

CATERING MENU



October 2010



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BREAKFAST BUFFETS

*All Breakfast Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 10 guests, a \$5 per guest surcharge will apply.*

Continental

\$16 per guest

Select Chilled Juices

Orange, grapefruit & apple juice

Freshly Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal selection

Whole Fruit

Seasonal selection

Executive Continental

\$22 per guest

Local Pressed Apple Juice

Okanagan Seasonal Whole Fruit

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal

Freshly Baked Mini Breakfast Pastries

Muffins, croissants, and fruit danishes

Granola Parfait

Fresh fruit & berries, granola, yogurt

Muesli Brule

Oats, yogurt, apple, almonds, caramelized sugar

Five Grain Almond Granola

Individual Low Fat Fruit Yogurts



BREAKFAST BUFFETS

*All Breakfast Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 10 guests, a \$5 per guest surcharge will apply.*

All Canadian

\$20 per guest

Select Chilled Juices

Orange, grapefruit, apple

Freshly Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal

Kellogg's Individual Cold Breakfast Cereals

Five Grain Almond Granola

Scrambled Eggs

Clipped chives

Breakfast Potatoes

Smoky Bacon, Grilled Ham, Country Sausage

Bagels and Lox

\$19 per guest

Select Chilled Juices

Orange, grapefruit, apple

Select Bagels

Cream cheese

Smoked Salmon

Red onion, capers, lemon

Sliced Roma Tomatoes

Extra virgin olive oil, fresh basil

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal

Individual Low Fat Yogurts



BREAKFAST BUFFETS

*All Breakfast Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 10 guests, a \$5 per guest surcharge will apply.*

Knox Mountain Brunch

\$34 per guest

Select Chilled Juices

Orange, grapefruit, apple

Freshly Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Select Bagels & Toast

Cream cheese, fruit preserves

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal

Individual Low Fat Yogurts

Pasta Salad, Pesto Dressing

Cold Smoked Salmon

Caper & onion

Roma Tomato Onion Salad

Local & Imported Cheese

Baguettes and crackers

Country Scrambled Eggs

Vegetables & cheddar cheese

Smoky Bacon, Grilled Ham, Country Sausage

Cinnamon French Toast

Maple syrup

Carved Maple cured Ham

Specialty mustards

Roasted Lemon Herb Chicken

BC Salmon

Fresh garden pea cream

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If you don't see it on the menu, please ask your Conference Services Manager.*



BREAKFAST BUFFET ENHANCEMENTS

Enhance your Breakfast Buffet by adding any of the following:

Omelette station with Ham, Mushrooms, Tomato, Onion, Peppers and Cheddar Cheese <i>(Chef fee of \$75 will apply, per 75 guests)</i>	\$10 per guest
Scrambled Eggs with Cheddar and Clipped Chives	\$4 per guest
Scrambled Eggs with Brie and Caramelized Onions	\$5 per guest
Eggs Benedict with Canadian Back Bacon and Hollandaise	\$5 per guest
Eggs Benedict with Smoked Salmon, Spinach, Dill Hollandaise	\$5 per guest
Turkey Chorizo Sausage	\$5 per guest
Buttermilk Pancakes with Maple Syrup	\$5 per guest
Cinnamon French Toast with Strawberry Compote and Syrup	\$5 per guest
Apple Cinnamon Crepes with Whipped Cream, Fruit Compote	\$5 per guest
Breakfast Sandwiches: English Muffin with Scrambled Eggs, Canadian Bacon and Cheddar Cheese	\$5 per guest
Breakfast Burrito with Scrambled Eggs, Jack Cheese and Salsa	\$5 per guest
Belgian Waffles with Whipped Cream and Berry Compote	\$5 per guest

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BREAKFAST BUFFET ENHANCEMENTS

Enhance your Breakfast Buffet by adding any of the following:

Flavoured Fruit Yogurt	\$3 per guest
Muesli (<i>Oats, Yogurt, Apple, Almond, Raisin, Honey</i>)	\$3 per guest
Select Kellogg's Cereals	\$3 per guest
Granola (<i>Apple & Almond</i>)	\$3 per guest
Vine ripened tomato, olive oil	\$3 per guest
Toast Station select grain breads, preserves	\$3 per guest
Bagel station, toaster, cream cheese	\$4 per guest
Smoked salmon, cream cheese, caper, onion	\$4 per guest
European style deli meats, speciality mustards	\$4 per guest
Granola Parfait (<i>Granola, Yogurt, Fresh Fruit & Berries</i>)	\$4 per guest
Smoothies (<i>House made, Chef inspired flavours</i>)	\$4 per guest



