



2025 CULINARY SERVICES MENU

PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





TABLE OF CONTENTS

PLATED BREAKFAST	3
BREAKFAST BUFFETS	4
GRAB-N-GO BREAKFAST + LUNCH	5
BREAK BEVERAGES + SNACKS	6
COFFEE SERVICE + BREAK PACKAGES	7
PLATED LUNCH	8
LUNCH BUFFETS	9 - 11
CANAPÉS + HORS D'OEUVRES	12
RECEPTION DISPLAYS	13
PLATED DINNER	14
DINNER BUFFETS	15 - 16
LATE NIGHT SNACKS	17



PLATED BREAKFAST

INTENDED FOR 25 GUESTS OR LESS

INCLUDED WITH PLATED BREAKFASTS

JUICE (APPLE + ORANGE)

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

QUICK BREAKFAST | \$15.⁹⁵ PER PERSON

SEASONED BREAKFAST POTATOES • **VEGAN**

red peppers, green onion

CHOOSE **TWO** OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

BACON, EGG + CHEESE ON AN ENGLISH MUFFIN

SAUSAGE, EGG + CHEESE ON AN ENGLISH MUFFIN

BREAKFAST WRAP • **VEG**

scrambled eggs, mixed cheese, diced tomatoes,
green onions, shredded potato

VEGAN SAUSAGE TOFU WRAP • **GF|VEGAN**

plant-based cheese, peppers, tomatoes, green onions

PRE-ORDER REQUIRED WITH EACH GUEST'S NAME AND SELECTION

SUNNY START BREAKFAST | \$16.⁹⁵ PER PERSON

THREE EGGS SCRAMBLED • **GF|DF**

SEASONED BREAKFAST POTATOES • **VEGAN**

red peppers, green onion

MULTI-GRAIN TOAST • **VEG**

CHOOSE **ONE** OPTION FOR THE GROUP:

SMOKED BACON • **GF|DF**

GRILLED PORK SAUSAGES • **DF**

TURKEY SAUSAGES • **GF|DF**

ADD EXTRA MEAT
+ \$4.00 PER PERSON

EGGS BENNY BREAKFAST | \$18.⁹⁵ PER PERSON

SEASONED BREAKFAST POTATOES • **VEGAN**

red peppers, green onion

EACH BENNY OPTION COMES WITH TWO POACHED EGGS ON AN ENGLISH MUFFIN

CHOOSE **TWO** BENNY OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

CLASSIC BENNY

back bacon, traditional hollandaise

SMOKED SALMON

asparagus, crispy capers, dill hollandaise

FLORENTINE • **VEG**

spinach, mushrooms, roasted garlic, traditional hollandaise

CARAMELIZED ONION + ASPARAGUS • **VEG**

fresh basil, traditional hollandaise

CHORIZO & ROASTED RED PEPPER

diced tomatoes, roasted garlic, traditional hollandaise

GRILLED TOMATO + AVOCADO • **VEG**

traditional hollandaise

PRE-ORDER REQUIRED WITH EACH GUEST'S NAME AND SELECTION

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



BREAKFAST BUFFETS

INCLUDED WITH BREAKFAST BUFFETS

JUICE (APPLE + ORANGE)

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

CONTINENTAL BREAKFAST BUFFET | \$19.⁹⁵ PER PERSON

MINIMUM 10 GUESTS

GRANOLA • **VEGAN**

**GLUTEN-FREE GRANOLA AVAILABLE +\$2.⁵⁰ PER PERSON*

GREEK YOGURT • **GF|VEG**

fruit, honey, vanilla

FRESH DICED FRUIT • **GF|VEGAN**

FRESH BAKED HOUSE-MADE MUFFINS • **VEG**

ASSORTED FRESH BAKED PASTRIES • **VEG**

FRUIT PRESERVES, MARMALADE, HONEY, BUTTER

CLASSIC BREAKFAST BUFFET | \$25.⁹⁵ PER PERSON

MINIMUM 15 GUESTS

ASSORTED FRESH BAKED PASTRIES • **VEG**

fruit preserves, marmalade, honey, butter

SEASONED BREAKFAST POTATOES • **VEGAN**

red peppers, green onion

SCRAMBLED EGGS • **GF|VEG**

chives, cheese on the side

GRILLED PORK SAUSAGES (**DF**) **OR** TURKEY SAUSAGES (**GF|DF**)

SMOKED BACON • **GF|DF**

LAKESIDE BREAKFAST BUFFET | \$31.⁹⁵ PER PERSON

MINIMUM 20 GUESTS

SLICED SEASONAL FRUIT + BERRIES • **GF|VEGAN**

ASSORTED FRESH BAKED PASTRIES + MUFFINS • **VEG**

fruit preserves, marmalade, honey, butter

SCRAMBLED EGGS • **GF|VEG**

chives, cheese on the side

SEASONED BREAKFAST POTATOES • **VEGAN**

red peppers, green onion

GRILLED PORK SAUSAGES (**DF**) **OR** TURKEY SAUSAGES (**GF|DF**)

