



Spring & Summer 2024 Menu Package



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



Clarion Hotel and 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 Team



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BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Beverages and Snacks

HOT BEVERAGES

Coffee Service: Includes freshly brewed regular and decaffeinated coffee (min. 10 guests)	5 per person
Selection of traditional and herbal teas (on consumption)	5 per person
Hot chocolate (on consumption, min. 10 guests)	5 per person

COLD BEVERAGES

Non-alcoholic fruit punch (one gallon serves 25 glasses ~ min. 2 gallons)	48 per gallon
Assorted soft drinks and water (based on consumption)	3.75 each
Assorted bottled juices (based on consumption)	5.25 each
Fresh juice by the pitcher (52oz) Orange, grapefruit, apple or cranberry	32 per pitcher
Lemonade or sweetened ice tea	29 per pitcher
Sparkling mineral water (based on consumption)	5.50 each
Fresh fruit and berry smoothie	37.50 per pitcher
Whole, skim, 2% or chocolate milk	32.50 per pitcher
Individual whole, skim, 2% or chocolate milk	4.25 each
Happy planet Protein milk shakes	\$7.50 each

FROM THE BAKERY

Assorted Muffins, Croissants and Danish Pastries	38 per doz
Freshly Baked Cinnamon Rolls with vanilla glaze	38 per doz
Bagels with plain or herb cream cheese	38 per doz
Assorted Seasonal Scones	38 per doz
Assorted Loaf Slices	38 per doz
Assorted Gourmet Cookies	34 per doz
Assorted Dessert Squares	34 per doz
Assorted Donuts	38 per doz
In house made Sausage Rolls (minimum 10pc)	6.50 each
Savory Croissants (Ham & Cheese or spinach & feta) assorted mustard (minimum 10pc)	6.50 each
Assorted Finger Sandwiches (Chef's selection, based on 3 per person, minimum 10)	7 per person

FRESH FRUIT

Fresh whole fruit (min. 10 pieces)	2.75 per piece
Fruit skewer with yogurt dip (min. 10 pieces)	4.50 per piece
Fresh seasonal sliced fruit and berries (minimum 10)	7 per person

FROM THE SWEET SHOP

Ice cream and frozen fruit bars	6.25 each
Flavoured popcorn (or plain)	11 per basket
Chocolate dipped strawberries	38 per doz

SNACKS

Spinach and onion dip with fresh artisan bread (serves 15)	42
Humus and garlic yogurt dip with pita chips (serves 15)	40
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	66
Fresh field tomato salsa with corn chips (serves 15)	38
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	40
Party mix (serves 15)	16
Potato chips (serves 15)	16
Mini pretzels (serves 15)	16
Deluxe roasted nuts (serves 15)	20

Themed Breaks

ICE CREAM & MILKSHAKE BREAK

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

16.50 per person
Minimum 20 people

ENERGY BREAK

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

16.50 per person
Minimum 20 people

MILK & COOKIE BREAK

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

16.50 per person
Minimum 20 people

SALTY SWEET BREAK

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

16.50 per person
Minimum 20 people



All prices subject to gratuity and GST.

Breakfast Buffets

THE CONTINENTAL

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

22.50 per person
Minimum 10 person per order

THE DELUXE CONTINENTAL

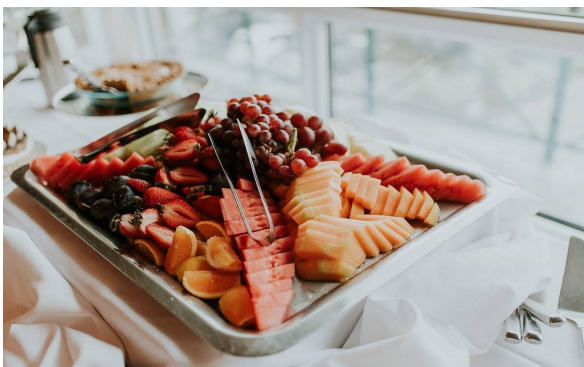
Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavoured yogurt
Assorted muffins, croissants, Danish pastries, pain au chocolate,
sweet butter and Okanagan fruit preserves
Bagels with cream cheese, toast station
Freshly brewed coffee and tea

24.50 per person
Minimum 10 person per order

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 with assorted milks
Seasonal fruit and berries
Assorted low fat flavoured yogurt
Cottage cheese
Boiled eggs
Freshly brewed coffee and tea

25.75 per person
Minimum 10 person per order



THE FRASER VALLEY SUNRISE

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

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

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

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

Freshly brewed coffee and tea

33.25 per person
Minimum 20 person per order

THE OKANAGAN

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

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

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

Cracked pepper and sweet basil crusted tomatoes **DF, GF**

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

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

Freshly brewed coffee and tea

36.75 per person
Minimum 20 person per order

All prices subject to gratuity and GST.

