

CLARION HOTEL & CONFERENCE CENTRE

*Fall & Winter
2020-2021 Menus*



Clarion Hotel and Conference Centre
Phone 604 870 1050 ext. 4046 ~ Fax 604 870 6165
Email ~ catering@clarionabbotsford.com

A proud and passionate supporter of BC food and farming recognized by Buy Local. Eat Natural



CLARION HOTEL & CONFERENCE CENTRE

As we welcome you....

You will find the Clarion Hotel and Conference Centre in Abbotsford is everything you are searching for; from our sophisticated Grand Pinnacle Ballroom and professional Culinary Team working in their state-of-the-art kitchen, to the Hotel Guest Rooms, where your comfort and accessibility take top priority. With you as our focus, we are dedicated to nurturing an experience for you where positive memories are created and treasured.

The Clarion Hotel and Conference Centre understands that you want to make your business meeting a success and your special event memorable. That is why we provide you with one-on-one personal assistance with an experienced coordinator to help you from inception, to plan, manage and execute your event. We boast over 25,000 square feet of meeting, theatre, and exhibition space that can break into eight separate meeting rooms or accommodate up to 500 guests for dinner in our 6,200 square foot Grand Pinnacle Ballroom. We can also provide the latest sound and video service technology and onsite audio visual support.

Executive Chef, Jonathan Stewart, along with his culinary team have collectively prepared the following menu options. Your selection will be prepared specifically for your event using only the best quality ingredients and fresh, local product. If you don't find what you are looking for, or would like to theme your meal to your event, just inform your catering representative and we'll work with you and the culinary team to create exactly what you are looking for.

Kindly,

Clarion Hotel & Conference Centre



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Beverages and Snacks

HOT BEVERAGES

Coffee Service: Includes freshly brewed regular and decaffeinated coffee (min. 10 guests).....	3.75 per person
Selection of traditional and herbal teas (on consumption).....	3.75 per person
Hot chocolate (on consumption, min10 guests).....	3.75 per person

COLD BEVERAGES

Non-alcoholic fruit punch (one gallon serves 25 glasses ~ min. 2 gallons).....	40 per gallon
Assorted soft drinks and water (based on consumption).....	3 each
Assorted bottled juices (based on consumption).....	3.5 each
Fresh juice by the pitcher (52oz).....	27 per pitcher
Orange, grapefruit, apple or cranberry	
Lemonade or sweetened ice tea.....	27 per pitcher
Sparkling mineral water (based on consumption).....	4 each
Fresh fruit and berry smoothie.....	30 per pitcher
Whole, skim, 2% or chocolate milk.....	25 per pitcher

FROM THE BAKERY

Assorted muffins, croissants and Danish pastries.....	29 per doz
Bagels with plain or herb cream cheese.....	29 per doz
Assorted seasonal scones.....	29 per doz
Assorted loaf slices.....	27 per doz
Assorted gourmet cookies.....	29 per doz
Assorted dessert squares.....	25 per doz
Assorted donuts.....	25 per doz
Assorted biscotti.....	29 per doz
Assorted French pastries.....	36 per doz
Assorted finger sandwiches (Chef's selection, based on 3 per person, minimum 10).....	5 per person

FRESH FRUIT

Fresh whole fruit (min. 10 pieces).....	2 per piece
Fruit skewer with yogurt dip (min. 10 pieces).....	3.5 per piece
Fresh seasonal sliced fruit and berries (minimum 10).....	4.5 per person

FROM THE SWEET SHOP

Ice cream and frozen fruit bars.....	4 each
Flavoured popcorn (or plain).....	7 per basket
Jumbo pretzels (cinnamon or traditional with mustard).....	35 per doz
Chocolate dipped strawberries.....	33 per doz

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Breakfast Buffets

THE CONTINENTAL

Fresh orange juice
Seasonal fruit and berries
Assorted muffins, croissants, Danish pastries,
sweet butter and Okanagan fruit preserves
Freshly brewed coffee and tea

15

per person, minimum 10

THE DELUXE CONTINENTAL

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavoured yogurt
Assorted muffins, croissants, Danish pastries, pain au chocolate,
sweet butter and Okanagan fruit preserves
Bagels with cream cheese, toast station
Freshly brewed coffee and tea

16

per person, minimum 10

A HEALTHY START

Fresh orange and cranberry juice
Assorted healthy muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves
Selection of granola, cereal and muesli
Seasonal fruit and berries
Assorted low fat flavoured yogurt
Cottage cheese
Boiled eggs
Freshly brewed coffee and tea

17

per person, minimum 10



THE FRASER VALLEY SUNRISE

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavoured yogurt & granola
Scrambled farm-fresh eggs
Hickory smoked bacon

In-house made country sausage **OR**
Local sliced ham

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Grilled tomato with balsamic reduction
Assorted muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

24

per person, minimum 20

THE OKANAGAN

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavoured yogurt & granola
Eggs Benedict with local ham
Hickory smoked bacon

In-house made country sausage **OR** Local sliced ham

Scrambled farm-fresh eggs
Fraser Valley berry pancakes with whipping
cream and syrup

Cracked pepper and sweet basil crusted tomatoes

Pan-fried local potatoes with onions and herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Assorted muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

26

per person, minimum 20

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Breakfast Buffets

EUROPEAN

Fresh orange and cranberry juice
 Seasonal fresh fruit and berries
 Assorted plain and flavoured yogurt
 Assorted muffins, croissants, Danish pastries,
 pain au chocolate, sweet butter and Okanagan fruit preserves
 Hard boiled eggs
 Granola and muesli
 Assorted European cheese display
 European meat platter
 Scrambled farm-fresh eggs
 Hickory smoked bacon
 In house made country sausage
 Local sliced ham
 Lyonnaise potatoes
 Provençal tomato

