



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

2021 FOOD SERVICES MENU

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DIETARY LABELS



GLUTEN-FREE



VEGETARIAN



DAIRY-FREE



VEGAN

* ALL FOOD SERVICE TABLES ARE LABELLED WITH EACH ITEM'S DESCRIPTION + DIETARY DETAILS *



Plated Breakfasts

IDEAL FOR 25 GUESTS OR LESS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

INCLUDED WITH ALL PLATED BREAKFASTS EXCEPT 'BREAKFAST ON THE FLY':

BOTTLED JUICE, STARBUCKS COFFEE, ASSORTED TEAS, SUGARS, SUGAR ALTERNATIVES, CREAM + MILK

MILK ALTERNATIVES AVAILABLE UPON REQUEST

QUICK N' EASY BREAKFAST | \$17 PER PERSON

BREAKFAST BAGEL

fried egg, cheddar cheese, bacon, spicy mayo aioli, avocado, tomato, multigrain bagel



 AND  OPTIONS AVAILABLE



SEASONED BREAKFAST POTATOES   

SLICED SEASONAL FRUIT   


CLASSIC BREAKFAST | \$19 PER PERSON

CHOICE OF **ONE** OF THE FOLLOWING:


GRILLED PORK SAUSAGES  

MAPLE SMOKED BACON  

TURKEY SAUSAGES  

FLUFFY SCRAMBLED EGGS  

SEASONED BREAKFAST POTATOES   


WHITE OR WHOLE WHEAT BUTTERED TOAST 

 OPTION AVAILABLE

BENNY BREAKFAST | \$22 PER PERSON


CHOICE OF **ONE** OF THE FOLLOWING
SERVED ON AN ENGLISH MUFFIN:


CLASSIC EGGS BENEDICT
back bacon

EGGS BLACKSTONE 
grilled tomato, chives

EGGS PACIFIC
smoked salmon, caper butter, chives

 OPTION AVAILABLE

HOUSE-MADE HOLLANDAISE 

POTATO ROSTI 

BREAKFAST ON THE FLY (TO-GO) | \$17 PER PERSON

BOTTLED JUICE

STIRRED FRUIT YOGURT

HOUSE-MADE MIXED BERRY OR BRAN MUFFIN 

with butter

 OPTION AVAILABLE

WHOLE FRUIT

SHAVED HAM + SWISS CHEESE CROISSANT

served cold

 OPTION AVAILABLE

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Breakfast Buffets

MINIMUM 20 GUESTS | LESS THAN 20 GUESTS +\$3 PER PERSON

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

INCLUDED WITH ALL BREAKFAST BUFFETS:





ASSORTED JUICES, STARBUCKS COFFEE + ASSORTED TEAS, SUGARS, SUGAR ALTERNATIVES, CREAM + MILK

MILK ALTERNATIVES AVAILABLE UPON REQUEST

CONTINENTAL BREAKFAST









\$19 PER PERSON

FRESH BAKED HOUSE-MADE MUFFINS,
CROISSANTS + DANISH PASTRIES 
fruit preserves, marmalade, honey + butter 
SEASONAL SLICED FRUIT + BERRIES 

INDIVIDUAL GREEK YOGURTS 
fruit, honey + vanilla
GRANOLA 

BREAKFAST BAR


\$24 PER PERSON









SLICED SEASONAL FRUIT + BERRIES 
INDIVIDUAL SMOOTHIES 
berry + yogurt and banana + strawberry
 OPTION AVAILABLE
SHREDDED POTATOES 
mushroom, green onion

FRESH BAKED PASTRIES 
FRITTATA 
crumbled chorizo, roasted red peppers,
caramelized onion, chives
PECAN CRUSTED FRENCH TOAST 
whipped cream, maple syrup









LAKESIDE BREAKFAST BUFFET

\$26 PER PERSON

SLICED SEASONAL FRUIT + BERRIES 
INDIVIDUAL PARFAITS 
blueberry, yogurt, granola
FRESH BAKED HOUSE-MADE MUFFINS,
CROISSANTS, DANISH PASTRIES 
fruit preserves, marmalade, honey + butter
FLUFFY SCRAMBLED EGGS 
chives + cheese on the side

SEASONED BREAKFAST POTATOES 
peppers, chives
CHOICE OF **TWO** OF THE FOLLOWING:
GRILLED PORK SAUSAGES 
MAPLE SMOKED BACON 
TURKEY SAUSAGES 
SLICED MAPLE GLAZED HAM 

