



Buffet Menus

Minimum 20 guests – priced per person

All Buffets include Artisan Breads & Butter, Milano Organic Fair Trade Coffee & Four O'Clock Teas

\$65 Tier 1

**Choice of: 2 Salads, 2 Accompaniments, 2 Entrée Options
Chef's Selection of Desserts (includes petite tarts, cakes & squares)**

\$85 Tier 2

**Choice of: 3 Salads, 2 Accompaniments, 2 Protein, 1 Plant Based Entrée
Chefs Selection Desserts (includes petite tarts, cakes & squares)**

Salads

>> Leafy

Kale Caesar Salad

baby kale & romaine, house-made croutons, crispy bacon, caesar dressing, parmesan cheese

Allergens: milk, egg, wheat, gluten, sulphites, mustard, fish (anchovy)

Wild Berry Salad

arugula, spinach, blueberries, blackberries, raspberries, feta, toasted almonds, basil balsamic vinaigrette

Allergens: milk, sulphites, mustard, tree nuts (almonds)

Garden Vegetable Salad

cucumbers, radishes, cherry tomatoes, shredded carrots & beets, baby lettuces, toasted sunflower seeds, lemon vanilla vinaigrette

Allergens: sulphites, mustard

Caprese Salad

bocconcini cheese, avocado, artichokes, greens, artisan olives, grape tomatoes, roasted garlic basil vinaigrette

Allergens: milk, mustard, sulphites

Harvest Salad

roasted pear, sundried cranberries, butternut squash, blue cheese, candied pecans, maple cider vinaigrette

Allergens: milk, sulphites, mustard, tree nuts (pecans)

>> Composed

Panzanella Salad

cherry tomatoes, cucumber, radish, fresh herbs, young mozzarella, roasted garlic, toasted French bread, reduced balsamic

Allergens: milk, wheat, gluten, sulphites

Edamame & Quinoa Salad

red cabbage, spinach, shredded carrots, peanuts, basil, cilantro, spicy peanut dressing

Allergens: soy, sulphites, mustard, peanut

Sesame Ginger Noodle Salad

red cabbage, peppers, cucumber, red onion, carrots, cilantro, sesame ginger vinaigrette

Allergens: soy, sulphites, mustard, sesame

Wild Rice Salad

baby arugula, dried cranberries, candied pecans, granny smith apple, cumin lime vinaigrette

Allergens: sulphites, tree nuts (pecans)



made without gluten



ocean wise



halal



Accompaniments

>> Vegetables

Charred Vegetable Medley

roasted seasonal vegetables

Allergens: no known priority allergens

Fresh Steamed Seasonal Baby Vegetables

lemon infused olive oil

Allergens: no known priority allergens

Broccolini Gratinée

parmesan cheese, garlic panko breadcrumb, smoked paprika

Allergens: milk, wheat, gluten

Roasted Root Vegetables

carrots, parsnips, potatoes, yams, red onion, fresh thyme, rosemary

Allergens: no known priority allergens

>> Starches

Rice & Quinoa Pilaf

sautéed vegetables, fresh herbs

Allergens: No known priority allergens

Roasted Garlic Mashed Potatoes

Allergens: milk, soy

Roasted Nugget Potatoes

extra virgin olive oil, fresh herb, sea salt, cracked black pepper

Allergens: no known priority allergens

Jeera Basmati Rice

cinnamon, cardamom, cloves, cumin

Allergens: no known priority allergens

Plant Based Entrees

Sautéed Wild Mushroom Rigatoni

shallots, fresh herbs, white wine cream sauce

Allergens: milk, wheat, gluten, sulphites

Spinach & Ricotta Cannelloni

basil pesto, roasted garlic, tomato sauce, fresh shaved asiago

Allergens: milk, egg, wheat, gluten, sulphites

Moroccan Kale & Chickpea Stew

butternut squash, tomato, Middle Eastern spices, cilantro

Allergens: sulphites

Garden Vegetable Puttanesca Pasta

roasted red pepper, cherry tomatoes, baby spinach, fresh basil

Allergens: wheat, gluten

Chana Masala

chickpeas, home ground spices, onion, tomato

Allergens: no known priority allergens

Red Thai Curry Grilled Tofu

peppers, onion, bok choi

Allergens: soy, sulphites



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ocean wise



halal



Protein Entrees

>> Ocean Wise Seafood

Pan Seared Wild BC Sockeye Salmon

brown sugar, maple & mustard glaze

Allergens: soy, mustard, fish (salmon)

Blackened Halibut

brown butter, basil citrus salsa

Allergens: milk, fish (halibut)

(Surcharge: \$5.00 per person)

Pan Seared Arctic Char

red Thai coconut curry

Allergens: soy, sulphites, fish (char)

Miso Glazed Steelhead

sesame, scallions

Allergens: soy, sesame, fish (steelhead)

Spicy Prawn & Chorizo Pasta

tomato, spinach, roasted red peppers, arrabbiata sauce

Allergens: soy, sulphites, sesame, mustard, crustacean (prawn)

Beef, Chicken, Lamb Entrees

Pan Seared Free Range Chicken Breast

sautéed wild mushrooms, marsala demi-glace

Allergens: milk, wheat, gluten, soy, sulphites

Pan Seared Fraser Valley Free Range Chicken Breast

red Thai coconut curry

Allergens: soy, sulphites

Grilled Butler Steak

steak Diane sauce, crispy shallots

Allergens: milk, wheat, gluten, soy, sulphites, mustard

(Surcharge: \$5.00 per person)

Braised Beef Short Ribs

reduced port demi-glace

Allergens: milk, wheat, gluten, soy, sulphites

(Surcharge: \$2.50 per person)

Braised Beef Brisket

chimichurri, charred grape tomato

Allergens: sulphites

Balsamic Glazed Spring Lamb Rack Chops

mint pistou, sundried blueberry demi-glace

Allergens: wheat, gluten, soy, sulphites

(Surcharge: \$7.00 per person)



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ocean wise



halal