Freshly brewed coffee and tea

28

per person, minimum 30



MOUNT BAKER BUFFET

Fresh orange and cranberry juice
 Seasonal fresh fruit and berries
 Assorted yogurts and cottage cheese
 Assorted muffins, croissants and Danish pastries
 Sweet butter and Okanagan fruit preserves
 Granola, cereal and muesli
 Smoked salmon display cream with cheese & bagels
 Scrambled farm fresh eggs
 Hickory smoked bacon
 In house made country sausage
 Local sliced ham
 Eggs Benedict with cold water shrimp, dill hollandaise
 New potato hash
 Sautéed BC mushrooms with pesto cream
 Cracked pepper and sweet basil crusted tomatoes
 Cheese platter

Freshly brewed coffee and tea

29

per person, minimum 30

**For a healthy alternative ask us about our
 Cholesterol free scrambled eggs, turkey sausage, and oatmeal
 with flax seed**

Available upon request for an additional charge

Add omelette, waffle or crepe stations \$5 per person

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Plated Breakfasts

THE SUMMIT

Fresh orange juice
Basket of assorted muffins, croissants,
Danish pastries, pain au chocolate,
sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait
Scrambled farm fresh eggs
Hickory smoked bacon
In house made sausage

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Freshly brewed coffee and tea

25

per person, minimum 20

THE APEX

Fresh orange juice
Basket of assorted muffins, Danish pastries, and
croissants, sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait
Eggs benedict with cottage ham and hollandaise

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Cracked pepper and sweet basil crusted tomatoes
Freshly brewed coffee and tea

26

per person, minimum 20

THE PINNACLE

Fresh orange juice
Basket of assorted muffins, croissants, Danish pas-
tries, pain au chocolate
sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait

~

Choice of:

Sirloin steak and eggs **OR**
Your choice of eggs benedict

Country ham
Smoked salmon
West Coast seafood
Béarnaise hollandaise sauce

~

Rösti potato, peppers, onions and cilantro **OR**
Potato rissole with chipotle aioli and feta cheese

Country sausage
Hickory smoked bacon
Basil crusted grilled tomato

Freshly brewed coffee and tea

29

per person, minimum 20



All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Breakfast Accompaniments

Assorted individual low-fat fruit yogurts.....	2 each
Selection of cold cereals.....	2 each
Hot oatmeal with flax seed, brown sugar and milk.....	3 per person
Homemade granola or muesli.....	3 per person
Scrambled eggs.....	3 per person
Eggs benedict (cottage ham and homemade hollandaise sauce ~ one egg).....	5 each
Eggs Florentine (spinach and homemade hollandaise sauce ~ one egg).....	5 each
Eggs BC (smoked salmon, shrimp and homemade hollandaise sauce ~ one egg).....	6 each
West Coast seafood Benedict (Dungeness crab and cold water shrimp).....	7 each
Classic malted waffles (local berry compote, syrup and sweet butter ~ 2 pieces).....	4 each
Abbotsford very berry pancakes (local berry compote, syrup and whipping cream ~ 2 pieces).....	4 each
Abbotsford very berry French toast (house made sweet bread with local berry compote, syrup and whipping cream (2 pieces)	4 each
Hard boiled eggs hot or cold (minimum 1 dozen).....	18 doz
Country style bacon (2 pieces).....	3 each
House made sausages (2 links).....	3 each



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Working Lunch Buffets

HIGHWAY #1 EXPRESS LUNCH

Handpicked seasonal greens, Rhubarb & cardamom vinaigrette , Roasted garlic & dill yogurt dressing
 Soup of the day
 Chef's choice gourmet sandwiches (3 varieties)
 Assorted gourmet cookies

Freshly brewed coffee and tea

22

per person, maximum 20

SUMAS SANDWICH BAR

Salads

Handpicked seasonal greens, Rhubarb & cardamom vinaigrette , Roasted garlic & dill yogurt dressing

Chef's choice of buffet salads
 (2 varieties)

Chef's choice of gourmet sandwiches and wraps
 (4 varieties)

Dessert (Choice of One)

Assorted dessert squares

OR

Assorted gourmet cookies

OR

Assorted fruit pies

OR

Seasonal fruit and berry display

Freshly brewed coffee and tea

24

per person, maximum 40

Add soup for an additional \$4 per person

HOGAN PARK DELI SOUP & SANDWICH STATION

Soups (Choice of One)

Chicken soup with orzo and garden vegetables

Carrot and coriander soup

Roasted tomato and basil soup

Spring pea soup with Chilliwack ham

Local mushroom soup with spring onions and double smoked bacon

German potato and leek soup with house cured bacon

Classic French onion soup with cheese crouton

Italian minestrone soup

Beef barley soup

Beef vegetable soup

Roasted yam and coconut soup with green chilies

Salads (Choice of Three)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton

Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing

Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette

Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing

Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette

Yukon gold potato salad, smoked onions, lemon dill sour cream dressing

Roasted heirloom carrot & beetroot salad, farmhouse chevre,

grilled endive, frisee, honey Dijon vinaigrette

Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Sandwiches (Choice of Four)

Shaved roast beef, pickled gherkins, Dijon mayonnaise, lettuce on brown bread

Black forest ham, grainy mustard mayonnaise, smoked Gouda on a focaccia bun

Shaved breast of turkey, cranberry mayonnaise, cheddar cheese on white bread

Spicy pastrami, chipotle mayonnaise, lettuce, tomato on a Kaiser roll

Deli style salami sandwich, English mustard, tomato, lettuce, on multi grain baguette

Tuna salad, cucumber and sprouts, sliced tomato, multi grain bread

Tandoori chicken croissant sandwich

Thai noodle chicken wrap, julienne vegetables with spicy soya dressing

Roasted chicken and apple salad with walnuts in a sundried tomato tortilla

Cold water shrimp, cucumber, sprouts, avocado mayonnaise on potato chive bread

Greek style vegetables, cilantro mayonnaise, wrapped in a sundried tomato tortilla

Roasted vegetable coconut chutney, wrapped in a sundried tomato tortilla

Tomato bocconcini and grilled vegetables on a baguette

Garden vegetable sandwich, fresh tomato, cucumber, sprouts, lettuce, herb cream cheese, multi grain bread

Desserts

Seasonal fruit and berry display

And choice of:

Assorted tarts and pies **OR** Assorted dessert squares **OR** Assorted gourmet cookies

