Breakfast Buffets
Minimum 15 guests – priced per person

$18 Continental
Chef’s selection of Fresh Baked Mini Pastries
Allergens: milk, egg, wheat, gluten, treenuts

Yogurt Parfait Bar
Greek yogurt, artisan granola, chocolate chips, toasted nuts, berry compote
Allergens: milk, wheat, gluten, soy, treenuts

Assorted Whole Fruit
Seasonal selection
Allergens: no known priority allergens

Milano Organic Fair Trade Coffee
Organic Fair Trade Four O’clock Teas

$28 Traditional Breakfast
Artisan Bread & Butter
Allergens: milk, egg, wheat, gluten

Scrambled Free Range Eggs
Allergens: egg

Double Smoked Bacon
Allergens: no known priority allergens

Turkey Sausage
Allergens: no known priority allergens

Potato Hash
Allergens: soy

Fresh Fruit & Wild Berry Platter
Seasonal fresh cut fruit
Allergens: no known priority allergens

Milano Organic Fair Trade Coffee
Organic Fair Trade Four O’Clock Teas
Meeting Breaks

Minimum 10 guests – priced per person

$13  **Light Break**

**Chef’s selection of Fresh Baked Mini Pastries**

Allergens: milk, egg, wheat, gluten, soy, tree nuts, peanuts

**Fresh Fruit & Berries**

seasonal fresh cut fruit

Allergens: no known priority allergens

**Milano Organic Fair Trade Coffee**

**Organic Fair Trade Four O’Clock Teas**

**Ice Water**

$16  **Afternoon Snack Break**

**Mini Beignets**

sugar dusted & berry filled

Allergens: milk, egg, wheat, gluten

**Hard Bite Chips**

Individual bags

Allergens: no known priority allergens

**Made Good Granola Bars**

Allergens: no known priority allergens

**Infused Spa Water**

Allergens: no known priority allergens

**Milano Organic Fair Trade Coffee**

**Organic Fair Trade Four O’Clock Teas**

Add assortment of juices to all packages for $3.50 / person
Lunch - À la Carte

$6.50  
**Soups**  
Minimum order 15 per type – priced per person

**Thai Coconut Butternut Squash** *
*Allergens: soy*

**Roasted Tomato Basil** *
*Allergens: no known priority allergens*

**Wild Mushroom Cream** *
*Allergens: milk, wheat, gluten*

**Pacific Northwest Seafood Chowder** *
baby clams, local fish & dill  
*Allergens: milk, wheat, gluten, fish (cod), shellfish (clam)  
Surcharge: $2 / person*

$6.50  
**Salads**  
Minimum order 15 per type – priced per person

**Kale Caesar Salad** *
baby kale & romaine, house-made croutons, caesar dressing, parmesan cheese  
*Allergens: milk, egg, wheat, gluten, sulphites, mustard*

**Garden Vegetable Salad** *
cucumbers, radishes, cherry tomatoes, shredded carrots & beets, baby lettuces, toasted sunflower seeds, lemon & herb vinaigrette  
*Allergens: sulphites, mustard*

**Roasted Beet & Goat Cheese Salad** *
aper poneses, candied walnuts, shaved fennel, mixed greens, caramelized orange vinaigrette  
*Allergens: milk, sulphites, mustard, tree nuts (walnut)*

**Southwest Quinoa Salad** *
roasted corn, black beans, grape tomatoes, roasted sweet potatoes, mixed greens, cilantro, avocado lime dressing  
*Allergens: sulphites, mustard*

**Sesame Ginger Noodle Salad** *
red cabbage, peppers, cucumber, red onion, carrots, cilantro, sesame ginger vinaigrette  
*Allergens: soy, sulphites, mustard, sesame*

**Greek Chopped Salad** *
tomatoes, cucumber, olives, chickpeas, red onions, red peppers, feta cheese, citrus vinaigrette  
*Allergens: milk, sulphites, mustard*
# Sandwiches & Wraps

*Maximum choice of 3 types*

Minimum order 5 per type – priced per person

GF bread or wrap $2.50 / item

Looking to add something sweet – please refer to the dessert section from our Reception Menu

