



*~ Plated Dinners*  
*~ Choice Plated Dinners*  
*~ Dinner Buffets*

# *Plated Dinner*

(Create Your Own Group Menu)

## **Soups - \$7.00**

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

## **Salads - \$8.00**

Spinach, Belgian Endive, Shiitake Mushrooms, Cherry Tomato  
Toasted Almonds, Orange Chili Vinaigrette  
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, Pesto, Black Olive Vinaigrette  
Butter Lettuce & Red Leaf Lettuce  
Pea Greens, Sliced Pear & Blue Cheese  
Caramelized Pecans, Apple Cider Vinaigrette  
Spinach, Pea Greens, Pear, Radish, Goat Cheese, Toasted Walnuts  
Jalapeno Lime Yogurt Dressing  
Mediterranean Salad, Romaine Lettuce  
Tomato, Cucumber, Feta, Red Onion & Olives  
Citrus Herb Vinaigrette

## **Cold Appetizers - \$10.00**

Fresh Herb Goat Cheese Fritter, Grilled Maple Glazed Pear  
Spiced Grape Chutney  
Prosciutto Ham, Shaved Fennel & Watercress, Shaved Parmesan  
Balsamic Glaze, Basil Pesto, Toasted Pine Nuts  
Lemon Cilantro Marinated Tiger Prawns, Pea Greens  
Mango Salsa, Citrus Chive Vinaigrette  
Baby Shrimp & Crab Cake, Papaya & Pineapple Salsa  
Remoulade Sauce  
Smoked Salmon, Marinated Scallops & Mussels, Gourmet Greens  
Saffron Sweet Pepper Vinaigrette  
Maple & Juniper Roasted Duck, Cambozola Cheese, Toasted Walnuts  
Apple & Apricot Chutney, Red Currant Port Syrup

## **Desserts - \$9.00**

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

# *Dinner Menus*

(Entrée Choices)

## **Chicken**

Herb Roast Breast of Chicken, Sun Dried Tomato, Basil, Olives & Goat  
Cheese, Madeira Sauce

**\$27.00**

Roasted Chicken Breast, Lemon & Garlic Glaze, Toasted Almonds,  
Caramelized Garlic & Ginger Jus

**\$27.00**

## **Prawns & Scallops**

Lemon Pepper Sautéed Tiger Prawns & Scallops,  
Pearl Cous Cous Herb 'Risotto'  
Citrus & Tomato Tarragon Cream

**\$26.00**

## **Beef**

Grilled Dry Spiced Rubbed 7oz Beef Striploin Steak  
Garlic Roasted Portabella Mushroom, Sun Dried Cherry Reduction

**\$29.00**

Grilled Horseradish Crusted 5oz Beef Tenderloin Steak,  
BBQ Glazed Tiger Prawns, Apple Cider Reduction

**\$35.00**

Juniper Dusted Grilled 7oz Beef Tenderloin Steak, Spiced Red Onion  
Marmalade, Wild Mushroom Ragout, Brandy Green Peppercorn Sauce

**\$37.00**

## **Lamb**

Roasted Pecan Crusted Lamb Sirloin, Butternut Squash Puree  
Baked Onion & Cranberry Salsa, Balsamic Reduction

**\$29.00**

Maple & Juniper Berry Glazed Roast Half Rack of Lamb  
Pear & Black Currant Chutney, Rosemary Jus

**\$31.00**

## **Halibut**

Cumin & Pumpkin Seed Baked Halibut Fillet, Mango & Tamarind Chutney  
Citrus Curried Cream

**\$27.00**

Pineapple & Mustard Glazed Baked Halibut Fillet,  
Black Bean Papaya & Pineapple Salsa, Jalapeno Cilantro Cream

**\$27.00**

## **Salmon**

Honey & Chili Baked Wild British Columbia Salmon Fillet  
Avocado Salsa, Black Bean Sauce

**\$27.00**

Panko & Herb Crusted Salmon Fillet, Apple & Celery Root Puree  
Smoked Apple Calvados Reduction

**\$27.00**

**Entrées include our Chef's selection of vegetables, appropriate starch,  
bread rolls & butter and freshly brewed coffee & specialty teas.**

# *Plated Choice Dinner Menus*

## **THREE COURSE PLATED CHOICE DINNERS**

From The a la Carte Selection Choose 1 Salad from page 25  
Choose Up To Three of the Following Main Courses

