Breakfast and Brunch Buffets

CONTINENTAL BREAKFAST / $17 PER GUEST
Freshly Baked Cinnamon Buns
Chef's Selection of Assorted Mini Pastries and Mini Muffins
Assorted Individual Yogurts
Seasonal Fresh Fruit Salad
Assorted Jams and Preserves
Chilled Bottled Fruit Juices
Freshly Brewed Gourmet Coffee / Imported Teas

CANADIAN BREAKFAST / $25 PER GUEST
(MINIMUM OF 20 GUESTS)
Chef's Selection of Assorted Pastries
Scrambled Eggs*
Canadian Smoked Bacon Pork Sausage*
Home Style Hash Browns
Assorted Individual Yogurts
Seasonal Fresh Fruit Salad
Assorted Jams and Preserves
Chilled Bottled Fruit Juices
Freshly Brewed Gourmet Coffee / Imported Teas

KICK START BOWLS / $25 PER GUEST
(MINIMUM OF 20 GUESTS)
Get Started With: Jasmine Rice and Quinoa
Add Two Healthy Proteins: Hard Boiled Eggs / Sunny Side Up Eggs / Pan Fried Tofu / Pork Sausage / Smoked Bacon
Mix in Your Favourites: Spinach, Spring Greens, Arugula, Kale, Tomato, Mushroom, Cucumber, Roasted Red Peppers, Feta, Shredded Aged Cheddar, Wonton Strips, Green Garbanzo Beans
Top Your Bowl With: Chipotle Aioli, Avocado Corn Relish, Pico De Gallo, Mango Salsa, White Balsamic Vinaigrette
Served with:
Chilled Bottled Fruit Juices
Freshly Brewed Gourmet Coffee / Imported Teas

A delicious, healthy breakfast is sure to get your meeting off to a great start.

*Note:
Upgrade Scrambled to Classic Eggs Benedict – $2 per Guest
Upgrade Scrambled to California Benny – $2.50 per Guest
Upgrade from Pork Sausage to Chicken Apple Sausage - $2.50 per guest

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.
Breakfast and Brunch
(MINIMUM OF 20 GUESTS)

FRASER RIVER SUNRISE / $18 PER GUEST
Seasonally Inspired Individual Frittata Slice or Burrito
Served with Home Style Hash Browns and Seasonal Freshly Sliced Fruit

CHOICE OF:
Traditional Chorizo and Hash Brown Frittata
Eggs, Hash Browns, Red Onions, Green Onions,
Caramelized Onions and Sautéed Chorizo

Roasted Tomato & Goat Cheese Frittata
Topped with Spinach, Fresh Herbs and Caramelized Onions

Vegetarian Breakfast Burrito
Tortilla filled with Hash Browns, Eggs, Avocado, Pinto Beans, Shredded Cheddar Cheese, Cilantro and Green Onions

Southern Breakfast Burrito
Tortilla filled with Ranch Styled Scrambled Eggs, Diced Ham, Red Peppers, Aged Cheddar Cheese served with Pico De Gallo

Mexican Breakfast Burrito
Tortilla filled with Ranch Style Scrambled Eggs, Chorizo Sausage, Black Beans, Tomato, Caramelized Onions, Aged Monterey Jack Cheese served with Pico De Gallo

Served with:
Chilled Bottled Fruit Juices
Freshly Brewed Gourmet Coffee, Imported Teas

Revitalize your audience with one of our unique selections to ensure your meeting is a success.
## BREAKFAST & BRUNCH

**RECEPT**

### SNACKS
- **Trail Mix**
- **Assorted Chocolate Bars**
- **Bag of Chips**
- **Fresh Yogurt Parfaits**
  - Fresh Strawberry, Blueberry, Banana, Oats & Hemp Hearts
- **Chef’s Own Health Bar**
- **Corn Tortilla Chips with Salsa**
  - with Choice of Guacamole or Warm Crab and Cream Cheese Dip
- **Individual Vegetables and Dip**
  - Mason Jars with Julienned Vegetables And Various Dips (Hummus, Tzatziki, Garlic Ranch)
- **Seasonal Fresh Fruit Skewer**
  - Drizzled with Chocolate

### FRESHLY BAKED
- **Assorted Cookies**
- **Assorted Muffins**
- **Assorted Mini Muffins**
- **Buttery Croissants**
- **Danishes**
- **Cinnamon Buns**
- **Mini Loaves**
  - Lemon, Morning Glory, Cranberry or Banana

### PLATTERS
- **Assorted Fresh Vegetable Platter**
  - With Olives, Ranch Dip and Roasted Red Pepper Hummus
  - $8 per Guest
- **Artisan Cheese Board**
  - With Nuts, Dried Fruit and Assortment of Breads and Crackers
  - $9 per Guest
- **Charcuterie Platter**
  - With Cured/Deli Black Forest Ham, Turkey, Roast Beef, Cheddar, Swiss and Pepper Jack Cheese, Sliced Pickles and Olives, Freshly Baked Artisan Breads and Crostini
  - $11 per Guest