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
Oven roasted tomato

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

Freshly brewed coffee and tea

32.25 per person
Minimum 20 person per order

THE DELAIR

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

Local ham & aged cheddar frittata **OR**
Spinach & roasted pepper with goat cheese

Potato leek rösti
Oven roasted tomato gratin
Buttered asparagus
Hollandaise

Freshly brewed coffee and tea

37.50 per person
Minimum 20 person per order

THE PINNACLE

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

Choice of one:

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

Country ham
Smoked salmon
West Coast seafood
Béarnaise hollandaise sauce

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

Country sausage
Hickory smoked bacon
Basil crusted grilled tomato

Freshly brewed coffee and tea

39.75 per person
Minimum 20 person per order



All prices subject to gratuity and GST.

Breakfast Accompaniments

Assorted individual low-fat fruit yogurts	3 each
Selection of cold cereals with assorted milks	4 each
Hot oatmeal with flax seed, brown sugar and milk, assorted dried fruit and nuts	5 per person
Homemade granola or muesli	4 per person
Scrambled eggs	5 per person
Eggs benedict (cottage ham and homemade hollandaise sauce ~ one egg)	6 each
Eggs Florentine (spinach and homemade hollandaise sauce ~ one egg)	6 each
Eggs BC (smoked salmon, shrimp and homemade hollandaise sauce ~ one egg)	8 each
West Coast seafood Benedict (Dungeness crab and cold water shrimp)	9 each
Classic malted waffles (local berry compote, syrup and sweet butter ~ 2 pieces)	5 each
Abbotsford very berry pancakes (local berry compote, syrup and whipping cream ~ 2 pieces)	5 each
Abbotsford very berry French toast (house made sweet bread with local berry compote, syrup and whipping cream (2 pieces)	5 each
Hard boiled eggs cold (minimum 1 dozen)	20 doz
Country style bacon (2 pieces)	5 each
House made sausages (2 links)	5 each



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Working Lunch Buffets

HIGHWAY #1 EXPRESS LUNCH

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**
Butter milk chive dressing **GF**

Soup of the day
Chef's choice gourmet sandwiches (3 varieties)
Assorted gourmet cookies

Freshly brewed coffee and tea

31.75 per person
Minimum 10 person per order

HOGAN PARK DELI SOUP & SANDWICH STATION

Soups (Choice of One)

Chicken soup with orzo and garden vegetables **DF**
Carrot and coriander soup **DF, GF, V**
Roasted tomato and basil soup **DF, GF, V**
Spring pea soup with Chilliwack ham **DF, GF**
Local mushroom soup with spring onions and double smoked bacon
German potato and leek soup with house cured bacon **GF, DF**
Curry lentil, with chicken **DF, GF**
Italian minestrone soup
Beef barley soup **DF**
Roasted yam and coconut soup with green chilies **DF, GF, V**

Salads (Choice of 3)

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**
Butter milk chive dressing **GF**
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
Young greens, grilled peach, candied pecans, endive, pickled sweet onion,
fried halloumi, apple cider thyme dressing **GF**
Country potato salad,, chive, chopped egg, celery, mustard dill dressing **GF**
Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette, cotija cheese **GF**
Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves,
fresh cilantro, lemon mustard seed dressing **DF, GF, V**
Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon,
cucumber, green goddess sour cream **GF**
Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula,
parmesan, lemon herb aioli
Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp,
fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Continued

Sandwiches (Choice of Four)

Shaved roast beef, pickled gherkins, horseradish mayonnaise, lettuce
aged cheddar on Brioche roll
Black forest ham, sweet dills, grainy mustard mayonnaise, Swiss cheese
on a potato chive bun
Shaved breast of turkey, rosemary cranberry mayonnaise, carnalized onion chutney,
Havarti on multigrain croissant
Grilled chicken, chimichurri mayonnaise, tomato, sprouts, lettuce,
herb cream cheese, Sourdough bread
Deli style Dagwood sandwich, mustard, herb mayonnaise, tomato, lettuce, banana
peppers on Italian baguette
Cold water Shrimp, roasted jalapeno mayonnaise, guacamole, tomato, shaved cabbage
lime dressing, on Brioche roll
Tandoori chicken croissant, tomato, cucumber, sprouts,
cilantro mayonnaise
Hoisin chili beef noodle wrap, green onion, roasted peppers, cilantro,
siracha aioli
Blackened chicken Caesar wrap, parmesan cheese, lemon pepper crouton, sautéed
peppers and onions
Slow Roasted pork shoulder, jalapeno mayonnaise, spicey Havarti, shaved cabbage,
Carolina glaze, Potato chive bun
Greek style vegetable wrap, tzatziki, local feta, kalamata olives
Roasted vegetable wrap, coconut chutney, fried panner, spinach,
pickled mango mayonnaise
Tuscan Grilled vegetable sandwich, peppers, zucchini, oven dried tomato cream
cheese, basil green olive aioli, herb focaccia bun

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

33.25 per person
Minimum 10 person per order

All prices subject to gratuity and GST.