Freshly brewed coffee and tea included

26

per person

Working Lunch Buffets

BUILD YOUR OWN SANDWICHES

Salads (Choice of Three)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
 Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
 Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette
 Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
 Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
 Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
 Roasted heirloom carrot & beetroot salad, farmhouse chevre, grilled endive, frisee, honey Dijon vinaigrette
 Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Soup (Choice of One)

Chicken with orzo and garden vegetables
 Carrot and coriander
 Roasted tomato and basil
 Spring pea with Chilliwack ham

Local mushroom with spring onions and double smoked bacon

German potato and leek with house cured bacon

Classic French onion with cheese crouton

Italian minestrone

Beef barley

Beef vegetable

Roasted yam and coconut with green chilies

Build Your Own Sandwiches

Assorted breads and buns

Assorted sliced smoked and cured deli meats

Tuna salad and egg salad

Sliced tomatoes, lettuce, pickles, assorted mayonnaise and mustards

Assorted sliced cheeses

Dessert

Seasonal fruit and berry display
 Freshly baked gourmet cookies

Freshly brewed coffee and tea

27

per person, minimum 20



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Hot Lunch Buffets

ITALIAN LUNCH

Toasted garlic bread

Soup (choice of one)

Minestrone **OR** Potato and kale with Italian sausage

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, brown butter crouton
Roma tomato and pesto marinated bocconcini cheese salad
Antipasto platter

Hot Entrees

Meat and cheese lasagna **OR** Vegetarian lasagna

Tagliatelle with forest mushroom cream sauce, ricotta cheese and cherry tomatoes
Fire roasted root vegetables

Dessert

Tuscan tiramisu
Seasonal fruit and berry display
Freshly brewed coffee and tea

29

per person, minimum 20

BOMBAY LUNCH

Assorted naan and roti with cucumber raita
Toasted papadums

Salads

Rice and coconut salad with toasted almonds, chilies and green onion
Kachumber salad, lime and cilantro
Spicy aloo chaat salad

Hot Entrees

Butter chicken with cumin yogurt
Biryani rice, toasted cashews and raisins
Seasonal vegetables with coconut and fenugreek curry sauce
Vegetable samosas, tamarind chutney

Dessert

Seasonal fruit and berry display
Assorted dessert squares
Freshly brewed coffee and tea

29

per person, minimum 20

GREEK LUNCH

Grilled Greek style pita bread with olive oil and oregano

Soup

Home style chicken, orzo pasta and vegetables

Salad

Handpicked seasonal greens, caramelized shallots
vinaigrette rosemary & pepper, roasted chili
sour cream dressing
Greek salad, local feta cheese and smoked Kalamata olives
Baba ghanoush and hummus

Hot Entrees

Chicken **OR** pork souvlaki with tzatziki

Vegetable moussaka **OR** Spanakopita pie
Grilled vegetables with garlic and olive oil
Saffron raisin rice pilaf

Dessert

Assorted dessert squares
Minted fruit salad
Freshly brewed coffee and tea

29

per person, minimum 20



Hot Lunch Buffets

MEXICAN LUNCH

Fresh tortilla chips
Ranchero salsa, sour cream and guacamole

Soup

Roasted corn and chicken with poblano and fried tortillas

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, brown butter crouton
Three bean, gem tomato, roast chili, cilantro, lime agave dressing
Quinoa salad, roasted corn, tomato, ques fresco, peppers, lime oregano dressing

Hot Entrees

Chicken fajitas with grilled peppers, onions and warm tortillas

OR

Beef taco with shredded lettuce, diced tomato, grated cheese, warm tortilla

Vegetable quesadilla, fresh tomatoes, cilantro, black beans and roasted corn with jack cheese, refried beans, cheese, chipotle sour cream, salsa verde, Mexican rice, tomato, cumin and cilantro

Dessert

Warm cinnamon sugar churros
Seasonal fruit and berry display
Freshly brewed coffee and tea

29

per person, minimum 20



CHINESE LUNCH

Mini vegetable spring rolls, plum and ginger relish

Soup

Wonton soup

Salads

Handpicked Fraser Valley greens, sesame orange dressing
Soy noodle salad, pepper, bok choy, cilantro, julienne egg, ginger soy dressing
Broccoli and cashew salad, sesame orange dressing

Hot Entrees

Sweet and sour pork **OR** chicken with grilled pineapple and peppers

Vegetable chop suey, bamboo shoots and baby corn
BBQ pork fried rice **OR** steamed sticky rice

Dessert

Assorted dessert Squares
Seasonal fruit and berry display
Freshly brewed coffee and tea

29

FRIED CHICKEN PICNIC LUNCH

Buttermilk biscuits

Salads

Coleslaw, honey mustard dressing
Three bean salad, toasted cumin, cilantro, charred tomato and lemon vinaigrette
Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing and local feta

Hot Entrees

Southern style fried chicken with local honey
Mashed potatoes and gravy
Creamed corn, chilies and cilantro

Dessert

Seasonal fruit and berry display
Assorted fruit pies
Freshly brewed coffee and tea

29

per person, minimum 20

Add soup for an additional \$3 per person

Hot Lunch Buffets

PIZZA LUNCH

Salads

Handpicked seasonal greens, caramelized shallots
vinaigrette rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved
parmesan cheese, brown butter crouton
Gem tomato salad, white balsamic and roasted
garlic vinaigrette

Pizzas

(Choose two)

Margherita

Tomato sauce, roasted tomatoes, bocconcini and basil

Primavera

Tomato sauce, assorted root vegetables,
basil and mozzarella cheese

Hawaiian

Tomato sauce, ham, pineapple and
mozzarella cheese

Salsicia

Tomato sauce, spicy sausage, spinach,
sundried tomatoes and mozzarella cheese

Cajun

Tomato sauce, grilled breast of chicken, red onion,
mozzarella cheese and sour cream

Mushroom

Tomato sauce, sautéed BC mushroom,
sweet onion, mozzarella cheese

Dessert

Assorted gourmet cookies
Seasonal fruit and berry display
Freshly brewed coffee and tea