### BEVERAGES
- **Gourmet Coffee and Imported Teas**
  - $4 per Guest (per Break)
  - Gourmet Coffee, Regular or Decaffeinated
- **OR**
  - 12 Cup Urn – $32 / 16 Cup Urn – $38 / 40 Cup Urn – $90
- **Soft Drinks**
  - $3.50 each (by consumption)
- **Variety of Chilled Bottled Fruit Juices**
  - $3.50 each (by consumption)
- **Bottled Water - (500 ml)**
  - San Pellegrino or Aquafina
  - $4 each (by consumption)
- **Cold Brew Infused Citrus Iced Tea**
  - $50
  - (Serves 25)

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Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.
Lunch Buffet
(MINIMUM OF 25 GUESTS)

POWER LUNCH BOWLS / $27 PER GUEST

Get Started With: Jasmine Rice and Quinoa

Add Two Healthy Proteins: Hard Boiled Eggs / Bay Shrimp / Pan Fried Tofu / Chicken Breast / Market Fish

Mix In Your Favourites: Spinach, Spring Greens, Arugula, Kale, Tomato, Mushroom, Cucumber, Roasted Red Peppers, Beans, Feta, Shredded Aged Cheddar Cheese, Wonton Strips, Green Garbanzo Beans

Top Your Bowl With: Chipotle Aioli, Avocado Corn Relish, Pico De Gallo, Mango Salsa, White Balsamic Vinaigrette

Upgrade Premium Proteins: Grilled Sirloin Steak, Grilled Sockeye Salmon, Grilled Tiger Prawn Skewers (Additional $7 per Person)

Served with:
Seasonal Freshly Sliced Fruit Platter
Freshly Brewed Gourmet Coffee and Imported Teas

continued >
Lunch Buffets

THE BOARDROOM / $28 PER GUEST
(MINIMUM OF 10 GUESTS)
(1.5 Gourmet Sandwiches / Wraps per Guest)
Choice of Vegetable Platter OR 1 Salad
Plus Chef’s Dessert Selection with a Selection of Freshly Sliced Fruit

FRESHLY PREPARED GOURMET SANDWICH
AND WRAP SELECTIONS
Served on a Variety of Specialty Breads and Tortillas

Choice of Five:
Slow Roasted Prime Rib Rubbed with Coarse Salt, Thyme, Garlic and Brandy Sautéd Peppers and Onions
Smoked Salmon with Cream Cheese, Dill, Cucumber and Arugula
Bay Shrimp Salad Tossed in Fresh Lemon Aioli, Mango Salsa and Crushed Chilies
Alabama BBQ Chicken Seasoned Chicken, Fresh Cabbage, Pickles, Red Onion, Tomato in a Creamy Alabama BBQ Sauce
Hickory Smoked Turkey with Brie, Arugula and Cranberry Mayo
Grilled Portobello with Arugula, Caramelized Onions, Brie and Garlic Aioli
Greek Wrap Seasoned Grilled Chicken, Cucumber, Shredded Lettuce, Julienned Red Onions Dressed in Tzatziki and Feta Cheese
Thai Wrap with Sweet Soy Glazed Chicken Breast, Vermicelli Noodles, Cucumber, Carrots, Scallions, Basil, Bean Sprouts mixed in a Spicy Peanut Sauce
Roasted Vegetarian Red Peppers, Portobello Mushrooms, Artichokes, Cherry Tomato, Zucchini in a Chipotle Aioli
Seafood Wrap Chilled Salmon, Shredded Lettuce, Cucumber, Tomato with a Garlic Aioli
Spinach Wrap Hummus, Chickpeas, Cucumbers, Red and Green Peppers, Spinach, Parsley with Sesame Seeds (Tofu Optional)
Vegan Vegetable & Tofu Wrap Rice Paper Rolls with Rice Noodles, Red Peppers, Cucumbers, Green Onions and Spinach Served with Peanut Sauce
Classic Spicy Chicken Caesar Wrap Romaine Hearts with Homemade Caesar Dressing, Spicy Breaded Chicken and Asiago Cheese

ACCOMPANIMENTS
Assorted Fresh Vegetable Platter with Olives and Dip
OR
Choice of One Salad below:
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, Feta Cheese, Kalamata Olives 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

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
Lunch Buffet - Flatbread

**ARTISAN FLATBREAD**
(MINIMUM OF 14 GUESTS)

$27 PER GUEST for Lunch
(3 Slices per Guest / 4 Slices per Flatbread – Choice of 2 Salads)

$33 PER GUEST for Dinner
(5 Slices per Guest / 4 Slices per Flatbread – Choice of 3 Salads)

**SALADS**

**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, Feta Cheese, Kalamata Olives 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, in a 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, Drizzled with Oregano Olive Oil

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**FLATBREAD SELECTIONS:**

**West Coast Seafood Flare** - Garlic Cream with Ricotta White Sauce, Locally Sourced Baby Bay Shrimp, Roasted Cherry Tomatoes, Crumbled Feta Cheese, Fresh Arugula, Drizzled with Pesto and Olive Oil, Parsley for Garnish