PLATED BREAKFASTS

*All Plated Breakfasts include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 10 guests, a \$5 per guest surcharge will apply.*

Working Continental

\$18 per guest

Fresh Orange or Apple Juice
Platter of Fresh Seasonal Fruit
Basket of Croissants, Muffins & Danishes
Granola Yogurt Parfait

Delta Classic

\$20 per guest

Fresh Orange or Apple Juice
Scrambled Eggs, chives
Smoky Bacon & Country Sausage
Crisp Breakfast Potatoes
Basket of Croissants, Muffins & Danishes

French Toast

\$21 per guest

Fresh Orange or Apple Juice
Thick Cut Cinnamon Brioche French Toast, warm maple syrup, Country Sausage
Basket of Croissants, Muffins & Danishes

Grand Benedict

\$24 per guest

Fresh Orange or Apple Juice
Granola Yogurt Parfait
Traditional Eggs Benedict
Two poached eggs, Canadian bacon, English muffin, Hollandaise sauce
Crisp Breakfast Potatoes
Basket of Croissants, Muffins & Danishes

Corned Beef Hash

\$24 per guest

Fresh Orange or Apple Juice
Platter of Fresh Seasonal Fruit
Corned Beef Hash
Two poached eggs, shredded potatoes, caramelized onion
Basket of Croissants, Muffins & Danishes

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INSPIRED BREAKS

All Inspired Breaks include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas

Okanagan Morning

\$9 per guest

Local Pressed Apple Juice
Fresh Local Fruit Stand (whole fruit)
Cinnamon Apple Chips

Energy Before the Trail

\$10 per guest

Dried Fruits, Nuts, Sunflower Seeds,
Banana Chips & more
Bags to make your own Trail Mix

Tee Time

\$11 per guest

Ice Teas, Chef inspired flavours
Fresh Fruit Kebobs, yogurt dip
Chocolate covered Almonds

Executive Start

\$9 per guest

Muesli Brule (oats, apple, almond)
Fresh Fruit Kebobs, yogurt dip

Ice Cream Sandwich

\$10 per guest

Ice Cream Bars
Ice Cream Floats

Chocolate Affair

\$14 per guest

Chocolate Milkshakes
Brownie Bites
Chocolate dipped Fruit

Root Beer Stand

\$12 per guest

Boylans Old Fashion Root Beer
Mini Hot Dogs
Warm Pretzels, Dijon mustard

Snack Time

\$10 per guest

Salted Peanuts
Individual Bags of Potato Chips, assorted flavours
Nutty Bar Mix

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CREATE YOUR OWN COFFEE BREAK

Beverages

Fresh Brewed Coffee & Decaffeinated Coffee, Traditional & Herbal Teas	\$3 per guest
Hot Chocolate with Whipped Cream	\$4 per guest
Chilled Juices: Orange, Grapefruit, Apple, Cranberry, Tomato	\$4 per bottle
Smoothies: Chef inspired flavours	\$4 each
2% or Non-Fat Milk 'To Go'	\$4 per bottle
Lemonade or Iced Tea	\$4 each
Soft Drinks	\$3 per can
Boylans Old Fashion Soft Drinks	\$4 per bottle
Energy Drink	\$5 per can
Still Water	\$3 per bottle
Sparkling Water	\$4 per bottle

From the Pantry

Chocolate Dipped Strawberry	\$2 each
Baked Pretzels with Mustard	\$4 each
Chocolate Nut Covered Marshmallows	\$4 each
Fresh Cut Fruit: Melons, Pineapple, Oranges, Watermelon	\$5 per guest
Whole Fruit: Apples, Bananas & Seasonal Pieces	\$2 each
Fresh Fruit Kabobs with Yogurt Dipping Sauce	\$5 each
Muesli Brûlée	\$5 each

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CREATE YOUR OWN COFFEE BREAK

From the Pantry (continued)