ENHANCEMENT IDEAS

FLUFFY SCRAMBLED EGGS  +\$3 PER PERSON
chives + cheese on the side
VEGAN TOFU SCRAMBLE  +\$4 PER PERSON
HOUSE-MADE FRENCH TOAST  +\$4 PER PERSON
butter, maple syrup

OMELETTE BITES +\$4 PER PERSON
choice of spinach, feta, oven-dried tomatoes 
OR ham, cheddar cheese, bell peppers 
HOUSE-MADE WAFFLES  +\$5 PER PERSON
vanilla bean whipped cream, berry compote

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Take A Break!

COFFEE

COFFEE BREAK \$3.50 PER PERSON

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST
REPLENISHED FOR A MAXIMUM OF 2 HOURS

ALL DAY CAFFEINE \$10 PER PERSON

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST
REPLENISHED FOR A MAXIMUM OF 8 HOURS

THEME BREAKS

HEALTHY BREAK \$13 PER PERSON

FRESHLY BREWED STARBUCKS COFFEE
AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

VEGGIES + HOUSE-MADE LEMON DILL DIP  

HUMMUS + TZATZIKI  

GRILLED PITA BREAD  

SOMETHING SWEET \$16 PER PERSON

FRESHLY BREWED STARBUCKS COFFEE
AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

HOUSE-MADE GRANOLA BARS 

HOUSE-MADE DESSERT SQUARES 


CHOCOLATE COVERED STRAWBERRIES   

CLASSIC BREAKS

MORNING STARTER \$9 PER PERSON

FRESHLY BREWED STARBUCKS COFFEE
AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

ASSORTED WHOLE FRUIT   

HOUSE-MADE MUFFINS 
butter, preserves

MORNING STARTER + AFTERNOON PICK-ME-UP \$13 PER PERSON

SERVED UPON ARRIVAL:

FRESHLY BREWED STARBUCKS COFFEE
AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

ASSORTED WHOLE FRUIT   

HOUSE-MADE MUFFINS 
butter, preserves





SERVED MID-AFTERNOON:

FRESHLY BREWED STARBUCKS COFFEE
AND ASSORTED TEAS
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

FRESH BAKED COOKIES 

ENHANCEMENT IDEAS

YOGURT, BERRY + GRANOLA PARFAIT  +\$6 PER PERSON

TWO OMELETTE BITES +\$4 PER ORDER
choice of spinach, feta, oven-dried tomatoes   
OR ham, cheddar cheese, bell peppers 

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Refreshments

BEVERAGES

COFFEE \$3.50 PER PERSON

freshly brewed Starbucks coffee and assorted teas
sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

STARBUCKS COFFEE \$30 PER CARAFE (APPROX. 10 CUPS)

sugars, sugar alternatives, cream + milk
MILK ALTERNATIVES AVAILABLE UPON REQUEST

HOT CHOCOLATE \$25 PER CARAFE (APPROX. 10 CUPS)

whipped cream

2% MILK \$9.95 PER PITCHER (APPROX. 6 GLASSES)

FRUIT SMOOTHIES \$24 PER PITCHER (APPROX. 6 GLASSES)

GLUTEN-FREE OPTION AVAILABLE

CHILLED JUICE \$13 PER PITCHER (APPROX. 6 GLASSES)

apple, orange, pink grapefruit, cranberry, pineapple

ICED TEA \$10 PER PITCHER (APPROX. 6 GLASSES)

ASSORTED SOFT DRINKS \$2.50 PER 355ML CAN

coke, diet coke, sprite, ginger ale

ASSORTED JUICES \$3.25 PER 300ML BOTTLE

apple, orange, grapefruit

FARMING KARMA FRUIT CO.