SMOKED BACON • **GF|DF**

BUFFET ENHANCEMENTS

MULTI-GRAIN TOAST • **VEG** | \$2.00 PER PERSON

fruit preserves, marmalade, honey, butter

PECAN CRUSTED FRENCH TOAST • **VEG** | \$7.00 PER PERSON

maple syrup, whipped cream

WAFFLES **OR** BUTTERMILK PANCAKES • **VEG** | \$6.00 PER PERSON

vanilla whipped cream, maple syrup, fruit compote

FRITTATA • **GF** | \$7.00 PER PERSON

chorizo, roasted red pepper, caramelized onions, mixed cheese

TRADITIONAL EGGS BENNY | \$8.00 PER PERSON

OMELETTE STATION | \$10.00 PER PERSON

bacon, ham, sausage, shredded cheese, feta cheese, mixed peppers, red onion, mushrooms, tomatoes

AVAILABLE IN
SELECT VENUES

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



GRAB-N-GO

BREAKFAST TO-GO | \$19.⁹⁵ PER PERSON

INCLUDED WITH BREAKFAST TO-GO

BOTTLED JUICE (APPLE, ORANGE, OR GRAPEFRUIT)

FRUIT CUP

HOUSE-MADE GRANOLA BAR

CHOOSE **THREE** OPTIONS FOR THE GROUP TO PRE-ORDER FROM

SHAVED HAM + SWISS CROISSANT

SAUSAGE, EGG + CHEESE ENGLISH MUFFIN

BACON, EGG + CHEESE ENGLISH MUFFIN

BREAKFAST WRAP • VEG

scrambled eggs, mixed cheese,
diced tomatoes, green onions, shredded potato

VEGAN SAUSAGE TOFU WRAP • GF | VEGAN

plant-based cheese, peppers, tomatoes, green onions

**PRE-ORDER QUANTITIES REQUIRED
WITH ATTENDANCE GUARANTEE**



LUNCH TO-GO | \$21.⁹⁵ PER PERSON

INCLUDED WITH LUNCH TO-GO

BOTTLED JUICE (APPLE, ORANGE, OR GRAPEFRUIT)

WHOLE FRUIT (APPLE, ORANGE, OR BANANA)

DESSERT SQUARE

CHOOSE **THREE** OPTIONS FOR THE GROUP TO PRE-ORDER FROM

GRILLED MARINATED VEGETABLE SANDWICH • VEG

zucchini, eggplant, red onion, arugula,
brie, garlic aioli, portuguese bun

ITALIAN HOAGIE

ham, cappicola, provolone, iceberg lettuce,
sun-dried tomatoes, green peppers, basil aioli

CAPRESE FOCACCIA • VEG

tomato, bocconcini, arugula,
red onion, pesto, garlic aioli

ROAST BEEF + CHIMICHURRI HOAGIE

sliced marinated beef, havarti,
cucumber, carrot, cilantro, garlic aioli

GREEK CHICKEN WRAP

lemon chicken, feta, roasted peppers,
tomato, cucumber, tzatziki, flour tortilla

POWER WRAP • VEGAN

chickpea smash, kale, tomato, avocado,
cucumber, tahini sauce, flour tortilla

**PRE-ORDER QUANTITIES REQUIRED
WITH ATTENDANCE GUARANTEE**



GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



TAKE A BREAK

BEVERAGES



STARBUCKS REGULAR COFFEE | \$35.00 PER 10 CUP CARAFE
sugar, sweeteners, cream, milk, oat milk

STARBUCKS DECAF COFFEE ALSO AVAILABLE

TEAVANA®

ASSORTED TEAS | \$3.00 EACH

HOT CHOCOLATE | \$20.00 PER 10 CUP CARAFE
whipped cream

CHILLED JUICE | \$15.00 PER 1L PITCHER
apple, orange, pink grapefruit, cranberry

ASSORTED SOFT DRINKS | \$3.00 PER 355ML CAN
coke, diet coke, sprite, ginger ale, iced tea

ASSORTED JUICES | \$3.00 PER 180ML BOTTLE
apple, orange, pink grapefruit

BUBLY FLAVOURED SPARKLING WATER
\$3.00 PER 355ML CAN

PERRIER FLAVOURED SPARKLING WATER
\$4.00 PER 330ML CAN

FARMING KARMA FRUIT SODA
\$5.00 PER 285ML CAN

Local Product!

MILK 2 GO | \$3.00 PER 200ML BOTTLE
2% milk, 1% chocolate milk

TEAVANA®

ICED TEA

CHOICE OF ONE:

ICED GREEN TEA

ICED PASSION TANGO TEA

\$40.00 PER 4L DISPENSER
SERVES APPROX. 16 GLASSES

\$120.00 PER 3 GALLON DISPENSER
SERVES APPROX. 48 GLASSES

SNACKS

SLICED FRUIT • **GF|VEGAN** | \$9.00 PER PERSON
cantaloupe, honeydew, pineapple, strawberry

ASSORTED PASTRIES • **VEG** | \$5.00 PER PERSON
muffins, danishes, fruit strudel, croissants,
fruit preserves, marmalade, honey, butter

