Buffet Menus

Minimum 20 guests – priced per person

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

$68  Tier 1
Choice of: 2 Salads, 2 Accompaniments, 2 Entrée Options
Chef’s Selection of Desserts (includes petite tarts, cakes & squares)

$89  Tier 2
Choice of: 2 Salads, 3 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, Caesar dressing, parmesan cheese
Allergens: milk, egg, wheat, gluten, sulphites, mustard

**Baby Spinach & Arugula Salad**
feta, red onions, candied pecans, raspberry vinaigrette
Allergens: milk, sulphites, mustard, tree nuts (pecan)

**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 persones, candied walnuts, shaved fennel, mixed greens, caramelized orange vinaigrette
Allergens: milk, sulphites, mustard, tree nuts (walnut)

>> Composed

**Panzanella Salad**
cherry tomatoes, cucumber, radish, fresh herbs, young mozzarella, roasted garlic, toasted French bread, red wine vinaigrette
Allergens: milk, wheat, gluten, 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

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

>> Vegetables

**Charred Vegetable Medley**
roasted seasonal vegetables
Allergens: no known priority allergens

**Fresh Steamed Seasonal Vegetables**
lemon infused olive oil
Allergens: no known priority allergens

**Broccolini Gratínée**
parmesan cheese, garlic panko breadcrumb, smoked paprika
Allergens: milk, wheat, gluten, soy

**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

**Steamed Coconut Jasmine Rice**
Allergens: no known priority allergens

**Yukon Gold Scalloped Potatoes**
sautéed onions & parmesan cheese
Allergens: milk

**Gnocchi Pomodoro**
house made tomato basil sauce, parmesan cheese, fresh herbs
Allergens: milk, egg, wheat, gluten

**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
Entrees

>> Plant Based

Sautéed Wild Mushroom Pasta 🌿
shallots, fresh herbs, white wine cream sauce
Allergens: milk, wheat, gluten, sulphites

Vegan Mushroom Bourguignon 🍄
wild mushrooms, red wine, fresh herbs
Allergens: sulphites

Chana Masala 🌿
chick peas, home ground spices, onion, tomato
Allergens: no known priority allergens

Red Thai Curry Grilled Tofu 🌿
peppers, onion, bok choi
Allergens: soy, sulphites

Eggplant Parmigiana 🌿
tomato basil sauce, mozzarella, parmesan
Allergens: egg, milk, wheat, gluten, soy

>> Ocean Wise Seafood

Maple & Mustard Baked Wild Salmon 🌿
BC wild sockeye salmon
Allergens: soy, sulphites, mustard, fish (salmon)

Teriyaki Glazed Salmon 🌿
sesame, scallions
Allergens: wheat, gluten, soy, sulphites, sesame, fish (salmon)

Miso Glazed Steelhead 🌿
chives, toasted sesame
Allergens: soy, sulphites, sesame, fish (steelhead)

Ling Cod 🌿
lemon caper butter sauce
Allergens: milk, fish (cod)

Blackened Halibut 🌿
pesto cream sauce, confit tomatoes
Allergens: milk, fish (halibut)
Surcharge: $5 / person
>> Beef, Chicken, Pork

**Pan Seared Free Range Chicken Breast**
sautéed wild mushrooms, marsala demi-glace
*Allergens: milk, wheat, gluten, soy, sulphites*

**Chicken Cacciatore**
braised chicken thighs, tomato sauce, mushrooms, peppers
*Allergens: sulphites*

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

**Braised Beef Brisket**
chimichurri, charred grape tomato
*Allergens: sulphites*

**Mustard and Herb Crusted Pork Loin**
wild mushroom cream sauce
*Allergens: milk, wheat, gluten, soy, sulphites, mustard*

**Braised Beef Short Ribs**
reduced port demi-glace
*Allergens: milk, wheat, gluten, soy, sulphites*
*Surcharge: $2.50 / person*

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**Chef Attended Action Stations Add-On**

**West Coast Surf & Turf**
beef tenderloin medallion, Dungeness crab meat, cilantro hollandaise
*Allergens: milk, wheat, gluten, sulphites, crustaceans (crab)*

**Mustard & Herb Crusted Prime Rib**
demi-glace, mustard & horseradish
*Allergens: milk, soy, mustard, sulphites, gluten, wheat*