Working Lunch Buffets

BUILD YOUR OWN SANDWICHES

Salads (Choice of 5)

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**

Butter milk chive dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried halloumi, apple cider thyme dressing **GF**

Country potato salad, chive, chopped egg, celery, mustard dill dressing **GF**

Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette, cotija cheese **GF**

Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves, fresh cilantro, lemon mustard seed dressing **DF, GF, V**

Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon, cucumber, green goddess sour cream **GF**

Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula, parmesan, lemon herb aioli

Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp, fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Soup (Choice of One)

Chicken soup with orzo and garden vegetables **DF**

Carrot and coriander soup **DF, GF, V**

Roasted tomato and basil soup **DF, GF, V**

Spring pea soup with Chilliwack ham **DF, GF**

Local mushroom soup with spring onions and double smoked bacon

German potato and leek soup with house cured bacon **GF, DF**

Curry lentil, with chicken **DF, GF**

Italian minestrone soup

Beef barley soup **DF**

Roasted yam and coconut soup with green chilies **DF, GF, V**



Build Your Own Sandwiches

Assorted breads, buns & wraps

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

35.25 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Hot Lunch Buffets

ITALIAN LUNCH

Toasted garlic bread

Soup (Choice of One)

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

Salads

Italian greens, tomatoes, olives, pickled pepperoncini, white balsamic dressing **DF, GF, V**

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons

Caprese salad pesto marinated bocconcini cheese, aged balsamic **GF**

Hot Entrees

Meat and cheese lasagna **OR** Vegetarian lasagna

Tagliatelle with forest mushroom cream sauce, ricotta cheese and cherry tomatoes

Fire roasted root vegetables **DF, GF**

Dessert

Tuscan tiramisu

Seasonal fruit and berry display

Freshly brewed coffee and tea

39.75 per person

Minimum 20 person per order

BOMBAY LUNCH

Assorted naan and roti with cucumber raita

Toasted papadums

Salads

Rice and coconut salad with toasted almonds, chilies and green onion **DF, GF, V**

Kachumber salad, lime and cilantro **DF, GF, V**

Spicy aloo chaat salad **DF, GF, V**

Hot Entrees

Butter chicken with cumin yogurt **GF**

Biryani rice, toasted cashews and raisins **GF**

Seasonal vegetables with coconut and fenugreek curry sauce **GF**

Vegetable samosas, tamarind chutney **DF**

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display

Mango ice cream

Freshly brewed coffee and tea

39.75 per person

Minimum 20 person per order

GREEK LUNCH

Grilled Greek style pita bread with olive oil and oregano

Soup

Home style chicken, orzo pasta and vegetables **DF**

Salad

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**

Butter milk chive dressing **GF**

Greek salad, local feta cheese and Kalamata olives **GF**

Baba ghanoush and hummus **DF, GF, V**

Hot Entrees

Chicken **OR** pork souvlaki with tzatziki

Vegetable moussaka **OR** Spanakopita pie

Grilled vegetables with garlic and olive oil **DF, GF, V**

Saffron raisin rice pilaf **DF, GF, V**

Dessert

Assorted Baklava

Minted fruit salad

Freshly brewed coffee and tea

39.75 per person

Minimum 20 person per order



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

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,
lemon pepper croutons

Three bean, gem tomato, roast chili, cilantro, lime agave dressing **DF, GF, V**
Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde
vinaigrette, cotija cheese **GF**

Hot Entrees

Chicken fajitas with grilled peppers, onions and warm tortillas **DF**
OR

Beef taco with shredded lettuce, diced tomato, grated cheese,
Salsa, guacamole, sour cream and warm tortillas

Roasted yam, chilies and corn enchiladas with ancho chili tomato sauce, and
jack cheese, cilantro and queso fresco **GF**

Refried beans, cheese, chipotle sour cream, salsa verde **GF**

Mexican rice, tomato, cumin and cilantro **DF, GF, V**

Dessert

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

39.75 per person

Minimum 20 person per order



BARBEQUE LUNCH

Local potato chips

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese,
lemon pepper croutons

Country potato salad, red onion, dill pickle, dill mayonnaise dressing **GF**

Hot Entrees

House made Angus beef burgers, grilled marinated chicken breast,

House made bratwurst, grilled portobello mushroom burgers

Assorted Toasted buns, brioche, multigrain and potato

sliced cheeses, sliced tomato, lettuce, onion, pickles,

BBQ sauce, ketchup, relish, assorted mayonnaise & mustards

Sautéed mushrooms, crispy bacon

Seasoned wedge fries & beer battered onion rings

Add soup for an additional \$5 per person

Dessert

Brownie sundaes, local vanilla ice cream, hot fudge sauce,

whipping cream, chopped peanuts

Seasonal fruit and berry display

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

HOT SANDWICH LUNCH

Potato chips & dip

Salads

Coleslaw, honey mustard dressing **GF**

Three bean, gem tomato, roast chili, cilantro, lime agave dressing **DF, GF, V**

Pasta salad, grilled peppers, zucchini,

sundried tomato, pesto dressing and local feta

Hot Entrees

Roasted sliced turkey, sage gravy, cranberry sauce **DF**

Sliced roast beef, rosemary jus **DF, GF**

Sautéed peppers and onions

French fries

Assorted sliced cheese, mustards & mayonnaise

Toasted baguette & buns

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display

Assorted fruit pies

Freshly brewed coffee and tea

39.75 per person

Minimum 20 person per order

Hot Lunch Buffets

PIZZA LUNCH

Salads

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**

Butter milk chive dressing **GF**

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons

Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing and local feta

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

Salsiccia

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

39.75 per person

Minimum 20 person per order

HERITAGE LUNCH

Freshly baked bread rolls

Salads

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**

Butter milk chive dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Country Potato salad, chive, chopped eggs, celery, mustard dill dressing **GF**

Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette, cotija cheese **GF**

Farm grown crudités, toasted cumin & chili sour cream **GF**

Hot Entrees

Pan seared chicken breast with tomato Provençal and white wine oregano pan jus **DF, GF**

Add prawns \$6 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 **DF, GF**

Fresh seasonal vegetables with sweet butter **GF**

Dessert

Assorted tortes, pies and cheesecake
Seasonal fruit and berry display

Freshly brewed coffee and tea included

44 per person

Minimum 20 person per order



Plated Lunches

CANNELLONI

Freshly baked bread rolls

Roasted tomato cream soup, heirloom tomato relish,
ricotta cream, basil

Spinach and ricotta cannelloni, mushroom sauté, lemon
cream sauce, walnut gremolata, shaved parmesan

Tiramisu torte, mascarpone cheese mousse, espresso cream

Freshly brewed coffee and tea

36.50 per person

Minimum 20 person per order

PORK CHOP

Freshly baked bread rolls

Potato soup, aged cheddar crisp, garlic scapes,
roasted garlic creme

Pork tenderloin, potato gratin, asparagus, pole beans,
baked tomato, forest mushroom cream

Peach cheesecake, sparkling wine and Okanagan peach
compote, Amaretto anglaise whipped cream

Freshly brewed coffee and tea

39.25 per person

Minimum 20 person per order

THE MT. BAKER BURGER

Classic Caesar salad, house made dressing,
shaved parmesan, lemon pepper croutons

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

37.50 per person

Minimum 10, Maximum 60 person per order

No substitutions

FRASER VALLEY CHICKEN

Freshly baked bread rolls

Roasted corn & chili salad, young lettuce, gem tomato,
avocado mousse, salsa Verde vinaigrette, cotija cheese

Grilled Pari Pari Chicken breast, white cheddar potato puree,
smoked onion & bourbon sauce, sweet corn relish

Add jumbo tiger prawns \$5

Coconut mango crisp, coconut crumble, vanilla ice cream

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order



Plated Lunches

BC WILD COD

Freshly baked bread rolls

Green papaya salad, cucumber, pickled mango, Thai basil, toasted peanuts, chili lime vinaigrette

Sweet soya glazed roasted Pacific cod, potato cake, corn and coconut broth, pearl vegetables

Coconut cream tart, pineapple compote, dark rum whipped cream

Freshly brewed coffee and tea

41.25 per person
Minimum 20 person per order

NEW YORK STEAK & FRIES

Freshly baked bread rolls

Button Mushroom volute, chives, pepper cream

Grilled 6oz New York steak, parmesan rosemary fries, tomato compound butter, chimichurri hollandaise, heirloom tomato salad

Add jumbo tiger prawns \$5

Dark chocolate tart, fresh berries, pistachio anglaise, whipped cream

Freshly brewed coffee and tea

43 per person
Minimum 20 person per order



All prices subject to gratuity and GST.

Served Reception

RECEPTION MENU ONE

Cold Canapés

BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli
Herbal grape truffles **GF**
Pani Puri, spiced chick peas and potato, tamarind water **DF, GF, V**
West Coast shrimp B.L.T.

Hot Hors D'Oeuvres

Mini spanakopita, tzatziki sauce
Nobashi prawns with ponzu sauce **DF**
Tandoori chicken skewers, chili yogurt mango chutney **GF**
Sirloin meatballs, brandy peppercorn sauce **DF**

OR

RECEPTION MENU TWO

Cold Canapés

Mini prawn cocktails, smoked tomato relish **DF, GF**
Vine ripened tomato bruschetta, fresh basil and aged balsamic
Local goat cheese soufflé, candied pecans and fresh thyme
Savory cream puffs, Cold water shrimp, herb cheese mousse

Hot Hors D'Oeuvres

Vegetarian spring rolls, ginger peach sauce **DF**
Blue fin tuna Poke bowl, Gochujang glaze **GF**
Beef satays, Indonesian peanut sauce **GF**
Mini lamb giro, garlic sauce, tomato salad

29 per person

Minimum 20 person per order

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



All prices subject to gratuity and GST.