### **Herb Roast Breast of Chicken**

Sun Dried Tomato, Basil, Olives & Goat Cheese, Madeira Sauce  
or

### **Panko & Herb Crusted Salmon Fillet**

Apple & Celery Root Puree, Smoked Apple Calvados Reduction  
or

### **Grilled Dry Spiced Rubbed 7oz Beef Striploin Steak**

Garlic Roasted Portabella Mushroom  
Sun Dried Cherry Reduction

### **From The a la Carte Selection Choose One Dessert**

Guarantee 72 hours in advance: Choice of 2 main courses: \$50.00

Guarantee 72 hours in advance: Choice of 3 main courses: \$57.00

Choice on night for 2 main courses: \$60.00

Choice on night for 3 main courses: \$67.00

## **FOUR COURSE PLATED CHOICE DINNERS**

From The a la Carte Selection Choose 1 Soup & 1 Salad from page 25  
Choose Up To Three of the Following Main Courses

### **Cumin & Pumpkin Seed Baked Halibut Fillet**

Mango & Tamarind Chutney  
Citrus Curried Cream  
or

### **Roasted Pecan Crusted Lamb Sirloin**

Butternut Squash Puree, Baked Onion & Cranberry Salsa  
Balsamic Reduction  
or

### **Roasted Chicken Breast,**

Lemon, Garlic Glaze, Toasted Almonds, Caramelized Garlic & Ginger Jus  
or

### **Grilled Horseradish Crusted 5oz Beef Tenderloin Steak**

BBQ Glazed Tiger Prawns  
Apple Cider Reduction

### **From The a la Carte Selection Choose One Dessert**

Guarantee 72 hours in advance: Choice of 2 main courses: \$54.00

Guarantee 72 hours in advance: Choice of 3 main courses: \$61.00

Choice on night for 2 main courses: \$64.00

Choice on night for 3 main courses: \$71.00

# ***Plated Choice Dinner*** (Suitable for Vegetarian, Vegan & Celiac Guests)

## **Choose 1 Soup**

Roasted Butternut Squash & Apple Bisque

or

Potato & Leek Soup Truffle Essence

Asparagus & Cilantro Soup

or

Roasted Red & Yellow Pepper Soup

## **Choose 1 Salad**

Medley of Gourmet Salad Greens, Cucumber Ribbon, Carrot Curls, Pumpkin Seeds,  
Maple Balsamic Vinaigrette

or

Spinach & Belgian Endive, Shiitake Mushrooms, Cherry Tomato,  
Toasted Almonds, Raspberry Basil Vinaigrette

or

Romaine Lettuce, Avocado, Ruby Grapefruit,  
Apple & Toasted Walnuts, Cranberry Vinaigrette

## **Choose 1 Entrée**

Beet Carpaccio, Sweet Potato & Lentil Pancake, Grilled Tofu  
Ginger & Carrot Puree, Asparagus, Yellow Tomato Herb & Garlic Sauce

or

Sweet Corn Flan, Potato & Zucchini Rosti, White Bean & Apple Puree  
Grilled Zucchini, Green Beans & Baby Beets

or

Wild Mushroom & Couscous Baked Tomato, Fine Green Beans, White Bean Ragout  
Fingerling Potatoes, Grilled Tofu, Yellow Pepper Coulis

## **Choose 1 Dessert**

Merlot Poached Pears

or

Peppered Strawberry, Mint & Orange 'Salad', Fruit Sorbet

Medley of Chocolate Dipped Fruits

or

Maple Baked Fruit, Coconut Ice Cream

Freshly Brewed Coffee & Specialty Teas

**Choice required in advance**

**3 course \$42.00**

**4 course \$49.00**

# *Dinner Buffets*

## **Victorian Dinner Buffet**

### **Salads**

Medley of Gourmet Salad Greens  
Maple Balsamic Vinaigrette & Creamy House Dressing  
Yukon Gold Potato, Sundried Tomato, Gerkins, Olives,  
Mustard Seed Dressing  
Chick Peas, Sweet Peas & Bell Pepper Salad  
Coleslaw, Apple & Pecan Salad, Buttermilk Cilantro Lime dressing  
Tomato, Red Onion, Artichoke, Goat Cheese, Pesto Salad  
Asian Style Salad, Chicken, Snow Peas, Water Chestnuts,  
Sesame Soya & Ginger

