



~ *Brunch*  
~ *Breakfast Additions*

# ***Brunch***

## **Bakery Items**

Freshly Baked Croissants, Assorted Muffins, Mini Danish Pastries  
Banana Loaf, Lemon Loaf , Carrot & Sunflower Loaf  
Assorted Bagels, Smoked Salmon & Cream Cheese  
Butter & Fruit Preserves

## **Deli Items**

Medley of Gourmet Seasonal Greens  
Maple Balsamic Vinaigrette, Creamy House Dressing  
Traditional Caesar Salad, Focaccia Croutons  
Asian Style Ginger Beef & Noodle Salad  
Tomato, Red Onion, Artichoke & Goat Cheese Salad  
Assorted Deli Meats & Condiments  
Domestic & Imported Cheese Platter

## **Hot Items**

Eggs Benedict with Canadian Back Bacon  
Waffles & Pancakes Fruit Compote, Maple Syrup & Whipped Cream  
Chicken, Wild Mushroom & Sun-Dried Tomato Penne Pasta, Pesto Cream  
Baked Salmon Fillet, Lemon Butter Glazed Asparagus, Mango Salsa

## **Dessert**

Assorted Cakes, French Pastries & Tarts  
Sliced Fresh Fruit Platter & Seasonal Berries

**\$36.00 per person**

(Minimum 60 people)

## *Hot Buffet Breakfast Additions*

**Vegetarian Eggs Benedict**, Spinach, Mushrooms, Roasted Tomatoes,  
Hollandaise Sauce

**Oven Roasted Tomatoes**, Fresh Herbs, Asiago Cheese

**Pancakes**, Blueberry Compote, Maple Syrup & Whipped Cream

**Waffles**, Fresh Fruit Compote, Maple Syrup & Whipped Cream

**French Toast**, Fresh Fruit Compote, Maple Syrup & Whipped Cream

**Warm Bread Pudding**, Fresh Fruit Compote

**Fresh Fruit Crepes**, Maple Syrup & Whipped Cream

**Ricotta Cheese, Apple & Raisin Crepe**, Vanilla Sauce

**Hot Oatmeal**, Brown Sugar, Raisins, Cranberries & Maple Syrup

**Birchermuesli**, (Oats, Apple, Cranberries, Blueberries, Apricot & Orange)

**Add any of the above items to your breakfast buffet  
for \$3.00 per person**

**Tex-Mex Scramble**, Chorizo Sausage, Bell Peppers, Cilantro,  
Monterey Jack Cheese

**Breakfast Sandwich**, English Muffin, Scrambled Eggs, Smoked Salmon,  
Chive Cream Cheese

**Breakfast Croissant**, Scrambled Egg, Green Onion, Back Bacon,  
Asiago Cheese

**Add any of the above items to your breakfast buffet  
for \$3.50 per person**

### **Crab Cakes Benedict**

English Muffin, Hollandaise Sauce

**Addition to Buffet \$5.00 per Person**

### **Smoked Salmon Platter**

Cream Cheese, Capers, Onions & Lemons

**Addition to Buffet \$5.00 per Person**



*~Plated Lunches*  
*~Working Lunches*  
*~Buffet Lunches*

# *Plated Lunches*

(Create Your Own Group Menu)

## **Soups - \$7.00**

Sweet Potato, Celery Root & Apple, Baked Walnuts  
Carrot & Ginger, Pesto Cream, Toasted Pecans  
Wild Mushroom & Thyme, Truffle Oil  
Roasted Butternut Squash & Pear Bisque  
Yukon Gold Potato, Onion & Leek  
Split Pea, Minted Cream, Pancetta  
Roasted Tomato & Fennel, Parmesan Crostini

