



Penticton Lakeside Resort
Convention Centre & Casino

2013 Catered Menu Selections



The Penticton Lakeside Resort & Conference Centre

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Penticton Lakeside Resort
Convention Centre & Casino

PLATED BREAKFASTS

All guests must have the same meal menu.

Plated breakfast menus are served with your choice of a small fruit juice, freshly brewed regular or decaffeinated coffee, assorted regular and herbal teas. Plated breakfast menus are designed for groups of 50 guests or less; larger groups are encouraged to make a selection from our assorted breakfast buffet menus.

The Canehdian Breakfast Plate

Scrambled Eggs
Choice of Grilled Link Sausages or Maple Smoked Bacon
Seasoned Breakfast Potatoes
Freshly Baked Croissant, Butter and Preserves

\$15.25 per Person

The Lakeside Breakfast

Eggs Benedict, Eggs Florentine or Eggs Pacific (*choice of one*)
Housemade Hollandaise and Sliced Seasonal Fresh Fruit

\$15.25 per Person

Spinach, Feta Cheese, Mushroom & Sundried Tomato Frittata

Seasoned Breakfast Potatoes
Freshly Baked Croissant, Butter and Preserves

\$13.25 per Person

Belgian Waffle

Served with Strawberries and Peaches
Table Syrup and Butter
Freshly Whipped Cream

\$12.50 per Person

* PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND APPLICABLE TAX *



*Penticton Lakeside Resort
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BREAKFAST BUFFETS

All breakfast buffet menus are designed for groups of 25 guests or more.

The Continental

Assorted Chilled Fruit Juices
Fresh Fruit Cocktail
Assorted Breakfast Cereals with Milk
An Assortment of Freshly Baked Breakfast Pastries
Butter, Preserves & Cream Cheese
Coffee / Decaf / Tea and Herbal Teas

\$11.50 per Person

The Healthy Start

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Harvest Crunch Granola and Milk
Cottage Cheese and Assorted Fruit Yogurts
Multigrain Bagels, Freshly Baked Muffins
And Banana Nut Bread
Butter, Preserves, Cream Cheese
Coffee / Decaf / Tea and Herbal Teas

\$13.75 per Person

Add:

Cholesterol-Free Egg Beaters at \$2.50 per Person

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BREAKFAST BUFFETS

All breakfast buffet menus are designed for groups of 25 guests or more.

The Full Breakfast Buffet

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Assorted Breakfast Cereals with Milk
Scrambled Eggs
Maple Smoked Bacon & Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Breads and Breakfast Pastries
Butter, Preserves and Cream Cheese
Coffee / Decaf / Tea and Herbal Teas

\$17.95 per Person

Add:

Waffles, French Toast or Pancakes with Maple Syrup and Butter
at \$2.25 per Person

The Lakeside Breakfast Buffet

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Seasoned Breakfast Potatoes

Eggs Benedict, Eggs Florentine or Eggs Pacific (**choice of one**)

Coffee / Decaf / Tea and Herbal Teas

\$17.95 per Person

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BREAKFAST BUFFETS

The Lakeside Brunch

This Buffet has a minimum attendance requirement of 50 guests.

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

Smoked Salmon garnished with Red Onions and Capers,
Served with Pumpernickel Bread and Cream Cheese

Creamy Scrambled Eggs
Eggs Benedict
Maple Smoked Bacon
Grilled Sausages
Seasoned Breakfast Potatoes
Waffles served with Strawberry and Peach Toppings,
Maple Syrup and Butter, Freshly Whipped Cream

BAKED MUSTARD GLAZED HAM

Carved by the Attending Chef

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

Coffee / Decaf / Tea and Herbal Teas

\$25.95 per Person

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REFRESHMENT BREAKS

Beverage Selections

Coffee, Decaffeinated Coffee, Assorted Teas (bottomless cup, per person, per break) \$2.25

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

Hot Chocolate (1.75L thermos) \$11.95

2% Milk (1.5L pitcher) \$8.95

Chilled Fruit Juices (Apple, Orange or Pink Grapefruit - 1.5L pitcher) \$9.95

Cranberry, Pineapple, V8 or Tomato Juice (1.5L pitcher) \$12.95

Iced Tea (1.5L pitcher) \$8.95

Assorted Soft Drinks (per can) \$2.50

Sparkling Mineral Water

Vivreau (1.5L) \$2.50 per bottle

Red Bull (250ml) \$3.25 per can

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

\$3.25 per bottle

Assorted Sparkling Juice (285ml) \$3.25 per bottle

Non-Alcoholic Fruit Juice Punch \$45.00 per gallon

Stimulus

Crisp Garden Vegetable Basket with Sesame Dip \$3.25 per person; or

\$75.00/Basket (serves approximately 25 people)