### **Cold Platters**

Smoked Turkey, Black Forest Ham, Pastrami, Salami & Prosciutto Ham  
Grainy Mustard, Pickles & Olives  
Smoked Trout, Smoked Mackerel, BBQ Salmon Fillets  
Horseradish Cream, Capers & Lemon

### **Hot Items**

**(Choice of 2)**

**Sautéed Chicken**, Penne Pasta, Chorizo, Shiitake, Spinach, Lemon Caper Cream  
**Roasted Chicken**, Onion, Garlic, Tomato, White Wine Tarragon Sauce  
**Baked Wild BC Salmon Fillet**, Beet & Orange Salsa, Orange Ginger Cream  
**Roasted Pork Loin**, Spiced Cocoa Rub, Sautéed Apple & Cranberry, Calvados Jus  
**Coconut Crusted Baked Halibut**, Curried Lemon Cream, Toasted Almonds  
**Roasted Alberta Beef Striploin**, Mushroom Medley, Green Peppercorn Red Wine Jus  
**Panko & Herb Crusted Baked Snapper Fillet**, Chili & Red Bell Pepper Sauce  
**Maple & Juniper Glazed Baked Ham**, Golden Raisins, Rum Scented Grilled Pineapple  
Chef's Selection of Vegetables & Appropriate Starch

### **Dessert**

Assorted Tortes, Cakes, French Pastries, Tarts & Mousses  
Domestic & Imported Cheese Platter  
Sliced Fresh Fruit Platter

Bread Rolls & Butter  
Freshly Brewed Coffee & Specialty Teas

**\$49.00 per person**  
**(Minimum 60 people)**

## Peninsula Dinner Buffet

### Salads

Medley of Gourmet Seasonal Greens  
Maple Balsamic Vinaigrette & Creamy House Dressing  
Traditional Caesar Salad, Focaccia Croutons  
Tomato, Red Onion, Artichoke, Goat Cheese & Pesto Salad  
Yukon Gold Potato, Sun Dried Tomato, Olive & Caper Salad  
Baby Shrimp, Mango, Cucumber & Jicama Salad  
Rice Noodle, Duck, Snow Pea, Lychee & Pineapple Salad

### Cold Platters

Smoked Turkey, Black Forest Ham, Pastrami, Salami & Prosciutto Ham  
Mustards, Pickles & Olives  
Smoked Trout, Smoked Mackerel, Barbecue Salmon Fillet, Horseradish Cream  
Sliced Smoked BC Salmon, Capers, Lemon, Red Onion, Mustard Dill Sauce  
Assorted Pâtés, Cumberland Sauce, Fresh & Dried Fruit Chutney

### Hot Items

(Choice of 3)

**Rosemary & Garlic Roasted Leg of Lamb**, Dried Figs, Toasted Walnuts, Blackberry Minted Balsamic Jus  
**Roast Alberta Beef Striploin**, Wild Mushroom Medley, Green Peppercorn Red Wine Jus  
**Baked Breast of Chicken**, Feta, Spinach & Mushroom Filled, Black Pepper Red Currant  
**Traditional Roast Turkey**, Sage Apple & Sausage Stuffing, Turkey Jus  
**Wild Fillet of Salmon**, Maple & Sesame Seed Glaze, Green Onion, Ginger Cream  
**Baked Fillet of Halibut**, Black Bean & Mango Salsa, Jalapeno Lime Cream  
**Sautéed Tiger Prawns & Scallops**, Shaved Fennel, Pernod Lime Cream  
**Cumin Baked Sable Fish Fillet**, Savoy Cabbage & Pancetta, Balsamic Reduction

Chef's Selection of Vegetables & Appropriate Starch

### Desserts

Selection of Tortes & Cheesecakes, Assorted French Pastries  
Fruit & Lemon Tarts, Profiteroles & Chocolate Éclairs  
Chocolate Mousse, Macaroons  
Domestic & Imported Cheese Platter  
Sliced Fresh Fruit Platter

Bread Rolls & Butter  
Freshly Brewed Coffee & Specialty Teas

**\$58.00 per Person**  
**(Minimum 60 People)**