## **Salads - \$8.00**

Medley of Gourmet Baby Salad Greens, Cucumber Ribbon  
Toasted Pumpkin Seeds, Cherry Tomato, Maple Balsamic Vinaigrette  
Traditional Caesar Salad,  
Crisp Romaine Lettuce, Focaccia Croutons, Shaved Parmesan  
Caesar Dressing  
Roma Tomato & Balsamic Marinated Bocconcini  
Roasted Bell Peppers, Frisee, Basil Pesto  
Black Olive Vinaigrette  
Spinach, Pea Greens, Pear, Radish, Goat Cheese, Toasted Walnuts  
Jalapeno Lime Yogurt Dressing

## **Desserts - \$8.00**

Goat Cheesecake, Merlot Poached Pears, Cherry Compote  
Mango Cheesecake, Mango & Berry 'Salad', Mango & Vanilla Sauce  
Warm Cherry Clafouti, Vanilla Ice Cream, Pistachio Nuts  
White & Milk Chocolate Mousse Pyramid, Raspberry Coulis  
Passion Fruit, Cassis & Almond Roll, Black Currant Sauce  
Chocolate Torte, Strawberries, Chocolate Truffle, Green Tea Sauce  
Chocolate Mousse Profiteroles, Cape Gooseberries, Fruit Coulis

## **Entrées**

### **Chicken**

Roasted Indian Spiced Breast of Chicken, Tomato Curry  
Apricot & Mango Chutney, Saffron Cashew & Raisin Pilaf

**\$22.00**

### **Salmon**

Seared Panko & Herb Crusted Fillet of BC Salmon,  
Braised Fennel & Onion, Pernod Lime Cream

**\$22.00**

### **Halibut**

Baked Pineapple & Mustard Glazed Halibut, Mango & Pineapple Salsa,  
Almond & Cilantro Cous Cous

**\$24.00**

### **Beef**

Grilled Peppered Beef Tenderloin Medallions  
Wild Mushroom Ragout

Roasted Garlic & Caramelized Whipped Potato

**\$25.00**

### **Pasta**

Sautéed Chicken, Penne Pasta, Shiitake Mushrooms, Sun Dried Tomatoes  
Basil Pesto Cream

**\$20.00**

### **Seafood Salad**

Baby Shrimp, Smoked Salmon, Crab Salad, Marinated Scallops  
Butter Lettuce, Egg, Cherry Tomato & Avocado

Citrus Herb Cream Dressing

**\$21.00**

### **Cobb Salad**

Butter Lettuce, Ham, Turkey, Cheese, Egg, Cherry Tomato, Avocado &  
Bacon, Bleu Cheese Yogurt Dressing

**\$18.00**

### **Vegetarian**

Curried Vegetable Strudel, White Bean Casserole, Vegetable Tempura  
Asparagus & Roasted Peppers, Sweet Pepper Reduction

**\$18.00**

Hot Entrées include our Chef's selection of vegetables and appropriate starch  
Bread rolls & butter and freshly brewed coffee & specialty teas

# *Working Lunches*

## **The Beacon Hill Picnic**

Medley of Gourmet Salad Greens  
Ginger Balsamic Vinaigrette, Creamy House Dressing  
Chick Pea, Green Pea, Sweet Peppers & Fresh Herb Salad  
Coleslaw, Apple & Pecan Salad, Buttermilk Cilantro Lime Dressing

### **Sandwiches on a Variety of Buns/Breads:**

Smoked Turkey, Tomato, Lettuce, Cranberry & Basil Mayo,  
Black Forest Ham & Monterey Jack, Honey Mustard  
Vegetarian, Tomato, Havarti, Portabella Mushroom,  
Sundried Tomato & Olive Tapenade  
Condiments of Crudités, Pickles & Olives  
Sliced Fresh Fruit Platter  
Assorted Bars & Squares

**\$25.00 per person**  
(Minimum of 15 people)

## **The Italian Cafe**

Medley of Gourmet Salad Greens  
Cilantro Vinaigrette, Creamy Parmesan & Orange Dressing  
Three Bean, Bell Pepper & Asparagus Salad  
Tomato, Red Onion, Artichoke & Goat Cheese Salad  
Tri Colour Shell Pasta, Rosemary Roasted Chicken, Pancetta  
Sun Dried Tomato, Shiitake Mushrooms, Pesto Cream  
Grilled Mediterranean Vegetable Focaccia Sub, Provolone Cheese  
Roasted Garlic Mayo  
Condiments of Crudités, Pickles & Olives  
Sliced Fresh Fruit Platter  
Lemon Tarts & Tiramisu Gateau  
**\$27.00 per person**  
(Minimum of 15 people)