Assorted Domestic Cheeses Garnished with Fresh Fruit \$6.00 per person; or

\$140.00/Mirror (serves approximately 25 guests)

Sliced Fresh Seasonal Fruit \$5.50 per person; or

\$130.00 Platter (serves approximately 30 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 \$2.75 per piece

Assorted Squares \$1.50 per piece

Assorted Muffins \$2.50 per piece

Assorted Cookies \$1.50 per piece

Assorted Jumbo Cookies \$2.00 per piece

French Pastries \$3.95 per piece

Fruit and Cream Cheese Strudel \$1.35 per piece

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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:

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

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; or
- Chicken & Field Mushroom; or
- 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
- BBQ Chicken and Caesar Salad Wrap with Three Cheese Blend, served with Fresh Fruit
- Caesar, Shrimp and Scallop Salad with Grilled Garlic Focaccia Bread
- 6 oz. Steak Sandwich with Sautéed Mushrooms and Onions on Garlic Toast

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

\$21.95 per Person

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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:

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

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:

- Baked Fillet of Salmon with a Creamy 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
- Bavarian Cream with Raspberry Sauce

\$24.25 per Person

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LUNCH BUFFET MENUS

All lunch buffet menus are designed for groups of 25 guests or more.
Lunch buffets include coffee, decaffeinated coffee & assorted teas.

Build Your Own Sandwich

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, Tuna Salad
Sliced Cheddar, Swiss and Jalapeno Jack Cheese

\$16.95 per Person

Build Your Own Taco

Black Bean Soup
Tossed Field Greens with Choice of Dressing
Black Beans and Corn Salad
SouthWest Pasta Salad
Soft Flour Tortilla Shells
Spicy Beef, Refried Beans
Shredded Lettuce
Diced Tomatoes, Jalapenos, Black Olives
Salsa & Sour Cream

\$16.95 per Person

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LUNCH BUFFET MENUS

All lunch buffet menus are designed for groups of 25 guests or more.
Lunch buffets include coffee, decaffeinated coffee & assorted teas.

Build Your Own Burger

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

\$17.95 per Person

Pasta Lunch Buffet

Toasted Garlic-Herb Focaccia Bread

Seasonal Greens with choice of Dressing

Thai Beef Salad

Traditional Greek Salad

Pasta – Two Varieties (Chef's Choice)

Sauces (choice of two):

Bolognese (Meat and Tomato)

Primavera (Vegetarian)

Alfredo (chicken and mushroom)

Seafood Medley (Add \$2.25 per person)

\$17.95 per person

Add:

Assorted Squares and Cookies \$3.00 per Person

Fresh Sliced Seasonal Fruit \$4.50 per Person

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LUNCH BUFFET MENUS

All lunch buffet menus are designed for groups of 25 guests or more.
Lunch buffets include coffee, decaffeinated coffee & assorted teas.

Lasagna Lunch Buffet

Freshly Baked Rolls & Butter
Tossed Field Greens with Assorted Dressings
Tomato, Green Bean & Artichoke Salad

Housemade Lasagna

Choice of Two:

Primavera (a medley of fresh garden vegetables)
Alfredo (with herbs and mushrooms)
Bolognese (Meat Sauce with Spinach and Cottage Cheese)
Seafood Medley (Add \$2.25 per person)

\$18.95 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

\$20.95 per Person

Add:

Assorted Squares and Cookies \$3.00 per Person
Fresh Sliced Seasonal Fruit \$4.50 per Person

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LUNCH BUFFET ADD-ONS AND LIGHT SNACKS

Soup of the Day \$3.00 per bowl

Assorted Quartered Sandwiches on White or Wholewheat Bread \$6.50 per sandwich
(Roast Beef, Turkey, Ham & Cheese, Vegetarian, Tuna or Egg Salad)

Assorted Fancy Open Faced Sandwiches (Chef's Selection - One Dozen Minimum Order) \$6.25 per sandwich

Assorted Wraps with Cream Cheese \$6.75 per wrap

Zesty Wedge Fries \$2.25 per order

Crisp Garden Vegetables with Sesame Dip \$3.25 per Person; or
\$75.00/Basket (serves approximately 25 guests)

Assorted Domestic Cheeses Garnished with Fresh Fruit \$6.00 per Person; or
\$140.00/Mirror (serves approximately 25 guests)

Nacho Chips with Salsa, Sour Cream & Guacamole (serves approximately 15 people) \$52.00

Ripple Chips with Roast Garlic Herb Dip (serves approximately 15 people) \$25.00

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

Sliced Fresh Seasonal Fruit \$5.50 per person; or
\$130.00/Platter (serves approximately 30 people)