Mini Breakfast Pastries: Select Muffins, Croissants, Danish Pastries	\$3 per 2 pieces
Large Homemade Muffins	\$3 each
Assorted Scones: Double Cream	\$4 each
Fruit Loaves: Banana, Lemon Poppy Seed, Carrot Raisin	\$3 per slice
Assorted Bagels, Cream Cheese	\$4 each
Cinnamon Apple Coffee Cake	\$3 per slice
Cinnamon Buns	\$4 each
Cinnamon Twist	\$3 each
House-Baked Cookies, Select Varieties	\$3 each
Biscotti: Chocolate Dipped	\$2 each
Select Squares: Lemon, Nanaimo, Pecan Nut, Peanut Butter, Brownies	\$3 each
High Protein Energy Bars	\$4 each
Trail Mix Granola Bars	\$3 each
Ice Cream Bars	\$4 each
Miss Vickie's® Potato Chips – Select Flavours	\$4 per bag
Yogurt Granola Parfaits	\$5 each
Fruit Flavoured Yogurts	\$3 each
Mini Donuts, Cinnamon Sugar, Served Warm	\$2 each



ALL DAY CATERING PACKAGES

Bottled Juice, Soft Drinks and Bottled Water may be added to any package, charged on consumption.

Delta Gold Rewards

\$28 per guest

Breakfast Buffet

Select Chilled Juices

Orange, grapefruit & apple juice

Freshly Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Fresh Cut Fruit

Melon, pineapple, citrus, seasonal selection

Fresh Brewed Coffee and Tea

Mid-Morning Break

Fresh Brewed Coffee and Tea

Mid-Afternoon Break

House-Baked Cookies

Fresh Brewed Coffee and Tea

Delta Platinum Rewards

\$50 per guest

Breakfast Buffet

Select Chilled Juices

Orange, grapefruit & apple juice

Freshly Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Fresh Cut Fruit

Melon, pineapple, citrus, seasonal selection

Fresh Brewed Coffee and Tea

Mid-Morning Break

Fresh Brewed Coffee and Tea

Lunch Buffet

Your choice of one of the following menus:

- Water Street Deli
- Lakefront Creation
- Working 9 - 5

Mid-Afternoon Break

House-Baked Cookies

Fresh Brewed Coffee and Tea



ALL DAY CATERING PACKAGES

Bottled Juice, Soft Drinks and Bottled Water may be added to any package, charged on consumption.

Delta Platinum Plus Rewards

\$63 per guest

Hot Breakfast

Select Chilled Juices

Orange, grapefruit & apple juice

Fresh Baked Mini Breakfast Pastries

Muffins, croissants & fruit danishes

Fresh Cut Fruit

Melon, pineapple, citrus & seasonal selection

Breakfast Cereals and Almond Granola

2% and Non-Fat Milk

Scrambled Eggs

Smoky Bacon, Grilled Ham and Country Sausage

Breakfast Potatoes

Fresh Brewed Coffee and Tea

Mid-Morning Break

Fresh Brewed Coffee and Tea

Hot Lunch Buffet

Your choice of one of the following menus:

- Little Italy
- Asian Flare
- Taste of India
- Mad Greek

Mid-Afternoon Break

Fresh Brewed Coffee and Tea

Assorted Cookies and Squares



LUNCH BUFFETS

*All Lunch Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 25 guests, a \$5 per guest surcharge will apply.*

Working 9 to 5

\$25 per guest

(designed for groups under 25 people; no surcharge applies)

Chef's Inspired Soup Creation

Crisp Baby Greens, Select Dressings

Deli Style Sandwiches (select three):

- Smoked Turkey, Cucumber, Swiss Cheese, Cranberry Mayonnaise, Ciabatta
- Shaved Black Forest Ham, Cheddar, Roma Tomato, Dijon, Kaiser
- Roast Beef, Tomato, Cheddar, Horseradish Mayonnaise, Multigrain Kaiser
- Pastrami, Caramelized Onions, Swiss Cheese, Marbled Rye
- Chicken Salad, Whole Wheat Bread
- Grilled Vegetables, Roasted Red Pepper Mayonnaise, Tortilla Wrap
- Roast Salmon Salad, Avocado, Cucumber, Pea Shoots, Croissant
- Tomato, Red Onion, Fresh Pea Shoots, Bocconcini, Basil Mayonnaise, Focaccia
- Egg Salad, Green and Red Onion, White Bread