29

per person, minimum 20

HERITAGE LUNCH

Freshly baked bread rolls

Salads

Handpicked seasonal greens, caramelized shallots vinaigrette
rosemary & pepper, roasted chili sour cream dressing
Classic Caesar salad, house made dressing, shaved parmesan
cheese, brown butter crouton
Winter greens, pickled plums, roasted pears, walnuts, island brie,
fig vinaigrette
Yukon gold potato salad, smoked onions, lemon dill sour cream
dressing

Farm grown crudités, roasted onion cream cheese, siracha &
roasted chili sour cream

Hot Entrees

Pan seared chicken breast with tomato Provençal and white wine
oregano pan jus
(Add prawns \$4 per person)

Four cheese ravioli with forest mushroom cream sauce, ricotta
cheese and cherry tomato

Oven roasted BC nugget potato with fresh herb and
extra virgin olive oil

Fresh seasonal vegetables with sweet butter

Dessert

Assorted tortes, pies and cheesecake
Seasonal fruit and berry display

Freshly brewed coffee and tea included

32

per person, minimum 20



Plated Lunches

CANNELLONI

Freshly baked bread rolls

~

Tuscan white bean soup, lemon, olive oil, sage,
Pecorino cheese

~

Forest mushroom and ricotta cannelloni, roasted pepper cream, pangrattato, shaved parmesan

~

New York cheesecake, merlot cherry compote,
amaretto anglaise

~

Freshly brewed coffee and tea

28

per person, minimum 20

FRASER VALLEY CHICKEN

Freshly baked bread rolls

~

Roasted corn Chowder, double smoke house bacon,
queso fresco, roast chili, chives

~

Seared chicken breast, roasted root vegetables,
Boursin potato puree, pan jus
(Add jumbo tiger prawns \$4)

~

Apple tart, spiced whisky sauce, vanilla ice cream

~

Freshly brewed coffee and tea

32

per person, minimum 20 people

THE MT. BAKER BURGER

Classic Caesar salad, house made dressing,
shaved parmesan, brown butter crouton

~

House made 6oz BC beef patty, brioche bun, roasted garlic and onion relish, aged cheddar cheese, double smoked bacon, vine tomato, rosemary mayonnaise, sea salt and black pepper
Potato wedges

~

Brownie sundae, Valrhona chocolate sauce

~

Freshly brewed coffee and tea

29

per person, minimum 10, maximum 60

No substitutions

Pork Tenderloin

Freshly baked bread rolls

~

Miso soup, shitake, peas, green onions,
grilled tofu, soba

~

Saki glazed pork chop, seared rice cake, Japanese
curry sauce, apple, carrot

~

Pumpkin tart, cinnamon anglaise,
spiced whipping cream

~

Freshly brewed coffee and tea

32

per person, minimum 20



Plated Lunches

BC WILD SALMON

Freshly baked bread rolls

~
Tomato cream and fennel soup, tomato relish, shaved
parmesan, cold pressed olive oil

~
Grilled cedar plank sockeye, maple & cane sugar glaze,
potato leek gratin, roasted enoki mustard cream

~
Stone fruit pudding cake, cardamom anglaise

~
Freshly brewed coffee and tea

33

per person, minimum 20

NEW YORK STEAK

Freshly baked bread rolls

~
Roasted poblano and corn soup, lime, queso fresco,
cilantro cream, salsa Verde

~
Grilled 6oz New York steak, chimichurri, demi,
buttermilk mashed potato, baked tomato gratin,
garlic chips
(Add jumbo tiger prawns \$4)

~
Apple cinnamon crisp, vanilla ice cream

~
Freshly brewed coffee and tea

35

per person, minimum 20 people



All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Themed Breaks

ICE CREAM & MILKSHAKE BREAK

Assorted local ice cream
Regular and waffle cones
Sprinkles, peanuts, assorted candy
Chef choice of milkshake

8 per person

MILK & COOKIE BREAK

Iced jugs of milk, chocolate milk, almond milk
Double chocolate cookie
Mini chocolate chip cookies
Oatmeal cookies
Oreo cookies

8 per person

ENERGY BREAK

Trail mix
House made granola bars
Seasonal fruit smoothie
Fresh whole fruit
Crudit  cups

8 per person

SALTY SWEET BREAK

Potato chips, mini pretzels
Buttered popcorn
Chocolate covered fruit
Mini cupcakes
House-made lemonade

8 per person



*Minimum 50 people unless otherwise stated
Add Coffee and tea station for an additional \$2.25
Please contact our catering department to assist you in customizing
a reception station combination*



All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Served Reception

RECEPTION MENU ONE

Cold Canapés

BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli
Herbal grape truffles
Watermelon with local feta, basil, aged balsamic
Seared albacore tuna B.L.T.

Hot Hors D'Oeuvres

Mini spanakopita, tzatziki sauce
Nobashi prawns with ponzu sauce
Chilliwack braised pork tartlet, caramelized onions
Sirloin meatballs, brandy peppercorn sauce

OR

RECEPTION MENU TWO

Cold Canapés

Mini prawn cocktails, smoked tomato relish
Vine ripened tomato bruschetta, fresh basil and aged balsamic
Local goat cheese soufflé, candied pecans and fresh thyme
Caprese and Dungeness crab salad with globe basil and 50 year old balsamic

Hot Hors D'Oeuvres

Vegetarian spring rolls, ginger peach sauce
Pacific cod and cilantro pakora, coconut chutney
Beef satays, Indonesian peanut sauce
Chicken drumettes, honey garlic sauce

20 per person

These menu items are passed by servers and are recommended for pre-dinner receptions or as an addition to reception platters or stations.