WHOLE FRUIT • **GF|VEGAN** | \$2.00 EACH
apples, oranges, bananas

BUILD-A-PARFAIT • **VEG** | \$8.00 PER PERSON
vanilla yogurt, granola, fresh diced fruit

FRUIT SMOOTHIES • **GF|VEGAN** | \$8.00 PER PERSON
orange juice, mixed berries, banana

HOUSE-MADE GRANOLA BARS • **VEG** | \$4.00 EACH

HOUSE-MADE JUMBO MUFFINS • **VEG** | \$4.00 EACH
bran banana, blueberry, raspberry

HOUSE-MADE CINNAMON BUNS • **VEG** | \$4.00 EACH
cream cheese icing

ASSORTED COOKIES • **VEG** | \$3.00 EACH
chocolate chip, oatmeal raisin, white chocolate macadamia

ASSORTED DESSERT SQUARES • **VEG** | \$4.00 PER PERSON
nanaimo bars, carrot cake, chocolate fudge

SAVOURY SCONES • \$5.00 EACH
gruyère + chive (**VEG**) **OR** bacon + cheddar

CRUDITÉ • **GF|VEG** | \$5.00 PER PERSON
cucumber, carrot, broccoli, cauliflower, celery,
cherry tomato, house-made sesame dip

ASSORTED CHEESE + CRACKERS • **VEG** | \$13.50 PER PERSON
pickles, olives

WARM BREAD + DIPS • **GF|VEG** | \$8.00 PER PERSON
tzatziki (**VEG**), spinach + artichoke dip (**VEG**),
red pepper hummus (**GF|VEGAN**)

TORTILLA CHIPS + DIPS • **GF|VEG** | \$8.00 PER PERSON
guacamole (**GF|VEGAN**), sour cream (**GF|VEG**),
salsa (**GF|VEGAN**), cheese sauce (**GF|VEG**)

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



COFFEE SERVICE + BREAK PACKAGES

WE PROUDLY SERVE  COFFEE AND **TEAVANA** TEAS

COFFEE SERVICE

COFFEE SERVICE | \$3.50 PER PERSON

starbucks regular coffee, assorted teavana teas,
sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

REPLENISHED AS NECESSARY FOR A MAXIMUM OF 2 HOURS

ALL DAY CAFFEINE | \$12.50 PER PERSON

starbucks regular coffee, assorted teavana teas,
sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

REPLENISHED AS NECESSARY FOR A MAXIMUM OF 8 HOURS

BASIC BREAK | \$8.50 PER PERSON

STARBUCKS REGULAR COFFEE + ASSORTED TEAS

sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

ASSORTED PASTRIES • **VEG**

muffins, danishes, fruit strudel, croissants,
fruit preserves, marmalade, honey, butter

PICK-ME-UP BREAK | \$6.50 PER PERSON

STARBUCKS REGULAR COFFEE + ASSORTED TEAS

sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

ASSORTED COOKIES • **VEG**

chocolate chip, oatmeal raisin,
white chocolate macadamia nut

KICK START BREAK | \$11.50 PER PERSON

STARBUCKS REGULAR COFFEE + ASSORTED TEAS

sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

CHILLED JUICES

orange, cranberry

ASSORTED PASTRIES • **VEG**

muffins, danishes, fruit strudel, croissants,
fruit preserves, marmalade, honey, butter

ASSORTED WHOLE FRUIT • **GF|VEGAN**

STAY FOCUSED BREAK | \$15.00 PER PERSON

STARBUCKS REGULAR COFFEE + ASSORTED TEAS

sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

ASSORTED SOFT DRINKS

coke, diet coke, sprite, ginger ale, iced tea

CRUDITÉ + SESAME DIP • **GF|VEG**

cucumber, carrot, broccoli,
cauliflower, celery, cherry tomato

ASSORTED CHEESE + CRACKERS • **VEG**

pickles, olives

FULL DAY BREAK | \$20.00 PER PERSON

SERVED UPON GUEST ARRIVAL

ALL DAY CAFFEINE

starbucks regular coffee, assorted teas,
sugar, sweeteners, cream, milk, oat milk

DECAF COFFEE AVAILABLE UPON REQUEST

***REPLENISHED AS NECESSARY
FOR A MAXIMUM OF 8 HOURS***

SERVED UPON GUEST ARRIVAL OR MID-MORNING

ASSORTED PASTRIES • **VEG**

muffins, danishes, fruit strudel, croissants,
fruit preserves, marmalade, honey, butter

SLICED SEASONAL FRUIT • **GF|VEGAN**

cantaloupe, honeydew, pineapple, strawberry

SERVED WITH LUNCH OR MID-AFTERNOON

ASSORTED COOKIES • **VEG**

chocolate chip, oatmeal raisin,
white chocolate macadamia nut

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



PLATED LUNCH

\$34.⁹⁵ PER PERSON

INCLUDED WITH PLATED LUNCHES

STARTER + MAIN COURSE

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

STARTER

CHOOSE **ONE** OPTION FOR THE GROUP:

ARTISAN GREEN SALAD • GF|VEG

cucumbers, carrots, cabbage, radish, tomatoes,
parmesan crisp, house-made lemon vinaigrette