Assorted Cookies

Lakefront Creation

\$25 per guest

Chef Inspired Soup Creation

Fresh Sandwich Breads and Kaiser Rolls

Crisp Baby Greens with Select Dressings

Potato and Chive Salad

Select Smoked & Cured Deli Meats

Sliced Cheese, Lettuce, Onion, Tomato, Cucumber

Dijon Mustard, French Mustard, Mayonnaise and Butter

Chef's Choice of Sandwich Salad

Assorted Squares and Cookies

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LUNCH BUFFETS

*All Lunch Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 25 guests, a \$5 per guest surcharge will apply.*

Water Street Deli

\$26 per guest

Chef Inspired Soup Creation
Crisp Baby Greens, Select Dressings
Pasta Salad with Basil Pesto Vinaigrette
Variety of Individual Bagged Potato Chips
Dill Pickles, Olives

Deli Style Sandwiches (select four):

- Smoked Turkey, Cucumber, Swiss Cheese, Cranberry Mayonnaise, Ciabatta
- Shaved Black Forest Ham, Cheddar, Roma Tomato, Dijon, Kaiser
- Roast Beef, Tomato, Cheddar, Horseradish Mayonnaise, Multigrain Kaiser
- Pastrami, Caramelized Onions, Swiss Cheese, Marbled Rye
- Chicken Salad, Cucumber, Ciabatta
- Grilled Vegetables, Roasted Red Pepper Mayonnaise, Tortilla Wrap
- Roast Salmon Salad, Avocado, Cucumber, Pea Shoots, Croissant
- Tomato, Red Onion, Fresh Pea Shoots, Bocconcini, Basil Mayonnaise, Focaccia
- Egg Salad, Green and Red Onion, White Bread

Select French Pastries

Chef's Antipasto Experience

\$27 per guest

Chef Inspired Soup Creation
Crisp Baby Greens with Select Dressings
Chef's Selection of Open-Faced Sandwiches

Antipasto Plates:

Smoked Salmon, Onion and Capers
Grilled Vegetables, Crumbled Goat Cheese
Vine-Ripened Tomatoes with Fresh Basil and Bocconcini Cheese
Pan Seared Balsamic Mushrooms

Assorted French Pastries

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LUNCH BUFFETS

*All Lunch Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 25 guests, a \$5 per guest surcharge will apply.*

Market Style

\$35 per guest

Chef Inspired Soup Creation

Cole Slaw, roasted peanuts, creamy dressing

German Potato Salad

Bacon, pommary Mustard Vinaigrette

Roma Tomato, Red Onion, Basil Balsamic Dressing

Warm Panini Sandwiches:

Chicken, Pesto, Provolone Cheese,

Roasted Red Pepper

Reuben, Corned Beef, Swiss Cheese,

Sauerkraut Dijon Mustard

Roma Tomato, Bocconcini Cheese,

Herb Focaccia, Pea Shoots

Antipasto Station:

Marinated Pickles

Smoked Salmon, Red Onion, Caper

Selection of Salami

Flavoured Cheesecakes and Sauces

Little Italy

\$31 per guest

Minestrone Soup with Basil

Garlic Bread, Crusty Rolls

Garden Greens, Select Dressings

Roma Tomato, Bocconcini and Basil

Marinated Olives

Crisp Sweet Chili Artichokes

Chicken Breast, Crispy Onions, Kalamata Olive Ragout

Penne Pasta, Basil Tomato Sauce, Fine Vegetables

Vegetarian Lasagna

Tiramisu

Sliced Fresh Fruit

Biscotti

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LUNCH BUFFETS

*All Lunch Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 25 guests, a \$5 per guest surcharge will apply.*

Asian Flair

\$32 per guest

Hot & Sour Soup

Fine vegetable, spicy broth

Chow Mein Noodle Salad

Vegetables, scallions

Marinated Vegetable Salad, sesame dressing

Spicy Ginger Fried Beef

Hoi sin Barbequed Chicken

Stir-Fried Vegetables

Jasmine Rice

Mini Crème Brule Duo

Lychee ~ Ginger orange

Taste of India

\$32 per guest

Spiced Chili Naan Bread

Cucumber Salad

Cumin, cucumber, tomato, onion, coriander

Samosa

Spiced beef, potato pastry

Butter Chicken Curry

House recipe

Aloo Gobi Curry

Roasted potato & cauliflower

Jasmine Rice

Mango Mousse



LUNCH BUFFETS

All Lunch Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas
For groups less than 25 guests, a \$5 per guest surcharge will apply.