## **The Greek Market**

Medley of Gourmet Salad Greens  
Lemon Rosemary Vinaigrette, Creamy Cucumber Dressing  
Mediterranean Salad  
Traditional Greek Salad  
Regular & Whole Wheat Pita Bread  
Chicken Souvlaki, Tzatziki Dip  
Chick Pea Falafels  
Saffron Rice, Bell Peppers & Green Peas  
Fresh Fruit Platter  
Apple Tarts, Blueberry Cheesecake  
**\$27.00 per person**  
(Minimum of 15 people)

All working lunches include freshly brewed coffee & specialty teas.

# *Working Lunches*

## **Build Your Own Burgers**

Medley of Seasonal Greens  
Maple Balsamic Vinaigrette, Creamy House Dressing  
Baby Shrimp Salad, Mango, Cucumber, Jicama, Lemon Herb Vinaigrette  
Traditional Caesar Salad, Focaccia Croutons  
Grilled Beef & Veggie Burgers  
Whole Wheat & Onion Kaiser Buns  
Sliced Tomatoes, Lettuce, Cucumbers, Onions & Pickles,  
Sliced Cheese, Bacon, Guacamole  
French Fries  
Fresh Fruit Platter, Selection of Bars & Squares  
**\$29.00 per person**  
(Minimum of 20 people)

Add Chicken Breast, Salmon Fillet or Halibut Fillet for an additional \$5.00  
per person

## **BBQ Style Lunch**

Traditional Caesar Salad, Focaccia Croutons  
Medley of Gourmet Salad Greens,  
Balsamic Vinaigrette & Creamy House Dressing  
Coleslaw, Apple & Pecan Salad, Buttermilk Cilantro Lime Dressing  
BBQ Glazed 6 oz Sirloin Steak  
BBQ Glazed Chicken Breast  
Caramelized Onions & Sautéed Mushrooms  
Baked Potato, Green Onions, Bacon Bits, Sour Cream  
Vegetable Medley  
Fresh Fruit Platter  
Assorted Bars & Squares  
**\$31.00 per person**  
(Minimum of 20 people)

**Outside BBQ Service Charge \$400.00**  
**Includes Barbecue, Barbecue Propane, Barbecue Tent Rental**  
**and is Chef Attended**

## **Build Your Mexican Fiesta**

Medley of Gourmet Salad Greens, Balsamic Vinaigrette  
& Creamy House Dressing  
Mexican Vegetable Salad  
Black Bean, Corn & Jicama Salad  
Tri Colour Nacho Chips  
Build Your Own Beef & Chicken Fajitas  
Warm Soft Tacos, Sautéed Chicken & Beef, Bell Peppers & Onions  
Lettuce, Cheese, Tomato Salsa, Olives, Guacamole, Sour Cream  
Passion Fruit Cake  
Banana Chocolate Chip Cake  
Selection of Bars & Squares  
**\$28.00 per person**  
(Minimum of 20 people)

All working lunches include freshly brewed coffee & specialty teas.