<table>
<thead>
<tr>
<th>Price</th>
<th>Item</th>
<th>Description</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11.50</td>
<td><strong>Roast Beef &amp; Cheddar Sandwich</strong></td>
<td>garlic Dijon aioli, tomato &amp; lettuce</td>
<td>milk, egg, wheat, gluten, soy, sulphites, mustard</td>
</tr>
<tr>
<td>$11.50</td>
<td><strong>Black Forest Ham &amp; Swiss Cheese Sandwich</strong></td>
<td>lettuce, tomato &amp; grainy mustard mayo</td>
<td>milk, egg, wheat, gluten, soy, sulphites, mustard</td>
</tr>
<tr>
<td>$11.50</td>
<td><strong>Roast Turkey &amp; Cheddar Sandwich</strong></td>
<td>lettuce, tomato and mayo</td>
<td>milk, egg, wheat, gluten, sulphites</td>
</tr>
<tr>
<td>$11.50</td>
<td><strong>Herb &amp; Balsamic Grilled Vegetable &amp; Brie Cheese Sandwich</strong></td>
<td>zucchini, mushroom, peppers, red onion, pesto aioli, lettuce</td>
<td>milk, egg, wheat, gluten, soy, sulphites</td>
</tr>
<tr>
<td>$11.50</td>
<td><strong>Roasted Red Pepper Hummus &amp; Fresh Vegetable Wrap</strong></td>
<td>baby spinach, avocado, shredded carrot, cucumber, tomato, flour tortilla</td>
<td>wheat, gluten, soy, sulphites, sesame</td>
</tr>
<tr>
<td>$11.50</td>
<td><strong>Southwest Quinoa Veggie Wrap</strong></td>
<td>jalapeños, black beans, tomato, peppers, guacamole, chipotle aioli, lettuce</td>
<td>milk, egg, wheat, gluten, soy, sulphites</td>
</tr>
<tr>
<td>$14</td>
<td><strong>Sesame Ginger Grilled Salmon Wrap</strong></td>
<td>shredded cabbage, carrots, green onion, cilantro, spicy hoi sin mayo, flour tortilla</td>
<td>egg, wheat, gluten, soy, sesame, sulphites, fish (salmon)</td>
</tr>
<tr>
<td>$13.50</td>
<td><strong>Crispy Chicken Wrap</strong></td>
<td>crispy chicken, red onion, lettuce, tomato, honey Dijon aioli, flour tortilla</td>
<td>egg, wheat, gluten, soy, sulphites, mustard</td>
</tr>
<tr>
<td>$13.50</td>
<td><strong>Blackened Chicken Wrap</strong></td>
<td>jalapeno jack cheese, lettuce, roasted red pepper, smashed avocado, flour tortilla</td>
<td>milk, wheat, gluten, soy, sulphites</td>
</tr>
</tbody>
</table>
Snacks - A la Carte

Minimum 10 per order

$3/per person  Sea Salted Chips & Onion Dip  🍗
Allergens: milk, egg, sulphites

$3.50/per person  Garlic Parmesan Pretzel Bites  🍗
roasted tomato basil dip
Allergens: milk, wheat, gluten

$3.50/per person  Corn Tortilla Chips  🍗
guacamole & salsa
Allergens: soy

$3/per person  House Popped Popcorn  🍗
caramel & buttered sea salt
Allergens: milk

$3.50/per person  Pita Chips & Hummus  🍗
roasted garlic hummus
Allergens: wheat, gluten, soy, sulphites, sesame
International Pre Set Buffet Menus

No substitutions or modifications
Available for lunch until 3pm
Minimum 15 guests – priced per person

Looking to add something sweet – please refer to the dessert section from our Reception Menu

$35

The Olympus

Grilled Thick Pita 🌽
roasted red pepper hummus
Allergens: wheat, gluten, sesame

Greek Chopped Salad 🌶️
tomatoes, cucumber, olives, chickpeas, red onions, red peppers, feta cheese, citrus vinaigrette
Allergens: milk, sulphites, mustard

Lemon Dill Rice Pilaf 🌶️
Allergens: no known priority allergens

Chickpea Falafels 🌶️
Allergens: no known priority allergens

Mediterranean Grilled Chicken 🌶️
citrus & herb chicken thigh
Allergens: no known priority allergens