The Mad Greek

\$34 per guest

Grilled Pita Bread, hummus dip
Caesar Salad, creamy garlic dressing, croutons, bacon
Greek Salad, feta cheese, olives, roma tomato, cucumber
Marinated Olives

Souvlaki (please select two):

All served with Tzatziki Sauce

- Chicken, charred lemon oregano
- Beef, garlic & thyme
- Lamb, mint & onion

Vegetable Kabobs
Lemon Oregano Potato

Baklava

Soup and Cobb

\$28 per guest

Chef's Broth Soup
Basil pesto, fine vegetables

Salad Bar:

Smoked Turkey, Black Forest Ham
Bay Shrimp, Chopped Eggs, Smoked Bacon
Blue Cheese Crumble, Swiss Cheese
Crisp Baby Greens & Chopped Romaine
Pear Tomatoes, Garbanzo Beans, Baby Corn
Bell Peppers, Cucumbers, Julienne Carrots
Ranch, Balsamic Vinaigrette, Grapefruit Ginger Vinaigrette
Fresh Fruit Salad
Mint & honey

Boxed Lunches

For groups that have off-site activities planned.
Please consult your Conference Services Manager.

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PLATED LUNCHESES

All Plated Lunches include Fresh Baked Rolls & Butter and Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas. Two course minimum; must include one entree.

Appetizers

Tomato & Bocconcini \$10

Fresh basil, balsamic syrup

Charred Shrimp Cocktail \$11

Avocado, mango sauce

Smoked Salmon Carpaccio \$12

Micro sprout salad, asiago lime oil

Crab Cake \$14

Micro sprouts, pickle aioli

Soups

Tomato Basil \$7

Basil oil

Rustic Mushroom \$7

Portobello, button, shitake & oyster

Potato Bacon & Onion \$7

Cheddar cheese

Salads

Harvest Greens \$6

Julienne carrot, balsamic vinaigrette

Baby Spinach Salad \$7

Roasted Portobello mushroom,

Sherry honey vinaigrette

Caesar Salad \$7

Herb croutons, house made anchovy garlic dressing

Watercress Salad \$8

Sun dried fruit, grape tomatoes,

Light citrus vinaigrette



PLATED LUNCHESES

All Plated Lunches include Fresh Baked Rolls & Butter and Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas. Two course minimum; must include one entree.

Entrées

Poultry

Lemon Grilled Chicken \$20

*Fettuccine, tomato garlic olive oil,
Primavera vegetables, fresh basil*

Pan Roasted Chicken Breast \$21

*Roast fingerling potatoes, baby vegetables,
Caramelized lemon reduction*

Barbequed Chicken Breast \$22

Whiskey BBQ sauce, corn bread, green beans

From The Butcher's Block

Steak Sandwich \$23

*Sirloin steak, focaccia, onion rings,
Roasted pepper, lumber jack potato, jus*

New York Steak \$24

*Crispy onions, charred asparagus,
Roast potato, jus*

Grilled Flat Iron Steak \$25

*Glazed carrots, sour cream chive potato,
Sautéed mushroom jus*

Herb Roasted Beef Tenderloin \$26

*Onion and leek ragoût, pancetta potato hash,
Truffled jus*



PLATED LUNCHEES

All Plated Lunches include Fresh Baked Rolls & Butter and Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas. Two course minimum; must include one entree.

Vegetarian

Agnolotti \$18

Porcini mushroom cream, fried leeks

Grilled Vegetable Rigatoni \$19

*Grilled vegetables, pea greens, pecorino cheese,
Tomato sauce*

Wild Mushroom Strudel \$22

Sautéed mushrooms, pastry wrapped, pepper coulis

The Big Salad Collection

Shrimp Cobb Salad \$23

*Rock shrimp, Bocconcini mozzarella, diced tomato,
Blue cheese, bacon, chopped egg, Kalamata olives,
Grapefruit ginger vinaigrette*

Smoked Chicken Caesar Salad \$21

*Crisp romaine hearts, garlic anchovy dressing,
Crouton, shaved parmesan cheese*

From the Pacific

Sesame Salmon \$20

*Jasmine scented rice, wok stirred vegetables,
Ginger lime butter*

Pan Seared Salmon \$22

*Steamed baby potato, julienne vegetables,
Mango cilantro cream*

Pacific Halibut \$23

*Pan seared gnocchi, basil pesto,
Kalamata olive vinaigrette*

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PLATED LUNCHESES

All Plated Lunches include Fresh Baked Rolls & Butter and Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas. Two course minimum; must include one entree.

