station*

*(minimum 25 guests)*

French Pastries, Mini House Made Cookies and Chocolate Covered Strawberries

*\$6.95 per Person*

*Prices are subject to 15% Service Charge and applicable taxes*



Penticton Lakeside Resort  
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## *a la Carte Dinner Menu*

*All plated meals are served with assorted rolls and butter, coffee, decaffeinated coffee and assorted teas. Please keep in mind when selecting your three, four or five course dinner menu, that each guest must have the same meal menu. Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the Hotel. Complimentary Banquet Room based on minimum 3 course meal.*

### *Appetizers*

- Creamy Potato, Cheddar & Jalapeno Soup \$4.25
- Curried Butternut Squash Bisque \$4.25
- West Coast Seafood Chowder in a Saffron Tomato Broth \$5.75
- Crisp Caesar Salad with Homemade Creamy Garlic Dressing \$4.25
- Tender Wild Baby Greens, Cherry Tomatoes and Parmesan Crisps served with a Herb Vinaigrette \$4.25
- Tomato & Bocconcini Salad with Fresh Basil Vinaigrette \$4.50
- Spanokapita \$4.95
- Pacific Smoked Salmon with Cream Cheese, Capers & Pumpernickel \$6.25
- Garlic & Herb Jumbo Prawn Skewer on Oriental Slaw \$6.75

### *Entrees*

*All entrees are served with seasonal vegetables, and your choice of roast herb nugget potatoes, roasted garlic mashed potatoes, mashed potatoes or rice pilaf*

- Poached Salmon Fillet with Hollandaise, Chives and Shrimp \$19.50
- Pepper Crusted Roast Striploin with Horseradish Brown Sauce \$17.50
- Bacon-Wrapped Loin of Pork with Spinach & Chorizo Sausage Dressing, Roasted Apple Demi Sauce \$19.50
- Roast Turkey with Savoury Stuffing \$19.50
- 6 oz. Fillet of Beef with a Merlot & Wild Mushroom Sauce \$26.50 or 8 oz. \$29.50
- Mushroom and Gorgonzola Stuffed Breast of Chicken with a Roasted Pepper Sauce \$19.50
- Herb & Dijon Crusted Rack of Lamb, Red Wine Reduction Sauce \$30.50
- Slow Roasted Prime Rib of Beef, Au Jus, Yorkshire Pudding \$22.95
- Chestnut and Brie Stuffed Breast of Chicken with Champagne Sauce \$19.50
- Blackened Pacific Halibut with Tropical Sauce (in season) \$20.95
- Grilled Fillet of Salmon with a Herb Pesto Sauce \$19.50

### *Desserts*

- Dark Chocolate Brownie with Chocolate Caramel and Candied Pecans \$5.25
- Ultimate Okanagan Pie with Apples, Peaches & Pears served with Whipped Cream \$4.75
- Profiteroles drizzled with Chocolate and served on a bed of Raspberry Sauce \$4.50
- House Made Apple Streudel with Cinnamon Whipped Cream \$4.25
- Frozen Orange and Grand Marnier Tower with Chocolate Sauce \$5.25
- Traditional Italian Tiramisu \$4.25
- Frozen White and Dark Chocolate Mousse with Strawberry Coulis \$5.25
- New York Style Cheesecake with Blueberry or Strawberry Topping \$4.75

*Prices are subject to 15% Service Charge and Applicable Taxes*



# Dinner Buffet Menu

*(All dinner buffets are served with coffee, decaffeinated coffee & assorted teas)*

## Tuscany Dinner Buffet

*(Minimum 50 guests)*

Fresh Baked Rolls & Butter  
Tossed Field Greens with Assorted Dressings  
Build Your Own Caesar Salad  
Thai Beef Salad  
Traditional Greek Salad  
Two Varieties of Pasta (Chef's Choice)  
Choice of Two Sauces:     - Primavera (Vegetarian)  
                                  - Alfredo (Chicken & Mushroom)  
                                  - Bolognese (Meat & Tomato)  
                                  - Mediterranean Chicken  
                                  - Seafood Medley *(Add \$1.95 per person)*  
Assorted Cakes, Pastries, Pies and Dessert Squares  
Coffee, Decaffeinated Coffee and Assorted Teas  
*\$24.50 per Person*

## The Country Buffet

*(minimum 50 guests)*

Freshly Baked Rolls and Butter  
Tossed Field Greens with Assorted Dressings  
Fresh Crisp Vegetable Basket with Sesame Dip  
Grainy Dijon Potato Salad  
Traditional Greek Salad  
Tri-Colour Cabbage Slaw  
Corn on the Cob (substituted during off season)  
Fresh Sauteed Vegetable Medley  
Canadian Maple Baked Beans  
Baked Potatoes with Sour Cream, Bacon Bits and Chives  
  
Choice of Two:  
- Smokey BBQ Pork Ribs  
- Rosemary Studded Fillet of Salmon  
- Lemon Peppered Chicken  
- Pre-Carved Pepper Crusted Roast Striploin  
  
Fresh Sliced Seasonal Fruit Tray  
Assorted Cookies & Dessert Squares  
Warm Fruit Cobbler and Fresh Whipped Cream  
  