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

Freshly Baked Muffins, Butter & Assorted Preserves \$2.50 per piece

Freshly Baked Fruit Danish \$2.75 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) \$1.50/piece

Jumbo Cookies: \$2.00/piece

Assorted Dessert Squares \$1.50 per piece

House Made French Pastries \$3.95 per piece

Dessert Platter Sampler (serves approximately 8 people) \$47.50

Warm Apple Cobbler & Fresh Whipped Cream (serves approximately 25 people) \$75.00

Jumbo Chocolate Covered Strawberries in Season \$24.00/dozen

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PICNIC LUNCHES

The Bagged Lunch

1 Sandwich on White or Whole Wheat Bread
(Roast Beef, Ham & Swiss, Turkey, Tuna Salad or Vegetarian)
1 Piece Whole Fresh Fruit
(Apple, Orange or Banana)
1 Bottled Juice
(Apple, Orange or Grapefruit)
1 Dessert Square

\$12.95 per Lunch

The Picnic Lunch

Dinner Roll and Butter
1/4 Herb-Roasted Chicken
Greek Salad
1 Piece Whole Fresh Fruit
(Apple, Orange or Banana)
1 Bottled Beverage
Chef's Choice Dessert

\$15.25 per Lunch

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RECEPTION & DINNER BUFFET ACCOUTREMENTS

Live Sautee Station

(Minimum 50 guests required)

Beef with Brandy and Wild Mushrooms \$5.50 per Person

Escargot with Fresh Tomatoes, Onions, Garlic and Cream \$5.50 per Person

Drunken Prawns \$6.95 per Person

Chicken Penne Pasta with Rosé Sauce \$5.50 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

\$7.25 per Person

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RECEPTION FARE

Crisp Garden Vegetable Basket with Sesame Dip (serves approximately 25 guests) \$75.00

Grilled Mediterranean Vegetable Platter (serves approximately 25 guests) \$80.00

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 Fruit, approximately 2 oz per person)

Large Tray (serves approximately 75 guests) \$275.00

Small Tray (serves approximately 25 guests) \$140.00

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) \$375.00

Small Tray (serves approximately 25 guests) \$150.00

Chilled Black Tiger Prawns and Cocktail Sauce (100 pieces) \$295.00

Cooked Cold Water Shrimp, Served Shelled with Cocktail Sauce (approx. 250 pieces) \$175.00

Smoked Salmon Platter with Dark Pumpernickel & Assorted Condiments

(serves approximately 25 guests) \$175.00

Cured Meat Platter with Proscuitto, Salamis, Capicollo and Assorted Dinner Buns

(serves approximately 25 guests) \$175.00

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

Pre-Cut Roast Beef Station with Au Jus, Sliced Onions, Condiments and Mini Sub Buns

(serves approximately 60 - 75 guests) \$525.00

(Carver available at \$50.00 Labour Charge/Carver)

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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 \$17.50
- Devilled Eggs \$17.50
- Assorted Fancy Canapes (Chef's Choice) \$20.95
- Smoked Salmon and Cream Cheese Rosettes on Pumpernickel \$20.95

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 \$17.50
- Sausage Rolls with Honey Mustard Sauce \$17.50
- Mixed Olive & Roasted Garlic Bruschetta \$18.50
- Satay Chicken Skewers with Spicy Dipping Sauce \$20.95
- 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
- Assorted Fancy Canapes (Chef's Choice) \$20.95

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*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 \$4.50
- Curried Butternut Squash Bisque \$4.50
- Boston Clam Chowder \$5.95
- Crisp Caesar Salad with Homemade Creamy Garlic Dressing \$4.50
- Tender Wild Baby Greens, Cherry Tomatoes and Parmesan Crisps served with a Herb Vinaigrette \$4.50
- Tomato & Bocconcini Salad, with Fresh Basil Vinaigrette \$4.75
- Spinach, Cheese & Mushroom Salad \$4.75
- Mushroom Spring Rolls (2) with Hoisin Dipping Sauce \$5.95
- Pacific Smoked Salmon with Cream Cheese, Red Onions, Capers & Pumpernickel \$6.50
- Garlic & Herb Jumbo Prawn Skewer on Oriental Slaw \$6.95