Desserts

Vanilla Bean Pot Au Crème \$6
Chocolate biscotti

Dark Chocolate Mousse Dome \$6
Raspberry centre

Strawberry Shortcake \$6
Grand Marnier cream

Lemon Meringue Cake \$6
Raspberry sauce

Chocolate Pecan Bourbon Tart \$7
Caramel sauce

Double Chocolate Pecan Brownie \$7
Nutty ice cream



RECEPTION PACKAGES

For groups less than 25 guests, a \$5 per guest surcharge will apply.

Pub Style

\$18 per guest

Traditional Nachos

Cheddar cheese, sour cream, salsa

Dry Cajun Wings, Blue Cheese Dip

Vegetable Spring Rolls, plum sauce

Salty Pretzels

Grazing Station

\$19 per guest

Local & Imported Cheese Display

Baguettes and crackers

Vegetable Crudités

Market vegetables, herb dip

Chilled Tiger Prawns (3 per guest)

Marinated with lemon and dill

Cocktail sauce

Just Hors D'oeuvre

\$20 per guest

(based on six pieces per guest, passed or stationed)

Stuffed Mushroom, Garlic and Herb Cream Cheese

Smoked Salmon, Caper Cream Cheese

Beef Tenderloin, Stilton Cheese, Crostini

Thai Chicken Satay, Peanut Sauce

Pear and Brie Quesadilla

Sushi, Soya Wasabi Dip

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RECEPTION HORS D'OEURVE

20 piece minimum per selection.

Sticks

Grape Tomato, Bocconcini, and Basil	\$3
Thai Chicken Satay, Peanut Sauce	\$3
Mint Scented Lamb Kabobs	\$4
Beef Yakitori, Green Onions	\$4
Prawns, Toasted Coconut	\$4
Chili-Lime Salmon Satay	\$4

Asian Influence

Har Gow (<i>shrimp dumplings</i>)	\$3
Sui Mai (<i>minced pork dumpling</i>)	\$3
Vegetable Spring Rolls	\$3
Five Spice Pork Spring Roll	\$3
Hoisin Duck, Pickled Cucumber	\$4
Sushi, Soya Wasabi Dip	\$4
California Rolls, Wasabi	\$4
Torched Ahi Tuna, Wasabi Cream	\$5
Sambal Prawns, Wonton Crisp	\$5

Breaded

Zucchini Sticks	\$3
Chicken Wings, Dry Cajun	\$3
Chicken Bites	\$3
Stuffed Mushroom, Garlic & Herb Cream Cheese	\$3
Pacific Crab Cake, Gherkin Aioli	\$4

Open Face Mini Canapés

Mushroom, Caramelized Onion, Tart	\$3
Mini Quiche	\$3
Bruschetta, Tomato, Garlic, Parmesan	\$3
Cheddar Bacon, Crouton	\$3
Roasted New Potato, Mustard Onion, Aioli	\$3
Smoked Salmon, Caper Cream Cheese	\$4
Beef Tenderloin, Stilton Cheese, Crostini	\$4
Seared Scallop, Pepper Lime Salsa	\$5
Lobster Medallion, Caviar Crème Fraîche	\$5
Seared Foie Gras, Duck Prosciutto, Pepper Jelly	\$6

Wrapped

Pear and Brie Quesadilla	\$3
Smoked Chicken, Bell Pepper Mayo	\$3
Fig with Brie and Prosciutto	\$4
Scallops, Prosciutto	\$4
Asparagus, Smoked Salmon	\$4
Steak Bites, Bacon	\$4



CULINARY ACTION STATIONS

*All Action Stations are designed for a maximum of two hours.
For groups less than 25 guests, a \$5 per guest surcharge will apply.*

Flambéed Prawns

\$12 per guest

(based on 3 pieces per guest)

Prawns sautéed with garlic, shallots, tomatoes and Jack Daniels Bourbon

Oyster Bar

\$12 per guest

(based on 3 pieces per guest)