CAESAR SALAD • VEG

romaine lettuce, shredded parmesan,
garlic croutons, lemon wedge

FRENCH ONION SOUP • VEG

crostini, aged cheddar

BRUSCHETTA • VEG

sliced baguette, diced tomatoes,
red onions, fresh basil, balsamic glaze

SPINACH SALAD • VEG | + \$2.00 PER PERSON

roasted mushrooms, goat cheese, hard boiled egg,
red onion, pecans, house-made honey dijon vinaigrette

CAPRESE FOCACCIA • VEG | + \$2.00 PER PERSON

maldon sea salt, olive oil, arugula

SMOKED SALMON BAGUETTE | + \$3.00 PER PERSON

lemon cream cheese, crispy capers,
lemon, dill, red onion, arugula salad

MAIN COURSE

CHOOSE **TWO** OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

PRAWN RED CURRY • GF|DF

zucchini, eggplant, red peppers,
cilantro, basmati rice

TRADITIONAL LASAGNA

garlic toast

VEGAN + VEGETARIAN OPTIONS AVAILABLE

CHICKEN PARMESAN

tagliatelle pasta, roasted garlic, pesto

BEEF STROGANOFF PUFF PASTRY

mushrooms, onions, tomatoes, sour cream,
seasonal vegetables

TOFU POWER BOWL • GF|VEGAN

crispy cajun tofu, quinoa, kale, edamame,
cucumber, tomato, radish, cabbage, arugula,
house-made tahini dressing

MISO MARINATED SALMON • GF|DF | + \$5.00 PER PERSON

quinoa + kale, charred cherry tomatoes, herb oil

PRE-ORDER REQUIRED WITH EACH GUEST'S NAME AND SELECTION

PLACE CARDS ARE REQUIRED FOR GROUPS OVER 20
WITH DIFFERENT MAIN COURSE OPTIONS
DESIGN/PRINTING FEE OF \$2+GST/PST PER PERSON

ADD DESSERT

PROFITEROLES • VEG | \$7.00 PER PERSON

fruit coulis + caramel sauce

APPLE STRUDEL • VEG | \$7.00 PER PERSON

NEW YORK CHEESECAKE • VEG | \$7.00 PER PERSON

fruit coulis

DECADENT CHOCOLATE CAKE • GF|VEGAN | \$7.00 PER PERSON

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





LUNCH BUFFETS

MINIMUM 20 GUESTS

INCLUDED WITH LUNCH BUFFETS

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

BUILD YOUR OWN SANDWICH LUNCH BUFFET | \$30.⁹⁵ PER PERSON

HOUSE-MADE PICKLE PLATTER • GF|VEGAN

dills, sweets, pickled onion

CHEF'S CHOICE SOUP • VEG

ARTISAN GREEN SALAD • GF|VEGAN

cucumbers, carrots, tomatoes, onions, house-made dressings

POTATO SALAD • GF|DF|VEG

egg, celery, onion, pickle, dijon, mayonnaise

ASSORTED BREADS + ROLLS • VEG

PROTEINS

SLICED ROAST BEEF, TURKEY BREAST, BLACK FOREST HAM, EGG SALAD, TUNA SALAD, CHICKPEA SMASH

TOPPINGS

ASSORTED SLICED CHEESES, SLICED TOMATOES, CUCUMBERS, RED ONIONS, PICKLES, LEAF LETTUCE

ASSORTED CONDIMENTS

MAYO, MUSTARD, PESTO, HONEY DIJON, HUMMUS, AVOCADO CREMA, ROMESCO SAUCE

ADD DESSERT: ASSORTED DESSERT SQUARES • VEG | + \$4.00 PER PERSON

BUILD YOUR OWN TACO LUNCH BUFFET | \$31.⁹⁵ PER PERSON

CHOOSE ONE OPTION

TACO SALAD • GF|VEG

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

MEXICAN PASTA SALAD • DF|VEG

bowtie pasta, roasted peppers, corn, black beans, charred cherry tomatoes, cilantro lime vinaigrette

CHOOSE ONE OPTION

PULLED CHICKEN • GF|DF

SLOW BRAISED BEEF • GF|DF

SAUTÉED PRAWNS • GF|DF

CHORIZO • GF|DF

CRISPY CAJUN TOFU • GF|VEGAN

ADD EXTRA OPTION + \$3 PER PERSON

INCLUDED

FLOUR TORTILLAS (SOFT SHELL) (VEG) + HARD SHELL CORN TORTILLAS (GF|VEGAN)

REFRIED BEANS, MIXED CHEESE,

ICEBERG LETTUCE, FRESH JALAPEÑOS, GREEN ONIONS, RED ONIONS, CILANTRO, LIMES,

PINEAPPLE RED PEPPER SALSA, GREEN TOMATO SALSA, AVOCADO CREMA, GUACAMOLE, SOUR CREAM

ADD DESSERT: CHOCOLATE BISCOTTI + FRUIT • VEG | + \$6.00 PER PERSON

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





LUNCH BUFFETS

MINIMUM 20 GUESTS

INCLUDED WITH LUNCH BUFFETS

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

ITALIAN LUNCH BUFFET | \$30.⁹⁵ PER PERSON

FRESH BAKED FOCACCIA BREAD • **VEG**
butter

SLICED TOMATOES + BOCCONCINI • **GF|VEG**
red onion, arugula, pesto

THREE CHEESE TORTELLINI SALAD • **VEG**
charred cherry tomatoes, red onion, parsley,
house-made lemon vinaigrette