LOCAL SPARKLING JUICES \$3.75 PER 285 ML CANS

peach, cherry, apple, berry

SPARKLING WATER \$4 PER 330 ML BOTTLE

SPARKLING FLAVOURED WATER \$4 PER 225 ML BOTTLE

SNACKS

WHOLE FRUITS

apples, bananas, oranges,
local fruits when available

\$3 EACH

FRESH BAKED HOUSE-MADE CROISSANTS, MUFFINS, JUMBO COOKIES

\$5 PER PERSON



FRESH BAKED HOUSE-MADE PASTRIES, DANISHES, ASSORTED CHEESECAKE BITES

\$5 PER PERSON


FRESH BAKED HOUSE-MADE COOKIES, DESSERT SQUARES, GRANOLA BARS

\$4.25 PER PERSON

TWO OMELETTE BITES

choice of spinach, feta,
oven-dried tomatoes  

OR

ham, cheddar cheese,
bell peppers 

\$4 PER ORDER

YOGURT + GRANOLA PARFAIT

berries

\$6 EACH

BREAKFAST BAGEL

fried egg, bacon, cheddar cheese,
spicy mayo aioli, avocado,
tomato, multigrain bagel

\$12 EACH

VEGGIES + DIP

crisp garden vegetable basket,
house-made lemon dill dip

\$5 PER PERSON • \$125 PER PLATTER
(SERVES APPROX. 25)

SLICED FRESH SEASONAL FRUIT

\$7 PER PERSON • \$175 PER PLATTER
(SERVES APPROX. 25)

DOMESTIC CHEESE BOARD

assorted domestic cheeses, fruits,
spiced cheese rolls, nuts,
savory spreads, crostinis, crackers

\$8 PER PERSON • \$200 PER PLATTER
(SERVES APPROX. 25)

TORTILLA CHIPS + DIPS

tri-coloured tortilla chips,
salsa, guacamole, sour cream

\$4 PER PERSON • \$40 PER PLATTER
(SERVES APPROX. 10)

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN






Plated Lunch

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE


STARBUCKS COFFEE + ASSORTED TEAS INCLUDED WHEN A STARTER/SIDE AND MAIN COURSE IS ORDERED


STARTERS/SIDES

SOUPS \$5.50




PARSNIP + PEAR   
sherry, thyme, cream, brie crisp



CARROT + GINGER   
coconut milk, chili cilantro oil




ROASTED CHICKEN + WILD RICE 
mirepoix, rich broth, barley, fresh herbs



ROASTED BELL PEPPER + TOMATO 
basil, butter roasted focaccia croutons

SALADS \$8


ARTISAN GREENS   
cucumber, cherry tomatoes, red onion,
maple champagne vinaigrette

CAPRESE  
hothouse tomato, bocconcini, fresh basil,
olive oil, balsamic reduction


SPINACH + FRISÉE   
toasted walnut, cranberry,
pickled red onion, champagne vinaigrette

BEEF + GOAT CHEESE  
arugula, hazelnut, citrus vinaigrette




DESSERT \$8

HOUSE-MADE VANILLA BEAN CHEESECAKE 
fruit compote, lemon whipped cream

STUFFED OKANAGAN APPLE 
streusel topped, cheddar, vanilla ice cream


CHOCOLATE MOUSSE 
almond cookie, whipped cream

MAIN COURSES



POWER BOWL    \$15
quinoa, squash, artisan greens, pumpkin seeds, hemp hearts, citrus vinaigrette
ADD: GRILLED CHICKEN BREAST \$6

LAKESIDE CHICKEN CLUB \$16
grilled chicken breast, bacon, tomato, cajun ranch slaw, chipotle aioli, ciabatta

OPEN-FACED MEDITERRANEAN FOCACCIA \$16
prosciutto, marinated-grilled eggplant, red peppers, zucchini, red onion,
wilted spinach, oven-dried tomato, basil pesto aioli, house-made focaccia bread

HOUSE-MADE QUICHE \$16
roasted red pepper, spinach, goat cheese, phyllo quiche ()
OR
double smoked bacon, brie, caramelized onion, phyllo quiche

BUTTER CHICKEN \$18
mild butter chicken sauce, basmati rice, naan bread, tomato, cilantro




SUNSHINE SALAD   \$19
prawn + scallop brochette, artisan greens, fennel, orange segments,
spiced almonds, red onions, cucumber, creamy cilantro-lime dressing

HERB-CRUSTED 5OZ CHICKEN BREAST \$23
wild rice pilaf, cauliflower puree, stuffed zucchini, tarragon hunter sauce

HERB + MUSTARD CRUSTED PORK MEDALLIONS   \$24
caramelized onion whipped mash, roasted vegetables, marsala cream sauce

PAN SEARED ARCTIC CHAR  \$26
red thai curry, bamboo shoots, carrot, scallions, cilantro, jasmine rice