Milano Organic Fair Trade Coffee
Organic Fair Trade Four O’Clock Teas
Ice Water
International Pre Set Buffet Menus

_No substitutions or modifications_
Available for lunch until 3pm
Minimum 15 guests – priced per person

Looking to add something sweet – please refer to the dessert section from our Reception Menu

$35  The Vesuvius

**Thick Cut Garlic Parmesan Bread** 🌿
*Allergens: milk, egg, wheat, gluten*

**Garden Salad** 🌴🚪
tomatoes, cucumber, radish, red onion, olives, croutons, pepperoncini, shredded parmesan, lemon & herb vinaigrette
*Allergens: milk, wheat, gluten, sulphites*

**Sautéed Zucchini & Roasted Red Peppers** 🌴🚪
*Allergens: no known priority allergens*

**Lentil Bolognese Pasta** 🌴
tomato sauce, fresh basil
*Allergens: wheat, gluten, sulphites*

**Chicken Parmesan** 🌴
pomodoro sauce, mozzarella & parmesan cheese
*Allergens: milk, egg, wheat, gluten, soy, sulphites*

**Milano Organic Fair Trade Coffee**

**Organic Fair Trade Four O’Clock Teas**

**Ice Water**
International Pre Set Buffet Menus

*No substitutions or modifications*
Available for lunch until 3pm
Minimum 15 guests – priced per person

Looking to add something sweet – please refer to the dessert section from our Reception Menu

$35  The Darjeeling

**Warm Garlic Naan Bread**
fresh herbs
*Allergens: milk, egg, wheat, gluten, soy*

**Kachumber Salad**
tomatoes, cucumber, red onion, cilantro, mint, chilies, citrus vinaigrette
*Allergens: sulphites, mustard*

**Jeera Basmati Rice**
cinnamon, cardamom, cloves, cumin
*Allergens: no known priority allergens*

**Channa Masala**
chick peas, home ground spices, onion, tomato
*Allergens: no known priority allergens*

**Butter Chicken**
cream, butter, tomato, spices
*Allergens: milk*

**Milano Organic Fair Trade Coffee**

**Organic Fair Trade Four O’Clock Teas**

**Ice Water**
International Pre Set Buffet Menus

No substitutions or modifications
Available for lunch until 3pm
Minimum 15 guests – priced per person

Looking to add something sweet – please refer to the dessert section from our Reception Menu

$35  The Oaxaca

**Flour Tortillas**
Allergens: wheat, gluten, soy
Corn tortilla substitution available upon request

**Southwest Quinoa Salad**
Roasted corn, black beans, grape tomatoes, roasted sweet potatoes, mixed greens, cilantro, avocado lime dressing
Allergens: sulphites, mustard

**Cilantro & Cumin Spiced Rice**
Allergens: no known priority allergens

**Chili Lime Chickpeas**
Sautéed peppers and onions
Allergens: no known priority allergens

**Spiced Pulled Chicken**
Sautéed peppers and onions
Allergens: no known priority allergens

**Accompanied With:**
Fresh pico de gallo & guacamole, sour cream, Monterey jack cheese
Allergens: milk

**Milano Organic Fair Trade Coffee**
**Organic Fair Trade Four O’Clock Teas**
**Ice Water**
International Pre Set Buffet Menus

No substitutions or modifications
Available for lunch until 3pm
Minimum 15 guests – priced per person

Looking to add something sweet – please refer to the dessert section from our Reception Menu

$35  The Squamish

Bannock Bread 🍞
Allergens: milk, wheat, gluten

Harvest Greens Salad 🌽 🍂
roasted beets & squash, dried cranberries, toasted pumpkin seeds, maple vinaigrette
Allergens: sulphites, mustard

Mushroom Wild Rice 🍁
Allergens: no known priority allergens

Three Sisters Stew 🍂
fire roasted tomato, corn, beans, squash
Allergens: no known priority allergens

Grilled Wild Sockeye Salmon 🐟
Allergens: fish (salmon)

Milano Organic Fair Trade Coffee
Organic Fair Trade Four O’Clock Teas
Ice Water