CHOOSE **ONE** OPTION

SPAGHETTI + MEATBALLS

CHICKEN ALFREDO

TRADITIONAL BOLOGNESE LASAGNA

ROASTED VEGETABLE LASAGNA • **VEG**

ADD DESSERT: TIRAMISU • VEG | + \$6.00 PER PERSON

GREEK LUNCH BUFFET | \$30.⁹⁵ PER PERSON

WARM PITA BREAD WITH TZATZIKI + HUMMUS • **VEG**

GREEK SALAD • **GF|VEG**
feta, tomatoes, cucumber, red onion, red peppers,
kalamata olives, lemon, fresh oregano

ORZO SALAD • **VEG**
grilled vegetables, sun-dried tomato, garlic, oregano, lemon

SPANAKOPITA • **VEG**

GREEK CHICKEN
feta, roasted artichoke, cherry tomatoes, green onions,
kalamata olives, velouté sauce

ADD DESSERT: BAKLAVA • VEG | + \$6.00 PER PERSON

BUILD YOUR OWN SALAD | \$31.⁹⁵ PER PERSON

PROTEINS

THAI MARINATED BEEF • **GF|DF**
LEMON CHICKEN BREAST • **GF|DF**
CRISPY TOFU • **DF|VEGAN**

GREENS • **GF|DF|VEGAN**

MIXED GREENS, ARUGULA, SPINACH, KALE

TOPPINGS

HARD BOILED EGGS, ROASTED CHICKPEAS, QUINOA,
CUCUMBERS, JULIENNE CARROTS, CHERRY TOMATOES,
AVOCADOS, RADISHES, EDAMAME BEANS, GREEN ONIONS,
GREEN OLIVES, MIXED CHEESE, FETA, CRISPY TORTILLA STRIPS

HOUSE-MADE DRESSINGS • **VEG**

ADD DESSERT: SLICED FRUIT • GF|VEG | + \$6.00 PER PERSON

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





LUNCH BUFFETS

MINIMUM 20 GUESTS

INCLUDED WITH LUNCH BUFFETS

STARBUCKS REGULAR COFFEE, ASSORTED TEAVANA TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

CHICKEN LUNCH BUFFET | \$31.⁹⁵ PER PERSON

FRESH BREAD • **VEG**

COLESLAW • **GF|DF|VEG**

cabbage slaw, lemon, mayonnaise, grainy dijon

BEET SALAD • **GF|VEG**

goat cheese, arugula, hazelnut, citrus vinaigrette

ROASTED SEASONAL VEGETABLES • **GF|VEGAN**

HERB-ROASTED POTATOES • **GF|VEGAN**

DIJON + HERB CRUSTED CHICKEN • **GF|DF**

COUNTRY GRAVY

ADD DESSERT: ASSORTED DESSERT SQUARES • VEG | + \$4.00 PER PERSON

PIZZA LUNCH BUFFET | \$28.⁹⁵ PER PERSON

ARTISAN GREEN SALAD • **GF|VEGAN**

cucumbers, carrots, tomatoes, onions,
house-made dressings

CAESAR SALAD • **VEG**

parmesan, chopped romaine, garlic croutons, lemon

CHOOSE **THREE** OPTIONS

CHEESE • VEG

cheddar, mozzarella

VEGGIE • VEG

peppers, red onion, tomatoes, mushrooms, mozzarella

PEPPERONI

pepperoni, mozzarella

ULTIMATE HAWAIIAN

ham, capicola, pineapple, mozzarella

MEAT LOVERS

capicola, pepperoni, bacon, ham, mozzarella

SUBSTITUTE GLUTEN-FREE CRUST + \$5.00 PER PIZZA

SUBSTITUTE DAIRY-FREE CHEESE + \$5.00 PER PIZZA



GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX



CANAPÉS + HORS D'OEUVRES

COLD HORS D'OEUVRES

PRICED PER DOZEN (12 PIECES)

MINIMUM TWO (2) DOZEN (24 PIECES) PER ITEM

BRUSCHETTA • **VEGAN** | \$20.00
balsamic glaze, toasted baguette

ROASTED BEET HUMMUS CROSTINI • **VEGAN** | \$15.00

OLIVE TAPENADE CROSTINI • **VEGAN** | \$15.00

CRAB SALAD CROSTINI • **DF** | \$25.00

BEEF CARPACCIO CROSTINI • **DF** | \$25.00
duxelles, sea salt, olive oil

GRILLED VEGETABLE + TOFU SKEWERS • **GF|VEGAN** | \$16.00
lemon, olive oil

PROSCIUTTO MELON SKEWERS • **GF|DF** | \$20.00
prosciutto wrapped melon balls, balsamic