Reception

COLD CANAPÉS

Price per dozen

Minimum 3 dozen per selection

Watermelon with local feta, basil, aged balsamic.....	30
Rivers Inlet salmon tataki, mirin ginger glaze.....	35
Herbal grape truffles with candied pecans.....	30
Ripe melon, small batch prosciutto, fresh basil, aged balsamic.....	30
Mini prawn cocktail, smoked tomato relish.....	35
Vine ripened tomato bruschetta, fresh basil, aged balsamic.....	30
Local goat cheese soufflé, candied pecans and fresh thyme.....	30
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts.....	30
Asian BBQ Yarrow duck pancake.....	32
BC mushroom tapenade, fresh cheese mouse, cheese puff.....	30
Seared Albacore tuna B.L.T.....	35
Chilled lobster salad with pickled cucumber and caviar.....	35
Smoked salmon, wild rice blini, fresh dill.....	35
Caprese and Dungeness crab salad with globe basil and 50 year balsamic.....	35
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli.....	30

HOT HORS D'OEUVRES

Price per dozen

Minimum 3 dozen per selection

Vegetarian spring rolls, ginger peach sauce.....	30
Pacific cod and cilantro pakora, coconut chutney.....	33
Chilliwack braised pork tartlet, caramelized onions.....	33
Chicken yakitori, teriyaki sauce.....	33
Cornmeal and quinoa hush puppies with Sriracha honey dip.....	30
Nobashi prawns with ponzu sauce.....	35
Spiced lamb kofta with pistachios and saffron mint yogurt.....	33
Sirloin meatballs, brandy peppercorn sauce.....	33
Vegetable pakora, tamarind chutney.....	30
Mini spanakopita, tzatziki sauce.....	30
Chicken or beef satays, Indonesian peanut sauce.....	33
Chicken drumettes, honey garlic sauce.....	33
Tandoori chicken or prawns, cumin yogurt.....	33
Seared Qualicum scallops, cauliflower puree, crisp bacon.....	35
Braised Kobe short rib, star anise jus, toasted hazelnut.....	48
Sirloin sliders, onion marmalade.....	35
Tempura salmon, wasabi mayonnaise, ponzu	35
Roasted local pork belly, butternut squash and braised shallots.....	33
BC forest mushroom and chevre tartlet.....	30
Mini twice baked potato with chive and white truffle.....	30
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream.....	35

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Reception

Decorative Platters

Per person price unless stated otherwise. Platters are a minimum order of 10 people unless stated otherwise

Farm fresh crudités, assorted seasonal dips.....	4.5
Cheese display with breads, crackers and fresh fruit.....	6
Local Artisanal cheese display with breads, crackers and fresh fruit (minimum 30).....	9
Charcuterie display with assorted mustards.....	6
Fresh fruit and berry display.....	4.5
Antipasto platter with grilled and marinated vegetables, cured Italian meats, olives and fresh breads (minimum 30).....	6
Assorted Chefs choice finger sandwiches (three pieces per serving).....	5
Assorted dessert squares (two pieces per serving).....	3
Cold smoked salmon display with traditional condiments (minimum 20).....	10
Gourmet artisan flat breads (choice of one - two pieces per serving) (goat cheese and arugula, caramelized onions and gouda, chicken and smoked tomato, pesto and grilled peppers).....	4
Gourmet thin crust 10 inch pizza (fresh tomato sauce and assorted toppings).....	17 per pizza
Tiger prawn cocktail tower with traditional condiments (100 pieces).....	300
Canadian crab legs with fresh lemon and traditional condiments.....	10
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30).....	9
Fresh local shucked oysters, assorted relishes, salsas and condiments (minimum 5 dozen).....	40 per dozen



All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Reception Stations

CANADIAN SEAFOOD STATION

Marinated scallops and cold-water baby shrimp
Cold smoked Rivers Inlet salmon
Cedar plank salmon with maple glaze
Matsqui First Nation Indian candied salmon
Smoked Abbotsford trout and Pacific cod
Marinated Vancouver Island mussels and clams
Chilled tiger prawns with traditional condiments
25 per person

EAST INDIAN STATION

Indian bread and papadum display
Assorted chutney, dips, and pickles
Vegetable and chicken samosas
Pacific cod and cilantro pakoras
Tandoori chicken skewers
14 per person

GAME NIGHT

Corn tortilla chips with fresh ranchero salsa,
guacamole and sour cream, cheese dip with green chilies
Sirloin sliders, onion marmalade
Spicy chicken drumettes with blue cheese and
cilantro dip
Mini corn dogs with old fashion mustard
Roasted peanuts in the shell
Spinach and artichoke dip, fresh sour dough bread
16 per person

MEXICAN FIESTA

Fresh warm tortilla chips with house made salsa and cheese sauce
Grilled chicken taquitos with salsa verde
Cinnamon churros with caramel sauce
12 per person

LATENIGHT FAST FOOD

Poutine with fresh cheese curds and white truffle gravy
In house made Angus beef sliders with caramelized onions, aged cheddar
and rosemary mayonnaise
Caramel popcorn with roasted peanuts
15 per person

S'MORE BAR

Toast your own s'mores
Marshmallows to toast
Assorted cookies
Dark and milk chocolate
Coconut and nuts to garnish
Hot chocolate with mini marshmallows
10 per person

D.I.Y. GRILLED CHEESE BAR

Aged cheddar, smoked Gouda, Swiss and Brie
crumbled Danish blue
Assorted pickles and compotes
Sliced prosciutto, and bacon
Hot sauce, house made ketchup and rosemary mayonnaise
Tater tots with feta and green onions
14 per person

*Minimum 50 people unless otherwise stated
Coffee and tea station included with minimum three
station selection
Please contact our catering department to assist you
in customizing a reception station combination*



Deluxe Reception Stations

TASTE OF THE FRASER VALLEY

Abbotsford City Market Display

Assorted cheese and bakery breads
Farm fresh vegetables with seasonal dips
Valley meats and cold cuts

Chilliwack Display

Peaches and cream corn and tomato salsa with fresh corn chips
Slow cooked pulled pork sliders, pickled cabbage slaw
Cedar plank cold smoked salmon
First Nations candied salmon and smoked trout

Mission Display

Gathered forest mushroom and goat cheese tartlets
Seared lamb satay with apricot and tomato chutney
Wild game and fig sausage, red wine jelly

Maple Ridge Carving Station

Pitt Meadows roasted strip loin, Golden Ears blue cheese crust
Assorted mustards and dollar buns

Harrison Dessert Extravaganza

Dark chocolate fondue with fresh fruit, baked goods and toasted hazelnuts
Assorted pies and cakes
French pastries

