



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

Broccoli Gratinée

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 choy

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

Chef Attended Action Stations Add-On

\$18/per person

West Coast Surf & Turf

beef tenderloin medallion, Dungeness crab meat, cilantro hollandaise

Allergens: milk, wheat, gluten, sulphites, crustaceans (crab)

\$16/per person

Mustard & Herb Crusted Prime Rib

demi-glace, mustard & horseradish

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