INDIVIDUAL HAND-STRETCHED PIZZAS

CHEESE cheddar, mozzarella 	\$11
SPINACH + FETA mozzarella 	\$12
HAM + PINEAPPLE mozzarella	\$13
PEPPERONI + MUSHROOM mozzarella	\$13
BBQ CHICKEN green pepper, pineapple corn salsa, mixed cheese	\$13
PULLED JACKFRUIT oven-dried tomato, spinach, pickled red onion, mozzarella 	\$13
CAPICOLLI + SAUSAGE pickled red onion, roasted red peppers, mozzarella	\$14

PRE-ORDER REQUIRED |  CRUST AVAILABLE +\$5 |  PIZZA AVAILABLE +\$6
MADE WITH VEGAN CHEESE

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Lunch Buffets

MINIMUM 20 GUESTS | LESS THAN 20 GUESTS +\$4 PER PERSON

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

INCLUDED WITH ALL LUNCH BUFFETS:

STARBUCKS COFFEE + ASSORTED TEAS, SUGARS, SUGAR ALTERNATIVES, CREAM + MILK

MILK ALTERNATIVES AVAILABLE UPON REQUEST

SOUP + SANDWICH BUFFET

\$24 PER PERSON

ASSORTMENT OF OPEN-FACED SANDWICHES,
WRAPS + PINWHEELS ( OPTIONS INCLUDED)

CRISP GARDEN VEGETABLES  
house-made lemon dill dip

HOUSE-MADE PICKLE PLATTER   
dills, sweets, pickled onion

ARTISAN GREEN SALAD   

cucumber, carrot, tomato, onion, two house-made dressings

QUINOA SALAD   

almonds, oven-dried tomatoes, spinach, lemon vinaigrette

CHEF'S CHOICE VEGETARIAN SOUP 




ITALIAN LUNCH BUFFET

\$24 PER PERSON

FRESH BAKED HOUSE-MADE FOCACCIA 


CAPRESE SALAD  


bocconcini, vine-ripened tomatoes, fresh basil,
balsamic reduction, olive oil

MARINATED + GRILLED VEGETABLE PLATTER   
artichoke, eggplant, mushroom, seasonal vegetables

PAN SEARED CHICKEN BREAST 

shallots, button mushrooms, marsala cream sauce


CHEF'S CHOICE PASTA
 OPTION AVAILABLE*

HOUSE-MADE BASIL MARINARA 
peppers, garlic, parmesan

INCLUDED DESSERT: CREAM CORNUCOPIA bavarian whipped cream in puff pastry 

GREEK LUNCH BUFFET

\$27 PER PERSON

WARM PITA + TZATZIKI 

GREEK SALAD  

HERB-ROASTED CITRUS POTATOES   

LEMON DILL RICE  

INCLUDED DESSERT:

BAKLAVA 

buttery crisp phyllo, nuts, local honey

CHOICE OF **TWO** OF THE FOLLOWING:

BEEF SOUVLAKI SKEWERS  

CHICKEN SOUVLAKI SKEWERS  

MARINATED + GRILLED VEGETABLE SKEWERS   

eggplant, pepper, zucchini, onion

ADD:

FRESH BAKED HOUSE-MADE SPANAKOPITAS 

+\$2.50 PER PERSON

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Lunch Buffets

MINIMUM 20 GUESTS | LESS THAN 20 GUESTS +\$4 PER PERSON

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

INCLUDED WITH ALL LUNCH BUFFETS:

STARBUCKS COFFEE + ASSORTED TEAS, SUGARS, SUGAR ALTERNATIVES, CREAM + MILK

MILK ALTERNATIVES AVAILABLE UPON REQUEST

ROTISSERIE CHICKEN LUNCH BUFFET | \$24 PER PERSON

FRESH HOUSE-MADE BISCUITS 

CITRUS TRI-COLOURED SLAW   

sunflower seeds, grainy mustard

BEET SALAD  

arugula, hazelnut, goat cheese, citrus vinaigrette

HERB-ROASTED FINGERLING POTATOES   

COUNTRY GRAVY

BRINED + ROASTED  

CERTIFIED NON-GMO CHICKENS

TACO LUNCH BUFFET | \$26 PER PERSON

TACO SALAD  

romaine, avocado, two cheese blend, corn,
spiced black beans, pico de gallo, fresh jalapeño,
crisp corn tortilla strips, tex-mex style dressing