# *Lunch Buffets*

## **Vancouver Island Buffet**

### **Salads**

Medley of Gourmet Salad Greens  
Maple Balsamic Vinaigrette, Creamy House Dressing  
Yukon Gold Potato, Sundried Tomato, Olive & Caper Salad  
Roma Tomato, Red Onion, Feta, Artichoke & Pesto Salad

### **Hot Entrées**

(Choice of 2)

#### **Indian Style Butter Chicken**

Cashews, Cumin & Cilantro Basmati Rice

#### **Herb Roasted Chicken**

Wild Mushrooms, Caramelized Onion, Black Currant Reduction

#### **Chili Mustard Glazed Baked Fillet of BC Salmon,**

Cantaloupe & Honeydew Melon Salsa

#### **Cinnamon Roasted Pork Lion**

Apple & Braised Red Cabbage, Marsala Reduction

#### **Beef Bourguignon**

Mushrooms, Pearl Onions & Pancetta Bacon, Focaccia Croutons

#### **Baked Pacific Halibut Fillet**

Pink Peppercorn & Grapefruit Cream Maple & Juniper Glazed Baked Ham, Golden Raisins,  
Rum Scented Grilled Pineapple

#### **Rosemary & Garlic Roasted Leg of Lamb**

Dried Figs, Toasted Walnuts, Blackberry Minted Balsamic Jus

Chef's Selection of Vegetables & Appropriate Starch

### **Desserts**

Assorted Cakes

Fruit Tarts, Lemon Tarts, Pecan Tarts

Profiteroles & Chocolate Éclairs

Sliced Fresh Fruit Platter

Freshly Brewed Coffee & Specialty Teas

**\$34.00 per person**

(Minimum 20 people)

Bread Rolls & Butter

Add soup to your lunch for \$3.00 per person  
Add an additional entree selection for \$5.00 per person

# Lunch Buffets

## Taste of Italy

### Salads

Medley of Gourmet Salad Greens  
Italian Vinaigrette & Creamy House Dressing  
Caesar Salad, Focaccia Croutons  
Potato, Sun Dried Tomato, Caper & Olive Salad  
Roma Tomato, Bocconcini & Roasted Bell Pepper Salad  
Prosciutto Ham, Cantaloupe & Honeydew Melon

### Hot Entrées

**Mediterranean Braised Chicken**, Tomato, Black Olives, Peppers,  
**Rosemary Roast Leg of Lamb**, Pancetta & Shallots,  
Red Currant Juniper Jus  
**Penne Pasta**, Italian Sausage, Spinach, Mushrooms,  
Fennel, Lemon Caper Cream  
**Vegetable Stuffed Baked Zucchini**, Parmesan Glaze  
Green Beans, Tomato, Roasted Garlic & Toasted Almonds

### Desserts

Tiramisu Gateau  
Mascarpone & Marsala Marinated Fresh Fruit Cocktail  
Chocolate Mousse Filled Choux Pastries  
Ricotta, Apple & Raisin Crêpes, Vanilla Sauce  
Freshly Brewed Coffee & Specialty Teas

Bread Rolls & Butter

**\$36.00 per person**  
**(Minimum of 40 people)**

## Taste of Hawaii

### Soup

Opakapaka (Snapper) & Clam Chowder

### Salads

Medley of Gourmet Salad Greens  
Black & White Sesame Vinaigrette & Creamy Orange Ginger Dressing  
Spinach, Watercress, Shiitake Mushroom, Grapefruit & Cashew Nut Salad  
Rice Noodle, Duck, Snow Pea, Lychee & Pineapple Salad  
Papaya, Baby Shrimp & Squid, Hawaiian Pesto Salad

### Hot Entrées

**Baked Snapper Fillet**, Yellow Curry Cream, Mango & Cucumber Salsa  
**Fish Cakes**, Coconut Lime Cream, Tomato Ginger Chutney  
**Roast Chicken Breast**, Soya, Honey & Lemon Glaze, Green Onion Relish  
Hawaiian Rice Pilaf, Bell Peppers, Raisins, Macadamia Nuts  
Cilantro, Pineapple  
**Pacific Vegetable Stir-Fry**

### Dessert

Fresh Fruit Platter  
Pineapple Cheesecake, Guava Coulis  
Passion Fruit Cake  
White Chocolate & Macadamia Nut Cookies  
Kiwi Tarts & Lemon Coconut Tarts  
Freshly Brewed Coffee & Specialty Teas

Bread Rolls & Butter

**\$39.00 per person**  
**(Minimum of 50 people)**