Coffee, Decaffeinated Coffee and Assorted Teas  
  
*\$31.00 per Person*  
Add:  
Chilled Peel & Eat Prawns  
*\$3.75 per Person*



## *The Okanagan Buffet*

*(minimum 50 guests)*

Freshly Baked Rolls and Butter  
Tossed Field Greens with Assorted Dressings  
Fresh Crisp Vegetable Basket with Sesame Dip  
Grainy Dijon Potato Salad  
Spicy Thai Beef and Noodle Salad  
Tomato, Artichoke and Black Olive Vinaigrette  
Mediterranean Pasta Salad  
Assorted Olives and Pickles

Sauteed Garden Vegetable Medley

*Your choice of:*

Rice Pilaf; or

Herb Roasted Nugget Potatoes; or  
Mashed Potatoes with Gravy

*Your choice of one:*

Slow Roasted Baron of Beef; or

Honey-Dijon Glazed Ham; or

Leg of Lamb with Rosemary and Red Wine Sauce

*Carved by attending Chef*

*Your choice of one:*

- Carved Roast Turkey with Traditional Savoury Stuffing
- Grilled Breast of Chicken with Red Wine and Tarragon Hunter Style Sauce
- Traditional or Vegetarian Style Lasagna Baked with Three Cheeses
  - Oven Baked White Wine and Dill BC Salmon
  - Lemon and Fresh Herb Roasted Chicken

Assorted Cakes, Pastries, Pies and Dessert Squares  
Coffee, Decaffeinated Coffee and Assorted Teas

*\$33.00 per Person*

*Add:*

Domestic Cheese and Fresh Fruit Tray

*\$3.50 per person*

*Prices are subject to 15% Service Charge and applicable taxes*



## *The Lakeside Mediterranean Buffet*

(Minimum 50 Guests)

Freshly Baked Rolls and Butter

### SALADS

Tender Wild Baby Greens with Select House-Made Dressings

Grainy Dijon Potato Salad

Traditional Greek Salad

Marinated Button Mushroom Salad

### DISPLAYS

Grilled Mediterranean Vegetables

Select Imported Olives and Marinated Feta Cheese

Select Assortment of Domestic and Imported Cheeses

Cured Meat Platter with Proscuitto, Mortabella, Salami and Capicollo

Assorted Seafood Platter with Smoked and BBQ Salmon, Peel & Eat Shrimp, Scallop and Baby Shrimp Ceviche

Sauteed Sweet Peppers and Summer Squash

Medley of Fresh Seasonal Vegetables

Herb Roasted Nugget Potatoes

Spanish Style Saffron Rice

### Your choice of two entrees:

- Breast of Chicken with Wild Mushroom Sauce
- Mediterranean White Wine Steamed Mussels and Clams
- Bacon-Wrapped Loin of Pork with Apple and Chorizo Sausage Stuffing, *carved by attending Chef*
- Oven-Baked Salmon in a Creamy White Wine and Dill Sauce
- Parma Style Grilled Breast of Chicken with Sauteed Tomatoes, Proscuitto Ham and Tarragon
- Leg of Lamb with Rosemary and Red Wine Sauce, *carved by attending Chef*
- Roast Pepper and Herb Crusted Striploin with a Red Wine Reduction Sauce, *carved by attending Chef*
- Mediterranean Chicken with Artichokes & Spinach

### DESSERTS

Assorted House-Made Tortes, Mini Pastries, Finger Cookies and Mousses

Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee and Assorted Teas and Herb Teas

*\$35.50 per Person*



Penticton Lakeside Resort  
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# Banquet Beverage Service

*Liquor Regulations require that all alcoholic beverages are purchased and supplied by the Hotel.  
Drinks contain a minimum of one ounce of alcohol.*

- ~ *Ice, Mix, Garnish and Glassware are provided at no additional charge*
- ~ *A Bartender and Cashier (if required) are provided on a complimentary basis if Bar revenue is in excess of \$350.00; otherwise, the following charges apply:*

Bartender (minimum 4 hours)      \$20.00 per hour + HST

## Host Bar

*(Host pays)*

Regular Brands Liquor \$4.46

Premium Brands Liquor \$5.36

Deluxe Brands Liquor \$5.81

Local Beer \$4.46

Imported Beer \$5.36

Liqueurs \$5.81

Alcohol or Champagne Punch (per gallon) \$99.00

*One gallon serves approximately 40 champagne glasses.*

*All "Host" Bar Prices are subject to 12% HST and 15% Service Charge.*

## Cash Bar

*(Individual pays)*

Regular Brands Liquor \$5.00

Premium Brands Liquor \$6.00

Deluxe Brands Liquor \$6.50

Local Beer \$5.00

Imported Beer \$6.00

Liqueurs \$6.50

*All Cash Bar Prices include 12% HST*



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CATERING DEPARTMENT

2012

**WINE SELECTIONS**

BY THE BOTTLE

**B.C. WHITE WINES**

Chardonnay – Jackson Triggs Black Label VQA	\$24.11
Sauvignon Blanc – Wild Horse Canyon	\$24.11
Gewurztraminer – Sumac Ridge VQA	\$24.11

**B.C. RED WINES**

Merlot – Jackson Triggs Black Label VQA	\$24.11
Cabernet Sauvignon – Wild Horse Canyon	\$24.11
Shiraz – Wild Horse Canyon	\$24.11

**LOCAL HOUSE WINE** BY THE LITRE

Sawmill Creek Barrel Select: Chardonnay & Merlot	\$23.21
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All prices subject to 15% service charge and HST  
Full Wine List available on request