Reception Platters and Stations

**RECEPTION PLATTERS**

All Reception Platters are available in half orders. Please contact the Catering Department for pricing.

- **Large Vegetarian Pizza** (Serves 8 Slices) $15
- **Large Meat Lovers Pizza** (Serves 8 Slices) $16
- **Assorted Fresh Vegetable Mirror** (Serves 40) $140
  with Selection of Dips and Hummus
- **Assorted Dessert Mirror** (Serves 25) $145
  Freshly Baked Assorted Cakes, Cookies and Squares
- **Seasonal Fresh Fruit Mirror** (Serves 40) $150
- **International Cheese and Fruit Mirror** (Serves 25) $185
  Assortment of Specialty Cheeses with Olives, Grapes
  and Seasonal Fresh Fruit, Served with Freshly Baked Artisan Breads and Crostini
- **Antipasto Platter** (Serves 25) $190
  Assorted Cured Deli Meats, Specialty Cheeses
  Marinated and Pickled Vegetables, Poached Mussels and Clams served with Freshly Baked Artisan Breads, Crostini and Crackers
- **Sushi Platter** (125 Pieces) $225
  Freshly Rolled Sushi - California Roll, Spicy Tuna Roll, Tuna Roll, Alaska Roll, Cucumber Roll, Salmon Roll
- **Boathouse Whiskey Glazed Wild Sockeye Salmon Platter** (Serves 25) $195
  Chilled Whiskey Glazed Wild Sockeye Salmon
  with Sliced Red Onions, Capers and Herb Cream Cheese
  Served with Freshly Baked Sourdough Crostini
- **Ice Prawn Tower** (100 Pieces) $245
  Poached Tiger Prawns Served with Tangy Vodka Cocktail Sauce
- **West Coast Platter** (Serves 25) $285
  Whiskey Glazed Wild Sockeye Salmon, Poached Tiger Prawns Mussels, Clams
  Served with Freshly Baked Artisan Breads and Crostini
- **Boathouse Deluxe Seafood & Antipasto Platter** / $550 (Serves 40)
  Freshly Shucked Oyster Station, Pickled Ginger Vinaigrette
  Candied Salmon and Whiskey Glazed Wild Sockeye Salmon
  Poached Tiger Prawns with Tangy Vodka Cocktail Sauce
  with Marinated Mussels and Clams
  Assorted Deli Meats and Specialty Cheeses
  Marinated and Pickled Vegetables with Olives
  Served with Freshly Baked Artisan Breads and Crostini

**STATIONS**

Based on 30-60 minutes of Continuous Service, Minimum of 40 guests, Chef’s Serve

- **MINI FISH AND CHIP STATION** / $18 PER GUEST
  Served in a Newspaper Cone
- **THE CARVERY** / $20 PER GUEST
  CHOOSE ONE
  - Roast Hip of Beef Served with Assorted Miniature Rolls, Mustard, Horseradish and Au Jus Gravy
  - Whole Carved Turkey Served with Assorted Miniature Rolls, Cranberry Sauce and Mayonnaise
  - Maple Roasted Ham Served with Assorted Miniature Rolls and Dijon Mustard
- **MINI TACO STATION** / $20 PER GUEST
  Soft Corn Tortillas, Fillings (Spicy Beef, Chipotle Chicken, Blackened Cod, Pan Roasted Vegetables) Toppings (Fresh Guacamole, Pico de Gallo, Salsa Verde, Cheddar Cheese, Sour Cream, Shredded Lettuce, Assorted Hot Sauces)
  Accompaniments (Beans, Coleslaw, Pickled Vegetables)
- **GRILLED CHEESE STATION** / $12 PER GUEST
  Fresh Sliced Sourdough Loaves, with a Selection of Aged Cheeses, Ham, Tomatoes, Banana Peppers, Pickles and Cooked to Order
- **POUTINE BAR** / $15 PER GUEST
  Kennebec Fries, Cheese Curds, Roasted Pan Gravy and Herbs