FRESH JALAPEÑOS   

HOUSE-MADE GUACAMOLE   

VEGETARIAN TORTILLA SOUP  

heirloom tomato broth, hominy, black beans,
fresh avocado, two cheese blend,
corn tortilla strips, lime, chili, cilantro,

ASSORTED HOUSE-MADE SAUCES

hot sauce   , avocado crema  ,
pico de gallo   


ASSORTED TACO PLATTERS

CHOICE OF **THREE** OF THE FOLLOWING:

CHICKEN pulled rotisserie chicken, avocado crema, tomato, onion, cilantro 

FISH beer battered seasonal fish, strawberry pico de gallo, citrus slaw, cilantro


PORK slow braised pork, pico de gallo, tomato, fresh jalapeño, onion, cilantro  

SPICY PRAWN chipotle lime dressing, mango pico de gallo, slaw, cilantro 

JACKFRUIT sliced avocado, charred corn, shredded lettuce, pickled red onions, tomato, lime, cilantro   

CRISPY CAULIFLOWER tempura battered cauliflower, pico de gallo, avocado crema, cilantro, lime 

ENHANCEMENT IDEAS

HOUSE-MADE SQUARES + COOKIES  +\$3 PER PERSON

ASSORTED DESSERT PLATTER  +\$45 SERVES APPROX. 10

FRUIT COBBLER whipped cream  +\$90 SERVES APPROX. 20

 GLUTEN-FREE

 DAIRY-FREE

 VEGETARIAN

 VEGAN



Hors d'Oeuvres

COLD

PRICED PER DOZEN | MINIMUM 2 DOZEN PER ITEM

	TABLE	TRAY
BRUSCHETTA 	\$22	\$25
tomato, onion, basil, grana padano, house-made focaccia		
SMOKED SALMON CUCUMBER CUPS 	\$25	\$28
citrus cream cheese, fennel, crispy capers		
CAPRESE BROCHETTES  	\$22	\$25
cherry tomato, bocconcini, fresh basil, olive oil, balsamic		
TUNA POKE SPOONS  	\$25	\$28
ahi tuna, wakame salad, black sesame, lime		
SALAD ROLLS  	\$22	\$25
carrots, cucumber, scallion, cilantro, rice noodles, spicy peanut sauce		
SEASONAL ASSORTED COLD CANAPES	\$23	\$26
chef's selection		

HOT

PRICED PER DOZEN | MINIMUM 2 DOZEN PER ITEM

	TABLE	TRAY
FRESH BAKED SPANAKOPITA 	\$24	\$27
chili garlic tofu, green onion, water chestnut, chili lime sauce		
FRIED WONTON 	\$24	\$27
chili garlic tofu, green onion, water chestnut, chili lime sauce		
GLAZED CRISP PORK BELLY SPOON 	\$25	\$28
hoisin glazed pork belly, cilantro, scallion, wonton crisp		
CASHEW CRUSTED CHICKEN SATAY 	\$25	\$28
sweet soy drizzle		
CRAB + CORN FRITTERS	\$24	\$27
citrus aioli drizzle		
SOUS-VIDE HERB-CRUSTED LAMB-SICLES 	\$26	\$29
thyme butter		
MAPLE BACON WRAPPED SCALLOPS 	\$25	\$28
thyme butter		
ARANCINI 	\$23	\$26
fried cheese basil risotto balls, house-made marinara drizzle		
SEASONAL ASSORTED HOT CANAPES	\$25	\$28
chef's selection		

TABLE = SERVED TO A SELF-SERVE FOOD SERVICE TABLE | TRAY = SERVED BY SERVERS, PASS-AROUND STYLE ON TRAYS



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



VEGAN





Boards, Baskets + Trays

BOARDS, BASKETS + TRAYS ARE SERVED TO SELF-SERVE FOOD SERVICE TABLES ONLY

LARGE DOMESTIC CHEESE BOARD  **\$400** PER PLATTER
(SERVES APPROX. 50)

assorted domestic cheeses, fruits, spiced cheese rolls,
nuts, savoury spreads, crostinis, crackers

LARGE INTERNATIONAL CHEESE BOARD  **\$500** PER PLATTER
(SERVES APPROX. 50)

assorted domestic cheeses, applewood smoked cheddar,
danish blue, brie, provolone, havarti, fruits,
spiced cheese rolls, nuts, savoury spreads,
raincoast crisps, crostinis, crackers