43

per person, minimum 50

COAST TO COAST

British Columbia

Fraser Valley crudité display with assorted seasonal dips
BC smoked salmon and cod display
Marinated Pacific prawns and scallops
Candied salmon and smoked trout display
Seared Albacore tuna with soy glaze and pickled vegetables
Fresh shucked local oysters

Prairies Station

Alberta beef carving station with dollar buns and condiments, lavender jus
Roasted chicken drumettes with fireweed honey
Buffalo meatballs with Canadian rye whiskey sauce

Atlantic Station

North Atlantic mini lobster pie
White wine-steamed PEI mussels, fresh sourdough bread
Cod cakes with green chili and cilantro

Quebec Station

Montreal style bagel chips, assorted dips and spreads
Assorted pâté, terrines and smoked duck
Poutine with white truffle jus and fresh cheese curds

Ontario Station

Kitchener pork sausage roll
Northern Ontario wild rice cake with sundried cherries
Niagara grape truffles

Dessert Station

Canadian cheese board with Artisan breads and crackers
Assorted French pastries and tarts
Dark chocolate fondue with Okanagan fruit

46

per person, minimum 50



Reception Station Accompaniments

DIPS AND SALSA

Spinach and onion dip with fresh artisan bread (serves 15).....	35
Ten layer Mexican bean dip with fresh corn chips (serves 15).....	35
Humus and garlic yogurt dip with pita chips (serves 15).....	30
Farm house cheese fondue with artisan bread and fresh fruit (serves 15).....	40
Fresh field tomato salsa with corn chips (serves 15).....	25
Pacific shrimp and sweet corn salsa with corn chips (serves 15).....	30

SNACKS

Party mix (serves 15).....	10
Potato chips (serves 15).....	10
Mini pretzels (serves 15).....	10
Deluxe roasted nuts (serves 15).....	18
Large soft pretzels with assorted mustards.....	35 per dozen

CHEF ATTENDED CARVING STATIONS

Roast Angus beef

Dollar buns, traditional condiments and merlot jus (minimum 30).....	6
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Roast Angus beef strip loin

Blue cheese crust with dollar buns, traditional condiments and merlot jus (minimum 30).....	10
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Roast Angus beef Prime rib

Dollar buns, traditional condiments and merlot jus (minimum 40).....	12
--	----

Fraser Valley ham

Fire weed honey glaze, dollar buns, traditional condiments (serves 30).....	6
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Chilliwack pork loin

Apple raisin chutney, dollar buns, grainy mustard brandy sauce (serves 30).....	6
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Roasted leg of lamb

With chimichurri sauce, pan jus (minimum 30).....	9
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Deluxe Dessert Stations

DESSERT EXTRAVAGANZA

Classic tarts, flans
Freshly baked pies
Assorted cheesecakes, tortes
European gateaux
French pastries
Dark chocolate mousse
Cheese display with artisan breads and crackers
Seasonal fruit and berry display
Freshly brewed coffee and tea

23

per person, minimum 50

ADD

CHOCOLATE FOUNTAIN

Your choice of Belgium chocolate
Dark, milk or white
Assorted mini baked goods, cubed fruit
Rice crispy treats and marshmallows
7 per person (with Dessert Extravaganza minimum 50)
13 per person (on own minimum 50)



CHOCOHOLIC STATION

Dark chocolate torte with sour cherries and sweetened cream
Triple decadence chocolate cake
Assorted brownies and cookies
Chocolate dipped strawberries
Assorted chocolate cheesecakes
White chocolate mousse with fresh berries
Chocolate pot au crème
Milk chocolate fondue with assorted mini baked goods, cubed fruit,
rice crispy treats and marshmallows
Mexican Hot chocolate with house made marshmallows
Freshly brewed coffee and tea

26

per person, minimum 50



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Plated Dinners

GRILLED LOCAL CHICKEN

Roasted sweet potato, coconut milk, lime leaves, ginger, chili

~

Seared Chicken breast, brown butter potato puree, roasted Brussel sprouts, bacon, pearl onion, Port demi

~

Apple ginger crisp, almonds crumble, caramel gelato

~

Freshly brewed coffee and tea

38

per person, minimum 20

GRILLED STEELHEAD

Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette

~

Grilled Cedar plank Steelhead, heirloom tomato relish, parsnip potato puree, lemon cream, scallion burre blanc

~

New York cheesecake, merlot cherry compote, amaretto anglaise

~

Freshly brewed coffee and tea

41

per person, minimum 20

LING COD

Heirloom tomatoes, olive tapenade, tabbouleh, fresh cheese, prosciutto, grilled flat bread

~

Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction

~

Lemon chiffon torte, white chocolate lavender mousse, Abbotsford blueberry compote, vanilla gelato

~

Freshly brewed coffee and tea

43

per person, minimum 20

GRILLED NEW YORK STRIP

Roasted squash soup, port marinated figs, goat cheese, walnuts

~

Grilled Angus New York steak, sweet potato puree, tomato butter, carrot, haricot verts, Porcini cream

~

Chocolate hazelnut pear tart, vanilla gelato

~

Freshly brewed coffee and tea

46

per person, minimum 20

BEEF AND PRAWN DUO

Cauliflower & gruyere velouté, fried Brussel sprouts, carrot jus

~

Grilled Black Angus tenderloin and roasted tiger prawns, potato and Fontina gratin, buttered seasonal vegetables & red wine demi

~

Double chocolate tart, fresh berries, vanilla gelato

~

Freshly brewed coffee and tea

50

per person, minimum 20

SLOW ROASTED PRIME RIB

Roast mushroom soup, sherry, demi cream, pine nuts, parmesan cheese

~

Sea salt and peppercorn crusted Angus prime rib, Okanagan porter demi, horseradish whipped potato, buttered seasonal vegetables, aged cheddar Yorkshire pudding

~

Dark chocolate truffle torte, sponge toffee, espresso anglaise, chocolate gelato

~

Freshly brewed coffee and tea

52

per person, minimum 20

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Plated Dinners

CHOICE OF PLATED DINNER

Roasted squash soup, port marinated figs, goat cheese, walnuts

OR

Cauliflower & gruyere velouté, fried Brussel sprouts, carrot jus

~

Winter greens, pickled plums, roasted pears, walnuts,
island brie, fig vinaigrette