*continued>*
Reception Hors d’oeuvres

COLD HORS D’OEUVRES
(Minimum 4 Dozen – Priced per Dozen)
Tomato and Bocconcini Skewers – Fresh Basil and Balsamic Glaze / $28
Caramelized Onion Tarts – Balsamic and Thyme Sprigs / $30
One Bite Avocado Toast / $32
Pinwheel Salmon with Tzatziki on Crostini / $28
Ceviche – Tuna | Shrimp | Scallops | Market Fish Marinated in Fresh Citrus Juices / $35
One Bite Tuna Poke Served in a Crispy Wonton Shell / $39
Tomato Bruschetta on Toasted Bread with Basil Olive Oil & Balsamic / $28
Crab Bruschetta on Toasted Bread with Basil Olive Oil & Balsamic / $42
Smoked Salmon with Herb Cream Cheese on Cucumber Planks / $28
Poached Prawns and Cocktail Sauce / $40
Prime Rib with Red Onion Marmalade, Harissa Mayo and Bleu Cheese Served on Crostini / $34
Shrimp Taco Bites – Chili Lime Spiced Prawns Served over Avocado Salsa and Citrus Cream / $36
Crispy Tuna Tacos Served with Wasabi and a Mango Salsa / $38

DESSERT HORS D’OEUVRES
(Minimum 4 Dozen – Priced per Dozen)
Assorted Cookies – $18
Assorted Squares – $18
Key Lime Pie Square 1” – $18
Chocolate Dipped Strawberries – $20
Triple Chocolate Mousse Cups – $22
Fresh Fruit Skewers / Chocolate Drizzled – $22
Mini Crème Brulée – $28
Freshly Baked Profiteroles – $28
Mini Donuts – $15
Sourdough Bread Pudding – $18
Fresh Fruit Panna Cotta – $20
Bite Size Brownies – $25
Mini Strawberry Shortcake – $25
Individual Parfait Desserts – $22
Homemade Ice Cream Sandwiches – $22
Cheesecake Bites – $25

HOT HORS D’OEUVRES
(Minimum 4 Dozen / Priced per Dozen)
Vegetable Pakoras / $25
Salt and Pepper, Hot or Thai Chicken Wings / $30
Coconut Breaded Prawns with Sweet Chilli Sauce / $30
Spinach and Artichoke with Asiago Stuffed Baguette / $28
Meatball Slider / $50
Crab Stuffed Prawns / $43
Satay Trio – Combination of - Garlic Prawns, Pesto Chicken and Teriyaki Beef / $30
Garlic Naan Bites with Hummus / $27
Prosciutto Wrapped Prawns / $35
Hot Vegetable Spring Rolls Served with Sweet Chili Sauce / $30
With prawns / $35
Thai Spiced Crab Cakes with Lemon Aioli and Mango Salsa / $42
Beef Sliders with Red Onion Mayonnaise / $43

Menu selections subject to availability. All prices subject to change without notice.
All prices are subject to applicable taxes and gratuity.
Create-Your-Own Buffet

(MINIMUM OF 20 GUESTS)

To determine the per person price choose the number of allowable items per category from the list below. The price is established by the highest price item chosen in that category. Each category is added up which gives you the total price of your buffet. You can add more items to create a larger buffet at an additional cost.

**SALADS**

*Choose 2 or Choose 1 Soup and 1 Salad:*

**Okanagan Mixed Greens** – Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese topped with White Balsamic Vinaigrette / $9

**Caprese Salad** – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil / $10

**Classic Caesar Salad** – Crisp Romaine with Roasted Garlic and Parmesan tossed in a Creamy Caesar Dressing and topped with Sourdough Croutons / $9

**Roasted Red Potato Salad** – With Stone Ground Mustard Mayonnaise, Green Onion and Crispy Bacon / $10

**Greek Salad** – Fresh Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese tossed in a Sherry Wine and Oregano Dressing / $11

**Quinoa Kale Salad** – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese / $11

**Beet Salad** – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing / $11

**SOUP**

- **Minestrone Soup** – Fresh Vegetables, Pasta, Light Vegetable Broth / $8
- **Tomato Basil Soup** – Roasted Tomatoes, Caramelized Onions and Fresh Basil / $8
- **Bacon, Potato and Leek Soup** – Smoked Bacon, Creamed Leeks and Roasted Potatoes / $8
- **Home Style Chicken Noodle Soup** – Rich Chicken Broth, Penne, Green Onions and Fresh Parsley / $8
- **Butternut Squash Soup** – Roasted Butternut Squash and Red Peppers / $9
- **West Coast Seafood Chowder Soup** – Wild Market Fish, Clams, Potatoes, Thyme in a Creamy Broth / $10

*continued >*
Create-Your-Own Buffet

ENTREE (CHOOSE 3)

Chorizo and Grilled Pepper Penne – Grilled Chorizo Sausage and Red Peppers tossed in a Tomato Basil Sauce / $18

Northwest Seafood Penne – Wild Market Fish, Bay Shrimp and Clams Tossed with Roasted Tomatoes, Baby Spinach in a Roasted Garlic Cream Sauce / $19