Served Reception A La Carte

COLD CANAPÉS

Price per dozen

Minimum 3 dozen per selection

Watermelon with local feta, basil, aged balsamic	38
Rivers Inlet salmon tataki, mirin ginger glaze	45
Herbal grape truffles with candied pecans	38
Ripe melon, small batch prosciutto, fresh basil, aged balsamic	38
Mini prawn cocktail, smoked tomato relish	45
Vine ripened tomato bruschetta, fresh basil, aged balsamic	38
Local goat cheese soufflé, candied pecans and fresh thyme	38
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts	38
Asian BBQ Yarrow duck pancake	42
BC mushroom tapenade, fresh cheese mouse, cheese puff	38
West Coast shrimp B.L.T.	45
Chilled lobster salad with pickled cucumber and caviar	45
Smoked salmon, wild rice blini, fresh dill	45
Caprese and Dungeness crab salad with globe basil and 50 year balsamic	45
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli	38

HOT HORS D'OEUVRES

Price per dozen

Minimum 3 dozen per selection

Vegetarian spring rolls, ginger peach sauce	38
Pacific cod and cilantro pakora, coconut chutney	40
Chilliwack braised pork tartlet, caramelized onions	40
Chicken yakitori, teriyaki sauce	40
Cornmeal and quinoa hush puppies with Sriracha honey dip	38
Nobashi prawns with ponzu sauce	45
Spiced lamb kofta with pistachios and saffron mint yogurt	45
Sirloin meatballs, brandy peppercorn sauce	38
Vegetable pakora, tamarind chutney	38
Mini spanakopita, tzatziki sauce	38
Chicken or beef satays, Indonesian peanut sauce	40
Chicken drumettes, honey garlic sauce	40
Tandoori chicken or prawns, cumin yogurt	40
Seared Qualicum scallops, cauliflower puree, crisp bacon	50
Braised Kobe short rib, star anise jus, toasted hazelnut	50
Sirloin sliders, onion marmalade	45
Tempura salmon, wasabi mayonnaise, ponzu	45
Roasted local pork belly, butternut squash and braised shallots	40
BC forest mushroom and chevre tartlet	38
Mini twice baked potato with chive and white truffle	38
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream	45

Reception Platters

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	7
Cheese display with breads, crackers and fresh fruit	8
Local Artisanal cheese display with breads, crackers and fresh fruit (minimum 30)	12
Charcuterie display with assorted mustards	13
Fresh fruit and berry display	7
Antipasto platter with grilled and marinated vegetables, cured Italian meats, olives and fresh breads (minimum 30)	12
Assorted Chefs choice finger sandwiches (three pieces per serving)	7
Assorted dessert squares (two pieces per serving)	5.75
Cold smoked salmon display with traditional condiments (minimum 20)	16
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)	8
Gourmet thin crust 10 inch pizza (fresh tomato sauce and assorted toppings)	28 per pizza
Tiger prawn cocktail tower with traditional condiments (100 pieces)	350
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30)	12
Canadian crab legs with fresh lemon and traditional condiments	Market Price



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Reception Stations

EAST INDIAN STATION

Indian bread and papadam display
Assorted chutney, dips, and pickles
Vegetable and chicken samosas
Pacific cod and cilantro pakoras
Tandoori chicken skewers

20.25 per person
Minimum 50 person per order

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

21 per person
Minimum 50 person per order

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

20.25 per person
Minimum 50 person per order

MEXICAN FIESTA

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

17.50 per person
Minimum 50 person per order

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

23.50 per person
Minimum 50 person per order

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

17.50 per person
Minimum 50 person per order



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 cod

Mission Display

Gathered forest mushroom and goat cheese tartlets
Seared lamb satay with apricot and tomato chutney
House smoked sausage aged cheddar, red pepper chutney

Maple Ridge Carving Station

Pitt Meadows roasted strip loin, herb crusted
Blueberry merlot jus
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

55 per person

Minimum 50 person per order



COAST TO COAST

British Columbia

Fraser Valley crudité display with assorted seasonal dips
BC smoked salmon and cod display
Marinated prawns and scallops
Candied salmon and smoked cod display
Seared BBQ pork bao buns
pickled vegetables
Steamed assorted dim sum

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
Seared Blue fine tune, poke cups

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

68.50 per person

Minimum 50 person per order

Reception Station Accompaniments

DIPS AND SALSA

Spinach and onion dip with fresh artisan bread (serves 15)	44
Humus and garlic yogurt dip with pita chips (serves 15)	40
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	66
Fresh field tomato salsa with corn chips (serves 15)	38
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	38

SNACKS

Party mix (serves 15)	16
Potato chips (serves 15)	16
Mini pretzels (serves 15)	16
Deluxe roasted nuts (serves 15)	20

CHEF ATTENDED CARVING STATIONS

Roast Angus beef Dollar buns, traditional condiments and merlot jus (minimum 50)	11
Roast Angus beef strip loin Blue cheese crust with dollar buns, traditional condiments and merlot jus (minimum 40)	17
Fraser Valley ham Fire weed honey glaze, dollar buns, traditional condiments (serves 50)	9
Chilliwack pork loin Dollar buns, grainy mustard brandy sauce (serves 50)	10



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

31 per person
 Minimum 50 person per order

ADD

CHOCOLATE FOUNTAIN

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

CHOCOLIC 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

36 per person
 Minimum 50 person per order



All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Pacific Rim

Salads (Choice of 5)

- Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**
Butter milk chive dressing **GF**
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
- Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried
halloumi, apple cider thyme dressing **GF**
- Country Potato salad, chive, chopped eggs, celery, mustard dill dressing **GF**
- Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette,
cotija cheese **GF**
- Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves, fresh cilantro,
lemon mustard seed dressing **DF, GF, V**
- Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon,
cucumber, green goddess sour cream **GF**
- Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula.
Parmesan, lemon herb aioli
- Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp,
fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Decorated Platters

- Chilled Snow crab, cocktail sauce & sauce remoulade **DF, GF**
- Grilled Prawns, chard corn, jalapeno butter, fresh cilantro,
onion chili corn bread
- Cold water Shrimp & Red prawn ceviche, mango,
avocado, coconut **DF, GF**
- Cedar plank smoked sockeye, Jalapeno sour cream **GF**
- Smoked Yellow fine tuna, BLT salad, young greens, tomato,
house cured bacon, lemon tarragon aioli
- Local and imported artisanal cheeses with crackers
and fresh fruit
- Farm grown crudités, toasted cumin & chili sour cream **GF**



Carving

- Sea salt and peppercorn crusted Black Angus prime rib, black pepper Yorkshire pudding, Port wine demi **OR**
Whole Roasted Black Angus tenderloin, herb & roasted garlic, Port wine demi

Hot Dishes

- Grilled Peri Peri Chicken breast, jalapeno corn grits, smoked onion & bourbon sauce, sweet corn relish **GF OR**
- Sous vide veal striploin, caramelized pearl onions, young leeks, double smoked bacon, sauteed morels, thyme cream **GF**
- Seared Pacific Sablefish, sweet pea risotto, steamed clams, gem tomato salad, seafood butter sauce **GF OR**
- Grilled Red Spring salmon, warm bean salad, barbequed prawns, smoked peach gastrique, black pepper hollandaise **GF**
- Porcini Agnolotti, forest mushroom duxelles, butter poached Dungeness crab asparagus salad, Armagnac cream **OR**
- Mafalda, milk braised veal ragu, Italian sausage, crisp pancetta, chard tomato, young spinach, lemon ricotta, tomato basil cream
- Steamed spring vegetable, cilantro curry butter, tomato & onion salad, spiced cashews, papadums **DF,GF,V OR**
Roasted cauliflower, chard poblanos, lime sour cream, cilantro, Cotija **GF**
- Barbeque spice apple wood smoked roast potato **GF OR**
- Buttermilk whipped potato, smoked gouda, chive crème fresh **GF OR**
- Steamed coconut rice, lemon grass, chilies, lime leaves **DF, GF, V**

Dessert

- Coconut mango crisp, coconut crumble, vanilla gelato
- Peach and almond crème Brule
- Strawberry shortcake, lemon cream, mint
- Cheesecakes, tortes, flans, tarts
- Assorted fruit pies, French tortes
- Seasonal fruit and berries
- Freshly brewed coffee and tea

88 per person

Minimum 75 person per order

All prices subject to gratuity and GST.

Dinner Buffets

Taste Of The Fraser Valley

Salads (Choice of 5)

- Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**
Butter milk chive dressing **GF**
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
- Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried
halloumi, apple cider thyme dressing **GF**
- Country Potato salad, chive, chopped eggs, celery, mustard dill dressing **GF**
- Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette,
cotija cheese **GF**
- Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves, fresh cilantro,
lemon mustard seed dressing **DF, GF, V**
- Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon, cu-
cumber, green goddess sour cream **GF**
- Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula.
Parmesan, lemon herb aioli
- Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp,
fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Decorated Platters

- Smoked deli and cured meat display, assorted mustards
- Local and imported artisanal cheeses with crackers
and fresh fruit
- Farm grown crudité's, toasted cumin & chili sour cream **GF**



Carving

- Roasted Black Angus Striploin, herb & roasted garlic, Port wine demi **DF, GF OR**
- Smoked Lamb leg, garlic chili rub, onion chutney, tamarind jus **DF, GF**

Hot Dishes

- Grilled Pari Pari Chicken breast, jalapeno corn grits, smoked onion & bourbon sauce, sweet corn relish **GF OR**
- Grilled Tandoori pork tenderloin, chili lentils, tomato salad, mango peach chutney, cilantro mint yogurt **GF**
- Seared Greenland Halibut, chive & Yukon gold fricassee, spring peas, house cured pepper bacon, lemon dill cream **GF OR**
- Grilled sockeye salmon, black rice, steamed clams, sea asparagus, urchin cream **GF**
- Mushroom ravioli, sautéed forest mushrooms, lemon herb ricotta, crispy pancetta, thyme and summer savory cream **OR**
- Baked cheese tortellini, roasted tomato, fontina, fresh mozzarella, Pomodoro sauce, basil cream, crispy fried eggplant
- Steamed spring vegetable, cilantro curry butter, tomato & onion salad, spiced cashews, papadums **GF OR**
- Roasted cauliflower, chard poblanos, lime sour cream, cilantro, Cotija **GF**
- Barbeque spice apple wood smoked roast potato **GF OR**
- Buttermilk whipped potato, smoked gouda, chive crème fresh **GF OR**
- Steamed coconut rice, lemon grass, chilies, lime leaves **DF, GF, V**