ASSORTED BREADS + DIPS  **\$180** PER PLATTER
(SERVES APPROX. 50)

crostinis, house-made focaccia, pita
warm spinach + artichoke dip, red pepper hummus,
tzatziki, balsamic + olive oil

CURED IMPORTED MEAT PLATTER **\$200** PER PLATTER
(SERVES APPROX. 25)

prosciutto, salami, capicolli, savoury spreads,
house-made pickles + onions, crostinis

ASSORTED COLD MEAT PLATTER **\$330** PER PLATTER
(SERVES APPROX. 50)

tender roast beef, shaved pastrami, turkey, black forest ham,
house-made pickles + onions, buns, condiments

GRILLED + MARINATED VEGETABLE PLATTER    **\$120** PER PLATTER
(SERVES APPROX. 25)

grilled + marinated vegetables, artichokes, olives,
house-pickled vegetables

CHILLED BLACK TIGER PRAWNS  **\$325** 100 PIECES

house-made cocktail sauce

VEGGIES + DIP   **\$120** PER BASKET
(SERVES APPROX. 25)

crisp garden vegetable basket,
house-made lemon dill dip

IMPORTED OLIVES + PICKLES    **\$55** PER TRAY
(SERVES APPROX. 25)

LIVE OYSTER SHUCKING

mignonette, tabasco, lemon

SUBJECT TO MARKET AVAILABILITY + PRICING
MINIMUM 5 DOZEN



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



VEGAN



Plated Dinner

WHEN MAKING YOUR SELECTIONS:


IF EACH GUEST'S SELECTION IS PROVIDED IN ADVANCE, A MAXIMUM OF TWO (2) CHOICES PER COURSE MAY BE OFFERED

IF EACH GUEST'S SELECTION CANNOT BE PROVIDED IN ADVANCE, ALL GUESTS MUST HAVE THE SAME SELECTION

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

STARBUCKS COFFEE + ASSORTED TEAS INCLUDED AND SERVED WITH DESSERT WITH A THREE COURSE DINNER ORDERED PER PERSON


FIRST COURSE

PARSNIP + PEAR SOUP   **\$5.75**



brie crisp

CAESAR SALAD \$5.75

¼ wedge baby romaine, crostini,
pancetta crisp, grana padano

INDIVIDUAL BAKED BRIE  **\$8**

roasted garlic, fruit preserve, crostini

CARROT + GINGER SOUP   **\$5.75**

coconut milk, chili + cilantro oil

ARTISAN GREENS SALAD    **\$5.25**

carrot, cherry tomatoes,
champagne vinaigrette

PRAWN COCKTAIL  **\$8**

cilantro lime marinated,
chili avocado crema, crisp lettuce

SEASONAL SOUP \$5.75

chef's selection

CAPRESE SALAD   **\$5.75**

hothouse tomato, bocconcini, fresh basil,
olive oil, balsamic reduction

CHARCUTERIE + CHEESE BOARD \$36

savoury spreads, crostini,
house-made pickles
FAMILY-STYLE (SERVES APPROX. 6)

MAIN COURSE

GRILLED SALMON FILLET \$28

preserved lemon farro,
asparagus, chervil butter sauce

FILET Tournedos  **\$36**

roasted tenderloin medallions,
yukon gold smashed potatoes,
crisp parmesan cauliflower,
braised red cabbage,
brandy mushroom peppercorn sauce

DIJON-CRUSTED PORK TENDERLOIN  **\$28**

sous-vide, apple braised cabbage,
caramelized onion whipped potato,
beurre blanc

**HERB + SMOKED PAPRIKA
ROASTED STRIPLOIN**  **\$33**

fingerling potatoes, cauliflower puree,
stuffed zucchini, red wine reduction

RED THAI CURRY  **\$28**

cashews, chickpeas, eggplant, carrots, squash,
bamboo shoots, fragrant coconut sauce,
brown basmati rice, poppadoms