Butternut Squash Ravioli – Tossed in Pernod Cream with Arugula and Toasted Pine Nuts / $20

Lasagne Al Forno – Layers of Beef, Ricotta and Mozzarella Cheeses with a House-Made Spicy Tomato Sauce / $20

Lobster and Crab Ravioli – Tossed in a Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil / $21

Wild Mushroom Ravioli – Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce / $20

Pesto Roasted Chicken – Rubbed with Fresh Basil Pesto and Roasted / $18

Asiago Breaded Chicken – Served with Tomato Basil Sauce / $19

Chicken Marsala – Seared with Wild Mushrooms and Shallots / $19

Honey Glazed Cornish Game Hen – Seared and Roasted with Asian Soy Glaze / $20

Coconut Seared Cod – Covered with a Coconut Lime Sauce, Asparagus, Green Chickpeas and Red Peppers / $18

Seafood Paella – Seasoned Rice with Chorizo, Mussels, Clams and Chicken / $21

Maple Roasted Salmon – Fire Grilled and Marinated in Maple Soy Glaze / $21

Salmon Wellington – Sockeye Salmon Baked in Puff Pastry and accompanied with a Beurre Blanc Thyme Sauce / $21

Brined Pork Chops – Grilled and Topped with Apple Chutney / $21

Maple Roasted Ham – With Dijon Mustard / $23

Slow Roasted Prime Rib – Over Roasted and Carved to Order, Served with Red Wine Merlot Demi (minimum 30 people) / $30

Certified Angus Baron of Beef – Chef Carved (minimum 20 people) / $23

*Note: Upgrade to Potato Gratin – $3 per Guest

All Create-Your-Own Buffets will be served with:
Assortment of Freshly Baked Breads and Rolls
Roasted Baby Potatoes* Tossed in Garlic Oil and Seasoned Rice Pilaf with Sautéed Carrots, Celery and Onions
Chef Selection of Freshly Roasted Seasonal Vegetables

DESSERT (CHOOSE 2)

Assorted Bars and Cookies / $8

Fresh Fruit Skewers / $8

Seasonally Inspired Mini Crème Brûlée / $9

Freshly Baked Profiteroles / $9

Key Lime Square / $9 (1” square)

Warm Sourdough Bread Pudding / $9

Fresh Fruit Panna Cotta / $9

Includes Freshly Brewed Gourmet Coffee and Imported Teas
Dinner

QUAYSIDE BUFFET / $45 PER GUEST
(MINIMUM OF 25 GUESTS)

SALADS (CHOOSE 3)
Okanagan Mixed Greens - Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette
Greek Salad – Fresh Cucumber, Tomato, Peppers, Kalamata Olives, Feta Cheese in a Sherry Oregano Dressing
Caesar Salad – Crisp Romaine, Roasted Garlic and Aged Parmesan tossed in a Creamy Caesar Dressing with Sourdough Croutons
Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing
Roasted Red Potato Salad – With Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon
Kale and Quinoa Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese
Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

ENTRÉES (CHOOSE 3)
Butternut Squash Ravioli – Tossed in Pernod Cream with Arugula and Toasted Pine Nuts
Chicken Marsala – Seared with Wild Mushrooms and Shallots
Oven Baked Salmon – Served with a Lemon Artichoke and Caper Sauce
Brined Pork Chops – Grilled and Topped with Roasted Apple Chutney
Coconut Seared Cod - Covered with Coconut Lime Sauce, Asparagus, Green Chickpeas and Red Peppers
Wild Mushroom Ravioli – Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce
Certified Angus Baron of Beef – Oven Roasted and Carved to Order, Served with Au Jus

*Note: Upgrade to Potato Gratin - $3 per Guest
Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.

ACCOMPANIMENTS
Assortment of Freshly Baked Breads and Rolls
Roasted Baby Potatoes tossed in Garlic Oil and Seasoned Rice Pilaf with Sautéed Carrots, Celery and Onions
Seasonal Vegetables

DESSERTS
Chef’s Selection of Freshly Baked Assorted Cakes, Pastries, Profiteroles, Squares and Freshly Sliced Seasonal Fruit
Includes Freshly Brewed Gourmet Coffee and Imported Teas

continued >

When your group gathers for a meal, your menu choices will help you create just the right mood.
Dinner

PACIFIC NORTHWEST BUFFET / $65 PER GUEST
(MINIMUM OF 25 GUESTS)

PLATTERS
International Cheese and Fruit Platter – Assortment of Specialty Cheeses with Mango Salsa, Grapes, Seasonal Fresh Fruit served with Freshly Baked Bread and Crostini’s
West Coast Platter – Whiskey Glazed Wild Salmon, Poached Tiger Prawns, Mussels, Clams served with Cocktail Sauce, Freshly Baked Bread and Crostini