Dessert

- Coconut mango crisp, coconut crumble, vanilla gelato
- Peach and almond crème Brule
- Strawberry shortcake, lemon cream, mint
- Cheesecakes, tortes, flans, tarts
- Assorted fruit pies, French tortes
- Seasonal fruit and berries
- Freshly brewed coffee and tea

70 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

Dinner Buffets

Whatcom Bounty

Salads (Choice of 5)

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**
Butter milk chive dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons

Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried
halloumi, apple cider thyme dressing **GF**

Country Potato salad, chive, chopped eggs, celery, mustard dill dressing **GF**

Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette,
cotija cheese **GF**

Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves, fresh cilantro,
lemon mustard seed dressing **DF, GF, V**

Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon,
cucumber, green goddess sour cream **GF**

Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula.
Parmesan, lemon herb aioli

Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp,
fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Decorated Platters

Local and imported artisanal cheeses with crackers
and fresh fruit

Farm grown crudités, Green goddess sour cream **GF**



Carving

Roasted Black Angus Roast beef, herb & roasted garlic, Port wine demi **DF OR**

Brined Pork loin, peach cardamon relish, Gochujang jus **DF, GF**

Hot Dishes

Roasted sweet soya ginger chicken, grilled pineapple pepper relish, sweet & sour glaze, steamed rice **DF,GF**

Slow roasted Barbequed pork shoulder, chili glaze, chard corn & green tomato salsa, cornbread pudding **OR**

Seared Pacific cod, lemon grass, chilies, ginger, summer squash puree, mango relish, lime butter sauce **GF**

Mushroom ravioli, sautéed forest mushrooms, lemon herb ricotta, crispy pancetta, thyme and summer savory cream **OR**

Baked cheese tortellini, roasted tomato, fontina, fresh mozzarella, Pomodoro sauce, basil cream, crispy fried eggplant

Steamed spring vegetable, cilantro curry butter, tomato & onion salad, spiced cashews, papadums **DF, GF, V OR**

Roasted cauliflower, chard poblanos, lime sour cream, cilantro, Cotija **GF**

Barbeque spice apple wood smoked roast potato **GF OR**

Buttermilk whipped potato, smoked gouda, chive crème fresh **GF OR**

Steamed coconut rice, lemon grass, chilies, lime leaves **DF, GF, V**

Dessert

Coconut mango crisp, coconut crumble, vanilla gelato

Cheesecakes, tortes, flans, tarts, assorted fruit pies

Seasonal fruit and berries

Freshly brewed coffee and tea

64.50 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

Dinner Buffets

Vedder Mountain

Salads (Choice of 5)

Handpicked seasonal greens, Curry mango vinaigrette **DF, GF, V**

Butter milk chive dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried halloumi, apple cider thyme dressing **GF**

Country potato salad,, chive, chopped egg, celery, mustard dill dressing **GF**

Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette, cotija cheese **GF**

Lentil & cucumber salad, green peppers, coconut, chilies, curry leaves, fresh cilantro, lemon mustard seed dressing **DF, GF, V**

Spring Cobb salad, sweet peas, gem tomato, chard corn, double smoked bacon, cucumber, green goddess sour cream **GF**

Pasta Salad, navy beans, fresh basil, grilled zucchini, plum tomato, arugula. Parmesan, lemon herb aioli

Cucumber & Savoy Salad, daikon, carrot, green onion, cold water shrimp, fried tofu, Japanese lemon ginger vinaigrette **DF, GF**

Hot Dishes

Grilled beef medallions, Mexican street corn salas, pickled radish, cilantro, Mexican red sauce **GF OR**

Slow roasted Barbequed pork shoulder, chili glaze, chard corn & green tomato salsa, cornbread pudding

Roasted sweet soya ginger chicken, grilled pineapple pepper relish, sweet & sour glaze, steamed rice **DF, GF OR**

Seared Pacific cod, lemon grass, chilies, ginger, summer squash puree, mango relish, lime butter sauce **GF**

Baked cheese tortellini, roasted tomato, fontina, fresh mozzarella, Pomodoro sauce, basil cream, crispy fried eggplant

Roasted cauliflower, chard poblanos, lime sour cream, cilantro, Cotija **GF**

Barbeque spice apple wood smoked roast potato **GF OR**

Buttermilk whipped potato, smoked gouda, chive crème fresh **GF OR**

Steamed coconut rice, lemon grass, chilies, lime leaves **DF, GF, V**

Dessert

Cheesecakes, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea

58 per person

Minimum 30 person per order



Plated Dinners

LOCAL CHICKEN BREAST

Summer squash soup, roasted poblano & jalapeno salsa, lime crème, queso fresco, sprouted cilantro

Searched chicken breast, tomato risotto, gem tomato, spring vegetables, lemon cream, basil oil

Coconut cheesecake, grilled pineapple mojito compote, lime anglaise

Freshly brewed coffee and tea

49 per person

Minimum 20 person per order

GRILLED SOCKEYE

Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried halloumi, apple cider thyme dressing