CAPRESE SKEWERS • **GF|VEG** | \$20.00
boconchini, cherry tomatoes, fresh basil, olive oil, balsamic

CHARCUTERIE SKEWERS • **GF** | \$25.00
assorted meats + cheeses, house-made pickled vegetables

SMOKED SALMON CUCUMBER CUPS • **GF** | \$25.00
smoked salmon mousse, capers, dill

AHI POKE SPOONS • **GF|DF** | \$25.00
wakame salad, avocado, cucumber,
black sesame, lime juice

PRAWN SPOONS • **GF|DF** | \$20.00
poached marinated prawn spoons, citrus salsa

ADD TRAY SERVICE: + \$3.00 PER DOZEN

LIVE OYSTER SHUCKING

mignonette, tabasco, lemon, horseradish

SUBJECT TO MARKET AVAILABILITY + PRICING
MINIMUM 5 DOZEN

HOT HORS D'OEUVRES

PRICED PER DOZEN (12 PIECES)

MINIMUM TWO (2) DOZEN (24 PIECES) PER ITEM

SPANAKOPITA • **VEG** | \$25.00
tzatziki

ARANCINI • **GF|VEG** | \$25.00
tomato, basil

CRAB + CORN FRITTERS • **DF|VEG** | \$25.00
roasted red pepper aioli

POTATO + ROASTED VEGETABLE FRITTERS • **VEGAN** | \$15.00
romesco sauce

PRAWN RICOTTA MUSHROOM CAPS • **GF** | \$20.00

SPINACH MUSHROOM CAPS • **GF|VEGAN** | \$18.00
roasted mushrooms, red peppers, plant-based cheese

MUSHROOM SPRING ROLLS • **VEGAN** | \$20.00
roasted mushrooms, carrot, rice noodles, rice wine sesame sauce

SAUSAGE ROLLS | \$18.00
cheddar dijon sauce

HOISIN GLAZED CRISP PORK BELLY SPOON • **DF** | \$20.00
fresh cilantro, green onion

CAJUN TOFU CRISPY WONTON SPOONS • **GF|VEGAN** | \$18.00
fresh cilantro, green onion

MAPLE BACON WRAPPED SCALLOPS • **GF** | \$25.00
thyme butter

PRAWN + CHORIZO SKEWERS • **GF|DF** | \$20.00
balsamic glaze

MEATBALL SKEWERS • **DF** | \$25.00
CHOOSE ONE: bbq, honey garlic, teriyaki
MINIMUM TWO (2) DOZEN PER FLAVOUR

CAJUN CHICKEN + VEGETABLE SKEWERS • **GF|DF** | \$30.00

TERIYAKI BEEF + VEGETABLE SKEWERS • **GF|DF** | \$30.00

ADD TRAY SERVICE: + \$3.00 PER DOZEN

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





RECEPTION DISPLAYS



IMPORTED OLIVES + PICKLES DISPLAY • GF|VEGAN
\$100.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

CRUDITÉ DISPLAY • GF|VEG
 cucumber, carrot, broccoli, cauliflower, celery, cherry tomato,
 house-made sesame dip
\$125.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

GRILLED + MARINATED VEGETABLE DISPLAY • GF|VEGAN
 zucchini, eggplant, peppers, red onion,
 cherry tomatoes, balsamic glaze
\$200.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED BREADS + DIP DISPLAY • VEG
 spinach + artichoke dip, red pepper hummus,
 tzatziki, balsamic + olive oil
\$200.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED SUSHI DISPLAY
 cucumber avocado roll (GF|VEGAN),
 california roll (GF), dynamite roll
\$215.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

DESSERT DISPLAY • VEG
 assorted cakes, + pies, éclairs, profiteroles
\$150.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED CHEESE DISPLAY • VEG
 assorted cheeses, pickles, crackers
\$160.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED MEAT DISPLAY
 assorted cured meats, pickles, crackers
\$330.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

DELI MEAT DISPLAY
 assorted deli meats, cheeses, pickles, olives,
 peppers, marinated onions, assorted buns
\$300.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

CHARCUTERIE DISPLAY
 assorted cured meats, cheeses,
 pickles, crackers, nuts, spreads
\$350.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

CLAM + MUSSEL DISPLAY • GF
 sweet chilli, cilantro, lime marinated
\$200.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)

SALMON DISPLAY • GF
 bbq salmon, cold smoked salmon,
 scallop mouse stuffed salmon roll,
 poached prawns, caper berries,
 marinated clam, marie rose sauce
\$365.00 PER PLATTER
 (SERVES APPROXIMATELY 25 GUESTS)



GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

**PRICES LISTED ARE SUBJECT TO
 18% SERVICE CHARGE + APPLICABLE TAX**





PLATED DINNER

\$49.⁹⁵ PER PERSON

INCLUDED WITH PLATED DINNERS

STARTER + MAIN COURSE

FRESH BAKED FOCACCIA BREAD WITH BUTTER (SERVED FAMILY-STYLE)

STARTERS

CHOOSE ONE OPTION FOR THE GROUP:

MIXED GREEN SALAD • GF|VEG

cucumber, carrot, cabbage, cherry tomato,
radish, parmesan crisp, house-made lemon vinaigrette

STUFFED PORTOBELLO • GF|VEGAN

quinoa, roasted red peppers, kale,
plant-based cheese, romesco sauce

CAPRESE SALAD • GF|VEG

bocconcini, vine ripened tomatoes,
red onions, fresh basil, balsamic glaze

SPINACH SALAD • VEG

roasted mushrooms, goat cheese, hard boiled egg,
red onion, pecans, house-made honey dijon vinaigrette

AHI TUNA STACK • DF | + \$3.00 PER PERSON

sushi rice, wakame, avocado, cucumber,
pickled red onion, wasabi mayo, sweet soy, sesame seeds

HOUSE-MADE MEATBALLS | + \$3.00 PER PERSON

parmesan, ricotta, caramelized onion, basil, tomato

ADD DESSERT

NEW YORK CHEESECAKE • VEG | \$7.00 PER PERSON

fruit coulis

DECADENT CHOCOLATE CAKE • GF|VEGAN | \$7.00 PER PERSON

MIXED BERRY FILO TART • VEG | \$7.00 PER PERSON

whipped cream, fruit coulis, caramel sauce

CHOCOLATE PÂTÉ • VEG | \$7.00 PER PERSON

fresh berries, fruit coulis

MAIN COURSE

CHOOSE TWO OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

STUFFED CHICKEN SUPREME

caramelized onion, prosciutto, goat cheese,
rosemary + parmesan crusted potatoes,
thyme jus, seasonal vegetables

SALMON WELLINGTON

ricotta, spinach, roasted red pepper, roasted garlic,
basil purée, phyllo pastry, seasonal vegetables

PRAWN RISOTTO

parmesan, goat cheese, pomodoro sauce, garlic crumble

PORK TENDERLOIN MEDALLIONS

tagliatelle pasta, marsala cream sauce,
charred cherry tomatoes

BRAISED BEEF CHUCK FLAT

dijon demi, crispy polenta,
grilled oyster mushrooms, seasonal vegetables

ROASTED VEGETABLE + MUSHROOM RISOTTO • GF | VEGAN

zucchini, peppers, onions, cherry tomatoes,
roasted garlic, nutritional yeast, plant-based cheese

CRISPY TOFU + VEGETABLE STIR FRY • GF | VEGAN

broccoli, peppers, onions,
basmati rice, ginger soy sauce

SLICED BEEF TENDERLOIN | + \$8.00 PER PERSON

potato gratin, merlot jus,
chimichurri, seasonal vegetables

PRIME RIB | + 8.00 PER PERSON

herb roasted nugget potatoes, yorkshire pudding,
red wine sauce, horseradish, seasonal vegetables

PRE-ORDER REQUIRED WITH EACH GUEST'S NAME AND SELECTION

**PLACE CARDS ARE REQUIRED FOR GROUPS OVER 20 WITH DIFFERENT MAIN COURSE OPTIONS
DESIGN/PRINTING FEE OF \$2*^{GST/PST} PER PERSON**

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

**PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX**





DINNER BUFFETS

MINIMUM 30 GUESTS

TWO ENTRÉE DINNER BUFFET | \$57.⁹⁵ PER PERSON

INCLUDES:

FRESH-BAKED FOCACCIA BREAD + BUTTER • **VEG**

TWO SALAD SELECTIONS

ONE SIDE SELECTION

SEASONAL VEGETABLES • **GF|VEGAN**

TWO MAIN COURSE SELECTIONS

(ONE MAIN + ONE CARVING BLOCK OR TWO MAINS)

THREE ENTRÉE DINNER BUFFET | \$67.⁹⁵ PER PERSON

INCLUDES:

FRESH-BAKED FOCACCIA BREAD + BUTTER • **VEG**

THREE SALAD SELECTIONS

TWO SIDE SELECTIONS

SEASONAL VEGETABLES • **GF|VEGAN**

THREE MAIN COURSE SELECTIONS

(TWO MAIN + ONE CARVING BLOCK OR THREE MAINS)

SALADS

TWO ENTRÉE BUFFET = CHOOSE TWO OPTIONS
THREE ENTRÉE BUFFET = CHOOSE THREE OPTIONS

MIXED GREEN SALAD • GF|VEGAN

cucumber, carrot, cabbage, cherry tomato,
radish, house-made lemon vinaigrette

CAESAR SALAD • VEG

parmesan, chopped romaine, garlic croutons, lemon wedge

CAPRESE SALAD • GF|VEG

bocconcini, vine ripened tomatoes,
red onions, fresh basil, balsamic glaze

SPINACH SALAD • VEG

roasted mushrooms, red onion, hard boiled egg,
pecans, house-made honey dijon vinaigrette

POTATO • GF|VEG

egg, celery, onion, pickle, dijon, mayonnaise

GREEK • GF|VEG

feta, tomatoes, cucumbers, red onion, red peppers,
kalamata olives, lemon, fresh oregano

NOODLE SALAD • DF|VEG

cabbage, carrots, fresh cilantro, green onions,
chow mein noodles, walnuts, spicy rice wine vinaigrette