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 \$19.95
- Pepper Crusted Roast Striploin with Horseradish Brown Sauce \$19.00
- Bacon-Wrapped Loin of Pork with choice of Spinach & Chorizo Sausage Dressing or Apple and Sage Dressing, Roasted Apple Demi Sauce \$19.95
- Roast Turkey with Savoury Stuffing \$19.95
- 6 oz. Fillet of Beef with a Merlot & Wild Mushroom Sauce \$26.50 (8 oz. \$29.50)
- Mushroom and Gorgonzola Stuffed Breast of Chicken with a Roasted Pepper Sauce \$19.95
- Slow Roasted Leg of Lamb, Red Wine Reduction Sauce (minimum 10 guests) \$26.50
- Slow Roasted Prime Rib of Beef, Au Jus, Yorkshire Pudding \$24.95
- Chestnut and Brie Stuffed Breast of Chicken with Champagne Sauce \$19.95
- Blackened Pacific Halibut with Tropical Sauce (in season) \$21.95
- Grilled Fillet of Salmon with a Herb Pesto Sauce \$19.95

Desserts

- Dark Chocolate Brownie with Chocolate Caramel and Candied Pecans \$5.50
- Deep Dish Apple Crumble, served with Whipped Cream \$4.95
- Profiteroles drizzled with Chocolate and served on a bed of Raspberry Sauce \$4.95
- House Made Apple Streudel with Cinnamon Whipped Cream \$4.95
- Frozen Orange and Grand Marnier Tower with Chocolate Sauce \$5.25
- Traditional Italian Tiramisu \$4.95
- Frozen White and Dark Chocolate Mousse with Strawberry Coulis \$4.95
- New York Style Cheesecake with Blueberry or Strawberry Topping \$4.95
- Bavarian Cream with Raspberry Sauce \$4.95

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*Penticton Lakeside Resort
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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
\$25.50 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 (in 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

Warm Fruit Cobbler and Fresh Whipped Cream
Assorted Cookies & Dessert Squares

Coffee, Decaffeinated Coffee and Assorted Teas

\$32.00 per Person
Add:
Chilled Peel & Eat Prawns
\$3.75 per Person

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*Penticton Lakeside Resort
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The Okanagan Buffet

(Minimum 50 guests)

Assorted Breads and Buns with Butter
Fresh Crisp Vegetable Basket with Sesame Dip
Assorted Olives and Pickles

Salads:

Tossed Field Greens with Assorted Dressings
Grainy Dijon Potato Salad
Spicy Thai Beef and Noodle Salad
Tomato, Artichoke and Black Olive Vinaigrette
Mediterranean Pasta Salad

Sauteed Garden Vegetable Medley

Choice of one:

Rice Pilaf; or,
Herb Roasted Nugget Potatoes; or,
Roast Garlic Mashed Potatoes, or Mashed Potatoes

Choice of one:

Slow Roasted Baron of Beef with Gravy; or,
Honey-Dijon Glazed Ham; or,
Leg of Lamb with Rosemary and Red Wine Sauce
Carved by the attending Chef

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 in a Creamy Sauce
Lemon and Fresh Herb Roasted Chicken

Sliced Seasonal Fresh Fruit
Assorted Cakes, Pastries, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

\$34.25 per Person

Add:

Domestic Cheese

\$3.50 per Person

International Cheeses

\$4.00 per Person

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*Penticton Lakeside Resort
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The Lakeside Mediterranean Buffet

(Minimum 50 Guests)

Assorted Breads and Buns with 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, Salami, and Capicollo
Assorted Seafood Platter with Smoked and BBQ Salmon, Cold Water 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

ENTREES

Choice of two:

Breast of Chicken with Wild Mushroom Sauce
Mediterranean White Wine Steamed Mussels and Clams
Bacon-Wrapped Loin of Pork with choice of Spinach and Chorizo Sausage Stuffing or Apple & Sage Dressing, 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, Tiramisu, Finger Cookies and Mousses
Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee and Assorted Teas and Herb Teas

\$36.95 per Person

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*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 + applicable tax

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 **15% Service Charge and applicable tax.**

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 applicable tax.



*Penticton Lakeside Resort
Convention Centre & Casino*

CATERING DEPARTMENT

2013

WINE SELECTIONS

BY THE BOTTLE

B.C. WHITE WINES

| | |
|---|---------|
| Chardonnay – Jackson Triggs Black Label VQA | \$24.11 |
| Gewurztraminer – Sumac Ridge VQA | \$24.11 |
| Calona Artist Series Pinot Gris | \$24.11 |

B.C. RED WINES

| | |
|---|---------|
| Merlot – Jackson Triggs Black Label VQA | \$24.11 |
| Shiraz – Wild Horse Canyon | \$24.11 |
| Calona Artist Series Cabernet Merlot | \$24.11 |

LOCAL HOUSE WINE BY THE LITRE

| | |
|---|---------|
| Sawmill Creek Barrel Select: Chardonnay & Merlot | \$23.21 |
|---|---------|

All prices subject to 15% service charge and applicable tax.
Full Wine List available on request.