Grilled red spring salmon, wild rice & corn cake, pole beans, sea asparagus, urchin cream, salmon roe

Coconut pot au crème, mango compote, vanilla gelato

Freshly brewed coffee and tea

52 per person

Minimum 20 person per order



HALIBUT

Coconut curry lentil soup, ginger, Thai basil, cilantro, coconut cream

Searched Halibut, butter poached prawns, sweet potato puree, heirloom tomato relish, Thai eggplant, ginger lemon grass cream reduction

White chocolate pistachio tart, peach mouse, cardamon anglaise

Freshly brewed coffee and tea

55 per person

Minimum 20 person per order

GRILLED NEW YORK STRIP

Cauliflower bisque, spring pea puree, carrot crisps, micro herbs

Grilled Angus New York steak, potato puree, Chimichurri butter, braised leeks, roasted carrots, caramelized shallot cream

PB & J cheesecake, salted peanut butter cheesecake, strawberry jam compote, dark chocolate gelato, peanut brittle

Freshly brewed coffee and tea

59 per person

Minimum 20 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Dinners

BEEF AND PRAWN DUO

Foraged mushroom bisque, house cured bacon, brandy crème fresh, lemon parsley gremolata

Seared Black Angus beef tenderloin sweet potato puree, butter poached prawns, seasonal vegetables & Port demi

Fresh strawberry tart, strawberry white chocolate mouse, lime anglaise, vanilla gelato

Freshly brewed coffee and tea

79 per person

Minimum 20 person per order

CHOICE OF PLATED DINNER

Summer squash soup, roasted poblano & jalapeno salsa, lime crème, queso fresco, sprouted cilantro

OR

Cauliflower bisque, spring pea puree, carrot crisps, micro herbs

Young greens, grilled peach, candied pecans, endive, pickled sweet onion, fried halloumi, apple cider thyme dressing

OR

Heirloom tomato salad, goat cheese souffle, roasted garlic crème, young greens, basil oil, aged balsamic

Choice of:

Seared chicken breast, tomato risotto, gem tomato, spring vegetables, lemon cream, basil oil

OR

Grilled red spring salmon, wild rice & corn cake, pole beans, sea asparagus, urchin cream, salmon roe

OR

Grilled Angus New York steak, potato puree, Chimichurri butter, braised leeks, roasted carrots, caramelized shallot cream

Coconut cheesecake, grilled pineapple mojito compote, lime anglaise

OR

Fresh strawberry tart, strawberry white chocolate mouse, lime anglaise, vanilla gelato

Freshly brewed coffee and tea

75 per person 4 course

66 per person 3 course

Minimum 50 person per order

SLOW ROASTED PRIME RIB

Heirloom tomato salad, goat cheese souffle, roasted garlic crème, young greens, basil oil, aged balsamic

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

Dark chocolate mousse torte, milk chocolate anglaise, chocolate gelato

Freshly brewed coffee and tea

74 per person

Minimum 20 person per order

PLATED VEGETARIAN ENTRÉE OPTIONS

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus **DF,GF,V**

OR

Spinach and ricotta cannelloni, mushroom sauté, lemon cream sauce, walnut gremolata, shaved parmesan

OR

Potato and mushroom pave with

Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout **GF**

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout **DF, GF, V**

OR

Saffron rice and vegetable phyllo pie, sweet potato puree, curry squash velouté **DF, V**

35 per person



Choice of Entrée selections must be updated 2 weeks prior to event date

All prices subject to gratuity and GST.

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	35
Ruffino Prosecco	42

WHITE WINES

Peller Estates Chardonnay, BC, VQA	36
Peller Estates Sauvignon Blanc, BC VQA	36
Red Rooster Pinto Gris, BC VQA	43
Grey Monk Latitude 50 White, BC, VQA	43
Grey Monk Riesling, BC, VQA	48

RED WINES

Peller Estates Shiraz, BC, VQA	36
Peller Estates Cabernet Sauvignon, BC, VQA	36
Red Rooster, Merlot, BC, VQA	43
Grey Monk Latitude 50 Red, BC, VQA	43
Grey Monk Pinot Noir, BC, VQA	48



All prices subject to gratuity, GST and Liquor Taxes.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)	10z	7.95	9.50
Top Shelf Spirits (Tier 2)	10z	8.85	10.50
Specialty Spirits (Tier 3)	10z	9.75	12.00
Premium Spirits (Tier 4)	10z	13.25	16.00
Domestic/Craft Beer	per can - 330ml	7.95	9.50
Import/Premium Beer	per can - 330ml	8.85	10.50
Coolers and Ciders	per can - 330ml	8.85	10.50
House Wine	per glass - 6oz	7.95	9.50
Premium Wine	per glass - 6oz	8.85	10.50
Sparkling Water	per item - 330ml	5	6
Soft Drinks	per glass - 330ml	4	4.50
Fruit Juices	per glass - 330ml	4.50	5

Host Bar—Prices are subject to 18% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$300.00 per bar, a Bartender labor 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)	\$48.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$85.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

All prices subject to gratuity, GST and Liquor taxes when applicable.

Prices subject to change.