**Southern Chicken** - BBQ Chicken Chunks, Boathouse Smokey BBQ Sauce. Diced Roasted Red Peppers, Caramelized Onions, Monterey Jack Cheese, Drizzled with Classic Ranch, Cilantro for Garnish

**Rustic Pepperizo Flatbread** - Crumbled Chorizo, Classic Pepperoni, Roasted Garlic and Mushrooms, Traditional Tomato Sauce, Mozzarella, Hand Torn Basil, Drizzled with Olive Oil, Parsley for Garnish

**Traditional Vegetarian Flatbread** – Shredded Monterey Jack Cheese, Assorted Grilled Vegetables, Traditional Tomato Sauce, Hand Torn Basil, Drizzled with Basil Oil, Parsley for Garnish

**Margarita Flatbread** - Fresh Mozzarella, Tomatoes, Garlic, and Hand Torn Basil

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**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 >

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Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.
Lunch Buffet - Little Italy
(MINIMUM OF 25 GUESTS)

$30 PER GUEST for Lunch
(includes choice of 3 Salads and 2 Pastas plus Accompaniments & Desserts)

$36 PER GUEST for Dinner
(includes choice of 4 Salads and 3 Pastas plus Accompaniments & Desserts)

SALADS
- 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, Feta Cheese, Kalamata Olives in a Sherry Oregano Dressing
- Caesar Salad: Crisp Romaine, Roasted Garlic and Aged Parmesan tossed in a Creamy Caesar Dressing with Sourdough Croutons
- Beef 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

PASTA SELECTIONS
- Butternut Squash Ravioli: Tossed in Pernod Cream with Arugula and Toasted Pine Nuts
- Lasagne Al Forno: Layers of Beef, Ricotta and Mozzarella Cheeses with a House-Made Spicy Tomato Sauce
- Chorizo and Grilled Pepper Penne: Grilled Chorizo Sausage and Red Peppers tossed in a Tomato Basil Sauce
- Northwest Seafood Penne: Wild Market Fish, Bay Shrimp and Clams Tossed with Roasted Tomatoes, Baby Spinach in a Roasted Garlic Cream Sauce
- Chicken Penne Rustica: Chicken, Tomato, Herbs, Capers, Mushrooms, Spinach in a Rose Sauce
- Vegetarian Lasagna: Spinach, Broccoli, Zucchini, Carrot with Mozzarella with a Home-Made Spicy Tomato Sauce
- Wild Mushroom Ravioli: Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce
- Clam and Bay Scallop Linguine: Clams, Bay Scallops, Roasted Tomato & Garlic Sauce
- Lobster and Crab Ravioli: Tossed in a Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil (add $7 per Guest)

ACCOMPANIMENTS
- Cold Grilled Vegetable Platter
- Fresh Garlic Bread

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

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.
Reception Platters and Stations

**RECEPTION PLAGGERS**
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** $195
  (Serves 25)
  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

*Menu selections subject to availability. All prices subject to change without notice.
All prices are subject to applicable taxes and gratuity.
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 potatoes – Sliced Potatoes Smothered in Horseradish, Dijon

**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>*
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.

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.

### ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th></th>
<th>HOST BAR* SINGLE/DOUBLE</th>
<th>CASH BAR** SINGLE/DOUBLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer – Canadian, Kokanee, Coors Light, MGD, Budweiser</td>
<td>$6.00 / $7.00</td>
<td></td>
</tr>
<tr>
<td>Imported Beer – Corona, Stella, Heineken, Guinness</td>
<td>6.75 / 7.50</td>
<td>8.00 / 8.75</td>
</tr>
<tr>
<td>Cider/Coolers</td>
<td>6.25 / 7.25</td>
<td></td>
</tr>
<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>
</tr>
<tr>
<td>House Wine – VQA</td>
<td>8.75 / 10.00</td>
<td></td>
</tr>
<tr>
<td>Liqueurs</td>
<td>8.75 / 13.25</td>
<td>10.75 / 16.75</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>10.75 / 16.75</td>
<td>12.50 / 19.50</td>
</tr>
<tr>
<td>Alcoholic Punch (Serves 50)</td>
<td>175</td>
<td></td>
</tr>
</tbody>
</table>

### NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th></th>
<th>HOST BAR*</th>
<th>CASH BAR**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>3.50 / 4.25</td>
<td>4.25</td>
</tr>
<tr>
<td>Juice</td>
<td>3.50 / 4.25</td>
<td>4.25</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>5.50 / 5.75</td>
<td>5.75</td>
</tr>
<tr>
<td>Small Aqua Panna</td>
<td>5.00 / 5.25</td>
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<tr>
<td>Small Pellegrino</td>
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<tr>
<td>Virgin Cocktails</td>
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</tr>
<tr>
<td>Shirley Temple</td>
<td>3.75 / 4.25</td>
<td>4.25</td>
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<tr>
<td>Sparkling Apple Juice</td>
<td>18</td>
<td>18</td>
</tr>
<tr>
<td>Non Alcoholic Punch (Serves 50)</td>
<td>100</td>
<td></td>
</tr>
</tbody>
</table>

Custom non-alcoholic bar available upon request.