



# 2026 CULINARY SERVICES MENU

PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE







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# 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.<sup>95</sup> 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.<sup>95</sup> 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.<sup>95</sup> 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

APPLE JUICE + ORANGE JUICE

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

### CONTINENTAL BREAKFAST BUFFET | \$19.<sup>95</sup> PER PERSON

MINIMUM 10 GUESTS | LESS THAN 10 GUESTS = + \$3 PER PERSON

GRANOLA • **VEGAN**

*\*GLUTEN-FREE GRANOLA AVAILABLE +\$2.<sup>50</sup> 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.<sup>95</sup> PER PERSON

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

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.<sup>95</sup> PER PERSON

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

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**

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# GRAB-N-GO

## BREAKFAST TO-GO | \$19.<sup>95</sup> 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.<sup>95</sup> PER PERSON

### INCLUDED WITH LUNCH TO-GO

BOTTLED JUICE (APPLE, ORANGE, OR GRAPEFRUIT)

POTATO CHIPS (ASSORTED VARIETY)

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**

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# TAKE A BREAK

## BEVERAGES



**STARBUCKS REGULAR COFFEE** | \$40.00 PER 10 CUP CARAFE  
sugar, sweeteners, cream, milk, oat milk

\*STARBUCKS DECAF COFFEE ALSO AVAILABLE\*

### TEAVANA®

**ASSORTED TEAS** | \$4.00 EACH

**HOT CHOCOLATE** | \$40.00 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

**ASSORTED CHOCOLATE BARS • VEG** | \$4.00 EACH

**ASSORTED CANDY CUPS • VEG** | \$6.75 EACH

**ASSORTED POTATO CHIPS • GF|VEG** | \$4.00 EACH

**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**

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# COFFEE SERVICE + BREAK PACKAGES

WE PROUDLY SERVE  COFFEE AND **TEAVANA**® TEAS

## COFFEE SERVICE

### COFFEE SERVICE | \$4.00 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 | \$15.00 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 | \$9.00 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 | \$7.00 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 | \$12.00 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 | \$16.00 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 | \$23.00 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**

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# PLATED LUNCH

**\$34.<sup>95</sup> 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**

gnocchi in brown butter sauce

**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

#### CHOOSE ONE OPTION FOR THE GROUP:

**PROFITEROLES • VEG | \$7.00 PER PERSON**

fruit coulis + caramel sauce

**NEW YORK CHEESECAKE • VEG | \$7.00 PER PERSON**

fruit coulis

**APPLE STRUDEL • VEG | \$7.00 PER PERSON**

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

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

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# LUNCH BUFFETS

MINIMUM 25 GUESTS | LESS THAN 25 GUESTS = + \$4 PER PERSON

## INCLUDED WITH LUNCH BUFFETS

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

### BUILD YOUR OWN SANDWICH LUNCH BUFFET | \$30.<sup>95</sup> 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.<sup>95</sup> 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: CAPIROTADA • VEG | + \$6.00 PER PERSON**

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

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# LUNCH BUFFETS

MINIMUM 25 GUESTS | LESS THAN 25 GUESTS = + \$4 PER PERSON

## INCLUDED WITH LUNCH BUFFETS

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

### ITALIAN LUNCH BUFFET | \$30.<sup>95</sup> PER PERSON

FRESH BAKED FOCCACIA 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.<sup>95</sup> 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.<sup>95</sup> 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 | + \$9.00 PER PERSON**

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

PRICES LISTED ARE SUBJECT TO  
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# LUNCH BUFFETS

MINIMUM 25 GUESTS | LESS THAN 25 GUESTS = + \$4 PER PERSON

## INCLUDED WITH LUNCH BUFFETS

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

### CHICKEN LUNCH BUFFET | \$31.<sup>95</sup> 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.<sup>95</sup> 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**

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# 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 CROSTINI | \$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** | \$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

new york cheesecake, assorted 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 mousse stuffed salmon roll,  
poached prawns, caper berries,  
marie rose sauce

\$365.00 PER PLATTER

(SERVES APPROXIMATELY 25 GUESTS)



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

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# PLATED DINNER

**\$49.<sup>95</sup> 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

CHOOSE ONE OPTION FOR THE GROUP:

**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**

gnocchi in brown butter sauce,  
seasonal vegetables

**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<sup>+GST/PST</sup> PER PERSON

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

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# DINNER BUFFETS

## TWO ENTRÉE DINNER BUFFET | \$57.<sup>95</sup> PER PERSON

MINIMUM 30 GUESTS | LESS THAN 30 GUESTS = + \$5 PER PERSON

### INCLUDES:

FRESH-BAKED FOCCACIA 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.<sup>95</sup> PER PERSON

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

### INCLUDES:

FRESH-BAKED FOCCACIA 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

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# DINNER BUFFETS

## 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 • 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

## ADD COFFEE

**COFFEE SERVICE | \$4.00 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\***

**STARBUCKS REGULAR COFFEE | \$40.00 PER 10 CUP CARAFE**  
 sugar, sweeteners, cream, milk, oat milk  
 \*STARBUCKS DECAF COFFEE ALSO AVAILABLE\*

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# LATE NIGHT SNACKS

LATEST SERVING TIME AVAILABLE IS 11:30 PM

## 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 PER POUND)  
MINIMUM ORDER = 6 POUNDS

CHOOSE TWO OPTIONS

CAJUN  
SWEET CHILLI LIME  
SALT + PEPPER  
HONEY GARLIC  
HOT

BUTTON RIBS • **GF** | \$8.00 PER ORDER  
(APPROX. 8 RIBS)  
MINIMUM ORDER = 6 ORDERS  
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

(\* ) MINIMUM 25 PEOPLE

## MUNCHIES

CHARGED ON CONSUMPTION (NUMBER OF ITEMS TAKEN/USED)

ASSORTED POTATO CHIPS • **GF|VEG** | \$4.00 EACH

ASSORTED CHOCOLATE BARS • **VEG** | \$4.00 EACH

ASSORTED MR. NOODLES | \$5.00 EACH

CANDY CUPS | \$6.75 EACH

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

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