OR

Heirloom tomatoes, olive tapenade, tabbouleh, fresh cheese, prosciutto, grilled flat bread

~

Choice of:

Seared Chicken breast, brown butter potato puree, roasted Brussel sprouts, bacon, pearl onion, Port demi

OR

Grilled Cedar plank Steelhead, heirloom tomato relish, parsnip potato puree, lemon cream, scallion burre blanc

OR

Grilled Angus New York steak, sweet potato puree, tomato butter, carrot, haricot verts, Porcini cream

~

Apple ginger crisp, almonds crumble, caramel gelato

OR

New York cheesecake, merlot cherry compote, amaretto anglaise

~

Freshly brewed coffee and tea

54

per person, minimum 30

PLATED VEGETARIAN ENTRÉE OPTIONS

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus

OR

Spinach and Portobello mushroom cannelloni in fresh basil and tomato olive oil emulsion with Asiago cream

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout
(Gluten Free)

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout
(Gluten Free and Dairy Free)

29

per person



Dinner Buffets

Pacific Rim

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
 Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
 Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette
 Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
 Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
 Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
 Roasted heirloom carrot & beetroot salad, farmhouse chevre, grilled endive, frisee, honey Dijon vinaigrette
 Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing

Decorated Platters

Cioppino, king crab, clams, mussels, prawns, squid, tomato saffron broth, toasted focaccia
 Chilled Saki poached prawns, Sunomono dressing, wasabi mayonnaise
 Smoked tandoori cod, tomato riata, tamarind chutney poppadum crisp
 Cedar plank smoked Steelhead, herb cream cheese, grilled flat bread, confit shallots
 Pacific albacore tuna Poke, cucumber yam salad, citrus ponzu, sesame ginger glaze
 Local and imported artisanal cheeses with crackers and fresh fruit
 Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Carving

Sea salt and pepper corn crusted Black Angus prime rib, black pepper Yorkshire pudding, red wine demi **OR**
 Grilled & smoked Black Angus tenderloin, peppercorn rub, chimichurri, demi

Hot Dishes

Seared chicken breast, grilled house made Italian sausage, roasted baby peppers, lemon rosemary pan jus **OR**
 Braised lamb, figs, honey, cinnamon, dried fruit cous cous, smoked almonds

Seared Halibut, Chilean red shrimp, sweet potato puree, chard green beans, sea urchin hollandaise **OR**
 Grilled Cedar plank Coho, heirloom tomato relish, steamed butter clams, lemon cream, scallion burre blanc

Cheese cappelletti, braised short ribs, sautéed chantarelles, chive cream, taleggio **OR**
 Tagliatelle, seared bay scallops, prosciutto, brown butter cream, fresh sage, lemon, capers

Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt **OR**
 Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda

Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**

Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**
 Ancient grain pilaf, roasted butternut squash, pine nuts, sage butter

Dessert

Warm Brioche bread pudding, caramelized apple, caramel sauce, frangipane, vanilla gelato
 Pumpkin spiced trifle, salted caramel, white chocolate mascarpone mousse, pumpkin chiffon, candied pecans
 Dark cherry, almond crème brûlée
 Cheesecakes, tortes, flans, tarts
 Assorted fruit pies, French tortes
 Seasonal fruit and berries
 Freshly brewed coffee and tea included

60

per person, minimum 75

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Dinner Buffets

Taste Of The Fraser Valley

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette
 rosemary & pepper, roasted chili sour cream dressing
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
 brown butter crouton
 Yam & sweet potato salad, green onion, carrot, red pepper,
 Gochujang dressing
 Winter greens, pickled plums, roasted pears, walnuts, island brie,
 fig vinaigrette
 Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp,
 sesame seeds, soya dressing
 Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley,
 lemon balsamic vinaigrette
 Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
 Roasted heirloom carrot & beetroot salad, farmhouse chevre,
 grilled endive, frisee, honey Dijon vinaigrette
 Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate,
 almonds, shaved Parma ham, cider dressing

Decorated Platters

Smoked deli and cured meat display, assorted mustards
 Local and imported artisanal cheeses with crackers and
 fresh fruit
 Farm grown crudités, roasted onion cream cheese, sira-
 cha & roasted chili sour cream

Carving

Roasted Black Angus Striploin, chimichurri, roasted ancho chili jus **OR**
 Roasted rack of pork, plum ginger chutney, pickled plum jus

Hot Dishes

Seared chicken breast, grilled house made Italian sausage, roasted baby peppers, lemon rosemary pan jus **OR**
 Grilled gochujang Pork tenderloin, sticky rice, bok choy, snow peas, Korean BBQ sauce
 Pan seared West Coast Halibut, coconut Korma sauce, cucumber tomato salad, mango raita, pomegranate **OR**
 Grilled steelhead, maple & cane sugar glaze, parsnip puree, roasted oyster mushroom, leek cream
 Beef Stroganoff tagliatelle, pearl onion, peppers, paprika, forest mushroom cream, dill sour cream **OR**
 Cheese cappelletti, Italian sausage, basil, chard roma tomato, spinach, roasted tomato sauce
 Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt **OR**
 Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda
 Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**
 Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**

Dessert

Warm Brioche bread pudding, caramelized apple, caramel sauce, frangipane, vanilla gelato
 Pumpkin spiced trifle, salted caramel, white chocolate mascarpone mousse, pumpkin chiffon, candied pecans
 Dark cherry, almond crème brûlée
 Cheesecakes, tortes, flans, tarts
 Assorted fruit pies
 Seasonal fruit and berries
 Freshly brewed coffee and tea

51

per person, minimum 50

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Dinner Buffets

Whatcom Bounty

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette
 rosemary & pepper, roasted chili sour cream dressing
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
 brown butter crouton
 Yam & sweet potato salad, green onion, carrot, red pepper,
 Gochujang dressing
 Winter greens, pickled plums, roasted pears, walnuts, island brie,
 fig vinaigrette
 Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp,
 sesame seeds, soya dressing
 Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley,
 lemon balsamic vinaigrette
 Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
 Roasted heirloom carrot & beetroot salad, farmhouse chevre,
 grilled endive, frisee, honey Dijon vinaigrette
 Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate,
 almonds, shaved Parma ham, cider dressing