SALADS (CHOOSE 4)
Okanagan Mixed Greens - Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese tossed with White Balsamic Vinaigrette
Greek Salad – Fresh Cucumber, Tomato, Peppers, Kalamata Olives, Feta Cheese and served in a Sherry Oregano Dressing
Caesar Salad – Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons
Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette
Roasted Red Potato Salad – With Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon
Kale and Quinoa Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs, and Goat Cheese
Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

ENTRÉES (CHOOSE 5)
Lobster and Crab Ravioli - Stuffed with Crab and Lobster served in Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil
Spicy Shrimp Scampi - Roasted Garlic, White Wine, Lemon and Chillies
Seafood Paella - Seasoned Rice with Chorizo, Mussels, Clams and Chicken
Salmon Wellington - Sockeye Salmon Baked in Puff Pastry and accompanied with a Beurre Blanc Thyme Sauce
Butternut Squash Ravioli – Stuffed Ravioli tossed in Pernod Cream with Arugula and Toasted Pine Nuts

Accompaniments
Assortment of Freshly Baked Breads and Rolls
Roasted Baby Potatoes Tossed in Garlic Oil and Seasoned Cheesy Scallop Potatoes – Sliced Potatoes Smothered in a Trio of Cheeses and Fresh Herbs Potato Gratin
Rice Pilaf with Sautéed Carrots, Celery and Onions
Chef Selection of Freshly Roasted Vegetables

DESSERTS
Our Chef’s Selection of Premier Cakes, Pastries, Mousses, Cheesecakes, Tarts, Mini Crème Brule along with a Freshly Sliced Fruit Platter
Includes Freshly Brewed Gourmet Coffee and Imported Teas
continued >
Bar Service

WINES & OTHER BEVERAGES

HOST BAR
All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds $300 per bar. Otherwise, a bartender labour charge of $60 per bar will apply plus beverage consumption. All host bar prices will be subject to 15% gratuity plus applicable taxes.

CASH BAR
All guests are responsible for paying for their own beverages. For groups of 50 or more, a cashier is required at a cost of $20 per hour (minimum 3 hours). A bartender labour charge of $20 per hour (minimum 3 hours) will apply if a minimum consumption of $300 net revenue per bar is not met.

Please Note:
*Host Bar Prices are subject to applicable taxes and gratuity. **Cash Bar prices include applicable taxes.

Exactly what your group needs to quench thirsts and delight taste buds.

<table>
<thead>
<tr>
<th>ALCOHOLIC BEVERAGES</th>
<th>HOST BAR*</th>
<th>CASH BAR**</th>
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<tbody>
<tr>
<td></td>
<td>SINGLE/DOUBLE</td>
<td>SINGLE/DOUBLE</td>
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<tr>
<td>Domestic Beer – Canadian, Koksnee, Coors Light, MGD, Budweiser</td>
<td>$6.00</td>
<td>$7.00</td>
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<tr>
<td>Imported Beer – Corona, Stella, Heineken, Guinness</td>
<td>6.75</td>
<td>8.00</td>
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<tr>
<td>7.50 Guinness</td>
<td>8.75 Guinness</td>
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<tr>
<td>Cider/Coolers</td>
<td>6.25</td>
<td>7.25</td>
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<tr>
<td>Liquor – Premium brands</td>
<td>7.59 / 11.75</td>
<td>8.75 / 11.75</td>
</tr>
<tr>
<td>Liquor – Deluxe brands</td>
<td>9.99 / 14.75</td>
<td>10.50 / 17</td>
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<tr>
<td>House Wine – VQA</td>
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<tr>
<td>Liqueurs</td>
<td>8.75 / 13.25</td>
<td>10.75 / 16.75</td>
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<tr>
<td>Grand Marnier</td>
<td>10.75 / 16.75</td>
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<tr>
<td>Alcoholic Punch (Serves 50)</td>
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<th>NON-ALCOHOLIC BEVERAGES</th>
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<td>Soft Drinks</td>
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<tr>
<td>Juice</td>
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<td>Non-Alcoholic Beer</td>
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<td>Small Aqua Panna</td>
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<td>Small Pellegrino</td>
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<td>Virgin Cocktails</td>
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<td>Shirley Temple</td>
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<tr>
<td>Sparkling Apple Juice</td>
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<tr>
<td>Non Alcoholic Punch (Serves 50)</td>
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*Custom non-alcoholic bar available upon request.*

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