BOCCONCINI STUFFED

CHICKEN BREAST \$27


parmesan grilled polenta,
squash puree, wilted kale,
basil butter sauce

PISTACHIO CRUSTED


ARCTIC CHAR  **\$27**

red quinoa, kale, roasted squash,
grapefruit beurre blanc, chives

DESSERT

**HOUSE-MADE VANILLA
CHEESECAKE**  **\$8**


mango raspberry preserve,
whipped cream

**ESPRESSO
CHOCOLATE MOUSSE**  **\$9**

cacao nibs,
almond cookie crumble

CRÈME CARAMEL  **\$8**

fresh berries,
chantilly cream

FRESH BERRY TART  **\$8**

orange spiked
whipped mascarpone,
blueberries, strawberries,
mint

 **GLUTEN-FREE**

 **DAIRY-FREE**

 **VEGETARIAN**

 **VEGAN**



Dinner Buffet

MINIMUM 50 GUESTS | LESS THAN 50 GUESTS +\$5 PER PERSON



TWO ENTREES \$45 PER PERSON | THREE ENTREES \$48 PER PERSON

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE

INCLUDED WITH ALL DINNER BUFFETS: FRESH BAKED BUNS WITH HERB WHIPPED BUTTER

SALADS


CHOOSE THREE (3) OF THE FOLLOWING

ARTISAN GREENS   

cucumber, carrot, tomato, onion,
two house-made dressings

ORZO PASTA SALAD  

oven-dried tomatoes, fresh basil,
pickled red onion, green olives, roasted peppers,
preserved lemon, oregano vinaigrette

COUSCOUS + ROASTED BEET SALAD  

yellow + red beets, pickled onions, parsley,
pumpkin seeds, kale, citrus vinaigrette, mint

SPINACH + FRISÉE SALAD  

marinated button mushrooms, smoked almonds,
pickled shallot, rosemary cured egg yolks,
white balsamic vinaigrette

BEET SALAD  

pickled red onion, hazelnuts, goat cheese,
arugula, champagne vinaigrette

CAESAR SALAD

house-made dressing,
grana padano, herb croutons

ACCOMPANIMENTS

INCLUDED WITH ALL DINNER BUFFETS: SEASONAL ROASTED VEGETABLES

CHOOSE TWO (2) OF THE FOLLOWING

HERB-ROASTED FINGERLING POTATOES   

YUKON SMASHED POTATOES  

sea salt, roast garlic

WILD RICE + PEARL BARLEY PILAF  

shiitake mushrooms, thyme, shallots, parsley

TURMERIC BASMATI RICE   

saffron, fried garlic, crispy shallots, sunflower seeds

PRESERVED LEMON FARRO  

kale, shallots, oven-dried tomatoes

ROAST POLENTA RATATOUILLE  

tomato coulis, fried kale

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ENTREES

MAXIMUM ONE (1) CHOICE FROM THE CARVING BLOCK | ADDITIONAL CARVED SELECTION +\$3 PER PERSON

CHICKEN SALTIMBOCCA

prosciutto, fresh sage, marsala cream sauce

DIJON + THYME CRUSTED CHICKEN BREAST

jus, honey, fresh sage

GRILLED WILD SOCKEYE

wilted kale, citrus beurre blanc, crispy capers, fennel

PRAWNS PROVENCAL

butter, tomato, shallots, garlic, fresh basil, chardonnay

VEGAN MOUSSAKA

eggplant, zucchini, onion, spinach, peppers, nutritional yeast, red pepper, tomato sauce

RED THAI CURRY \$28

cashews, chickpeas, eggplant, carrots, squash, bamboo shoots, fragrant coconut sauce, brown basmati rice, poppadoms

CARVING BLOCK

SLOW ROASTED PRIME RIB

yorkshire pudding , horseradish, red wine reduction

HERB + SMOKED PAPRIKA CRUSTED STRIPLOIN

served medium rare, horseradish gravy

ROASTED STUFFED PORK LOIN

chorizo, spinach, onion, apple, butter roasted croutons, thyme dijonaise

DESSERTS

SERVED WITH DESSERT: STARBUCKS COFFEE + ASSORTED TEAS, SUGARS, SUGAR ALTERNATIVES, CREAM + MILK

MILK ALTERNATIVES AVAILABLE UPON REQUEST




TRADITIONAL TIRAMISU

ASSORTED INDIVIDUAL DESSERTS

crème brûlée, panna cotta, mousses, lemon curd

HOUSE-MADE CHEESECAKE BITES

vanilla raspberry and chocolate swirl

DARK CHOCOLATE COVERED STRAWBERRIES   

ENHANCEMENT IDEA

CHOCOLATE FOUNTAIN +\$5 PER PERSON

fresh fruit, cake pops, finger cookies

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