Decorated Platters

Local and imported artisanal cheeses with crackers and
 fresh fruit
 Farm grown crudités, roasted onion cream cheese, sira-
 cha & roasted chili sour cream

Carving

Roasted Black Angus roast beef, chimichurri, roasted ancho chili jus **OR**
 Roasted rack of pork, plum ginger chutney, pickled plum jus

Hot Dishes

Roast gochujang chicken, Korean BBQ sauce, scallion chile carrot salad
 Braised pork shoulder & belly, green chili, cumin, queso fresco, roasted sweet potato **OR**
 Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction
 Tagliatelle, pearl onion, roasted forest mushroom, ricotta gremolata, lemon cream, Parmigiano-Reggiano **OR**
 Cheese cappelletti, Italian sausage, basil, chard roma tomato, spinach, roasted tomato sauce
 Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt **OR**
 Late season vegetable gratin, roasted pearl onion, thyme, mascarpone cream, smoked gouda
 Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**
 Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**
 Ancient grain pilaf, roasted butternut squash, pine nuts, sage butter

Dessert

Warm Brioche bread pudding, caramelized apple, caramel sauce, frangipane, vanilla gelato
 Cheesecakes, tortes, flans, tarts, assorted fruit pies, Seasonal fruit and berries
 Freshly brewed coffee and tea

45

per person, minimum 50

All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Dinner Buffets

Vedder Mountain

Salads (choice of 5)

Handpicked seasonal greens, caramelized shallots vinaigrette rosemary & pepper, roasted chili sour cream dressing
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, brown butter crouton
 Yam & sweet potato salad, green onion, carrot, red pepper, Gochujang dressing
 Winter greens, pickled plums, roasted pears, walnuts, island brie, fig vinaigrette
 Soba noodle & cucumber salad, pickled ginger, chili flakes, tempura crisp, sesame seeds, soya dressing
 Pinto bean salad, grilled peppers, house cured bacon, gem tomato, parsley, lemon balsamic vinaigrette
 Yukon gold potato salad, smoked onions, lemon dill sour cream dressing
 Roasted heirloom carrot & beetroot salad, farmhouse chevre, grilled endive, frisee, honey Dijon vinaigrette
 Brussel sprout coleslaw, shaved Parmigiano-Reggiano, pomegranate, almonds, shaved Parma ham, cider dressing
 Farm grown crudités, roasted onion cream cheese, siracha & roasted chili sour cream

Hot Dishes

Grilled Angus beef medallions, baked corn bread pudding, green olives, tomato confit, Madeira sauce **OR**
 Braised pork shoulder & belly, green chili, cumin, queso fresco, roasted sweet potato

Roast gochujang chicken, Korean BBQ sauce, scallion chili carrot salad **OR**
 Seared Pacific Grey Cod, haricots verts, potato coins, gem tomato Provencal, spinach cream reduction

Tagliatelle, pearl onion, roasted forest mushroom, ricotta gremolata, lemon cream, Parmigiano-Reggiano
 Roasted tandoori vegetables, tamarind & mint chutney, fried paneer, cumin yogurt

Roast new potato, Madagascar pepper corn, smoked onion butter, rosemary aioli **OR**

Sweet potato mash, ginger, crispy garlic, chili lime butter **OR**
 Ancient grain pilaf, roasted butternut squash, pine nuts, sage butter

Dessert

Cheesecakes, tortes, flans and tarts
 Assorted fruit pies, seasonal fruit and berries
 Freshly brewed coffee and tea

42

per person, minimum 30



Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia complemented by carefully selected choices from other great wine regions of the world. Wine is often a personal experience, so if you do not see what you are looking for on this list, please feel free to request a wine that you would like to see at your event, we may be able to order specifically for you. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation.

SPARKLING WINE

Hungaria Brut.....	30
Gray Monk Rosé.....	36

WHITE WINES

Kim Crawford Sauvignon Blanc, New Zealand.....	40
Blasted Church Hatfields Fuse, BC VQA.....	35
Gray Monk Pinot Gris, BC VQA.....	33
Peller Estates, Sauvignon Blanc, BC, VQA.....	29
Red Rooster, Pinot Gris BC, VQA.....	31
Chaberton White, BC, VQA.....	30
Gray Monk, Latitude 50, BC, VQA.....	29

RED WINES

Valpolicella Superiore Ripasso, Pasqua Italy.....	46
J. Lohr Seven Oaks, Cabernet Sauvignon, California.....	46
Rosemount Shiraz, Australia.....	33
Red Rooster, Merlot, BC, VQA.....	32
Chaberton Red, BC, VQA.....	30
Gray Monk, Red, Latitude 50, BC, VQA.....	29
Peller Estates Merlot, BC, VQA.....	29



All prices subject to 15% gratuity and 5% GST. Prices subject to change.

Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)		4.75 – 5	6.25 – 6.75
Top Shelf Spirits (Tier 2)		5.75 – 6	7.25 – 7.75
Liqueurs & Specialty Spirits (Tier 3)		6.75 – 7	8.25 – 8.75
Premium Spirits (Tier 4)		8.75 – 9	10.25 – 10.75
Standard Beer	per bottle	5	6.5
Premium Beer	per bottle	6.75	7.25
Coolers and Ciders	per bottle	7	7.5
Standard Brand Wine	per glass	6.75	7.25
Premium Brand Wine	per glass	7.75	8.25
Sparkling Water	per item	4	4.5
Soft Drinks	per glass	2.5	2.75
Fruit Juices	per glass	3	3.25

Host Bar—Prices are subject to 15% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$300.00 per bar, a Bartender labour charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

Host Bar is the when all beverages are charged to the master account/organizing group or person(s)

Cash Bar is when all beverages are paid for by each guest, on consumption.

Drink Tickets or Toonie Bar can be organized, please inquire with your catering representative to discuss further.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$40.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$76.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$14.00 per bottle

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