THREE CHEESE TORTELLINI SALAD • VEG

charred cherry tomatoes, red onion, parsley,
house-made lemon vinaigrette

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





DINNER BUFFETS

MINIMUM 30 GUESTS

SIDES

TWO ENTRÉE BUFFET = CHOOSE ONE OPTION
THREE ENTRÉE BUFFET = CHOOSE TWO OPTIONS

YUKON GOLD MASHED POTATOES • GF|VEG
roasted garlic, sea salt

ROASTED NUGGET POTATOES • GF|VEGAN
roasted garlic, fresh herbs, lemon

POTATO GRATIN • GF|VEG
butter, cream, parmesan

RICE PILAF • GF|VEGAN
brown basmati rice, wild rice,
peppers, green onions, carrots, garlic

WARM FARRO • VEGAN
charred cherry tomatoes, green onions,
red peppers, kale, lemon, fresh parsley

MAINS

TWO ENTRÉE BUFFET = CHOOSE ONE OPTION
THREE ENTRÉE BUFFET = CHOOSE TWO OPTIONS

CAPRESE CHICKEN ROLL • GF
bocconcini, cherry tomatoes, basil, tomato sauce

GREEK CHICKEN
feta, roasted artichoke, cherry tomatoes,
green onions, kalamata olives, velouté sauce

POACHED SALMON • GF
diced peppers, crispy capers, lobster cream sauce

SHRIMP BOMBAY • GF|DF
peppers, carrots, green onion,
garlic, ginger, coconut cream sauce

GINGER BEEF STIR FRY • DF
broccoli, carrots, peppers, onions, soy glaze

STUFFED PORTOBELLO • GF|VEGAN
quinoa, roasted red peppers, kale,
plant-based cheese, romesco sauce

CARVING BLOCK

TWO ENTRÉE BUFFET = CHOOSE ONE OPTION
THREE ENTRÉE BUFFET = CHOOSE ONE OPTION

BARON OF BEEF • GF|DF
dijon + steak spiced rubbed,
au jus, horseradish

STUFFED PORK LOIN • GF|DF
spinach, chorizo, roasted garlic, fresh herbs

CRISPY SOUS VIDE PORK BELLY • GF|DF
basil, rosemary, lemon, garlic

CHICKEN WELLINGTON • DF
roasted shallots, mushrooms, merlot jus

HOUSE-SMOKED BEEF BRISKET • GF|DF
grainy dijon

ADD DESSERT | \$6.00 PER PERSON

**ASSORTED DESSERT SQUARES,
NEW YORK CHEESECAKE + ASSORTED PIES • VEG**

PROFITEROLES • VEG
fruit coulis, chocolate + raspberry sauce

ADD CHOCOLATE FOUNTAIN | \$10.00 PER PERSON

milk chocolate, fresh fruit, cream puffs

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX





LATE NIGHT SNACKS

AVAILABLE FOR EVENTS THAT HAVE ALSO ENJOYED A CATERED DINNER
LATEST SERVING TIME AVAILABLE IS 11:30 PM

THE ATTENDANCE GUARANTEE IS SET AT 80% OF THE ATTENDANCE FROM THE DINNER SERVICE

PIZZA

PIZZAS ARE APPROX. 12" AND CUT INTO 6 PIECES

CHEESE • **VEG** | \$12.00 PER PIZZA
cheddar, mozzarella

VEGGIE • **VEG** | \$16.00 PER PIZZA
peppers, red onion, tomatoes, mushrooms, mozzarella

PEPPERONI | \$15.00 PER PIZZA
pepperoni, mozzarella

ULTIMATE HAWAIIAN | \$18.00 PER PIZZA
ham, capicola, pineapple, mozzarella

MEAT LOVERS | \$20.00 PER PIZZA
capicola, pepperoni, bacon, ham, mozzarella

SUBSTITUTE GLUTEN-FREE CRUST + \$5.00 PER PIZZA

SUBSTITUTE PLANT-BASED CHEESE + \$5.00 PER PIZZA

FINGER FOODS

CRISPY CHICKEN WINGS • **GF** | \$15.00 PER POUND
(APPROX. 8 WINGS)

CHOOSE **TWO** OPTIONS

CAJUN
SWEET CHILLI LIME
SALT + PEPPER
HONEY GARLIC
HOT

BUTTON RIBS • **GF** | \$6.00 PER ORDER
(APPROX. 8 RIBS)
butter, garlic, lemon, fresh parsley

BEEF SLIDERS | \$15.00 PER PERSON
aged cheddar, garlic aioli, pickle

CHICKEN FINGERS + FRIES | \$13.00 PER PERSON
honey mustard, plum, ketchup

TORTILLA CHIPS + DIP • **GF|VEG** | \$8.00 PER PERSON
guacamole, sour cream, salsa

POUTINE BAR | \$10.00 PER PERSON
fries, cheese curds, gravy

POPCORN • **VEG** | \$4.00 PER PERSON
assorted seasoning flavours



GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE SUBJECT TO
18% SERVICE CHARGE + APPLICABLE TAX