Fresh shucked oysters on ice
Roasted pepper chilli jelly, tequila sabayon, cilantro
Fruit salsa, lemon and Tabasco

Potato Martini Station

\$10 per guest

Truffled Yukon mash served in a martini glass,
Chopped bacon, green onions, cheddar cheese,
Crispy onions, sour cream, jus

Italian Pasta Bar

\$12 per guest

Penne pasta, stuffed tortellini, alfredo & tomato sauces,
Grated parmesan cheese, fresh basil
Cracked chillies, garlic bread

Add Chorizo Sausage or Prawns for \$2 per guest



CARVING STATIONS

All Carving Stations are designed for a maximum of two hours. All carved items are served with dollar rolls. A Chef's fee of \$75 will apply, per Chef, per station. 1 Chef per 75 guests. For groups less than 25 guests, a \$5 per guest surcharge will apply.

Roasted New York Striploin of Beef

\$14 per guest

Slow Roasted with Garlic and Herbs
Horseradish, Dijon Mustard, Pommery Mustard
Natural Jus

Roasted Tenderloin of Beef

\$17 per guest

Pepper & Sea Salt Crusted, Seared and Slow Roasted
Cherry Jus

Roasted Prime Rib of Beef

\$16 per guest

Herb and Shallot Crust
Horseradish, Dijon Mustard, Pommery Mustard
Natural Jus

Salmon Coulibiac

\$ 14 per guest

Whole Salmon Baked in Puff Pastry
Chardonnay Cream Sauce

Sage Roasted Turkey

\$12 per guest

Cranberry Sauce, Natural Gravy

Rack of Lamb

\$17 per guest

Herb Crusted Rack of Lamb
Dijon Mustard, Mint Jelly, Natural Jus



RECEPTION ENHANCEMENTS

All Reception Enhancements are designed for a maximum of two hours.

Pacific Seafood Display

\$15 per guest

(based on 4 pieces per guest)

Crab Legs, Salmon Medallions, Mussels, Clams
Lemon and Cocktail Sauce

Local & Imported Cheese Display

\$7 per guest

Baguettes and Crackers

Vegetable Crudités

\$5 per guest

Market Vegetables, Herb Dip

Chilled Tiger Prawns

\$9 per guest

(based on 3 pieces per guest)

Marinated with Lemon and Dill
Cocktail Sauce

Antipasto Platter

\$9 per guest

Grilled Mediterranean Vegetables
Seared Balsamic Mushrooms, Crisp Sweet Artichokes,
Kalamata Olives
Tomato and Bocconcini

Finger Sandwiches

\$7 per guest

(based on 3 pieces per guest)

Chef's Selection to Include Vegetarian

Pacific Salmon Station

\$12 per guest

Salmon Trio of Gravlax, Smoked & Candied
Traditional Accompaniments, Onion, Capers, Lemon,
Herb Cream Cheese
Baguette and Crackers



DINNER BUFFETS

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Okanagan

\$63 per guest

Baby Lettuces, Select Dressings

Pasta Salad, Basil Pesto & Bell Peppers

Tomato & Bocconcini Salad, Basil Oil

Seared Mushroom Salad, Balsamic Vinaigrette

Potato Salad, Roasted Onions, Pommery Mustard Vinaigrette

Chilled Salmon Trio

Gravlax, candied and house smoked salmon, lemon, capers, red onions

Carved Roasted New York Striploin of Beef

Horseradish, Dijon, natural jus

Roasted Chicken Breast, *Wild mushroom and pearl onion ragout*

Salmon Medallions Steamed Mussels, *Caramelized lemon cream*

Roasted Butternut Squash Agnolotti, *Tomato Kalamata ragout*

Rosemary Roasted Potatoes

Select Garden Vegetables

Chef's Selection of Mini French Pastries

Lakeshore

\$48 per guest

Crisp Baby Greens, Select Dressings

Pasta Salad, Basil Pesto & Bell Peppers

Tomato & Onion Salad, Basil Dressed

Seared Mushroom Salad, Balsamic Vinaigrette

Greek Salad, Feta Cheese, Kalamata Olives

Grilled Chicken Breast, *Thyme jus*

Salmon Medallions, *Fresh pea top cream*

Spinach and Ricotta Cheese Cannelloni

Tomato basil sauce

Rosemary Roasted Potatoes

Select Garden Vegetables

Chef's Selection of Mini French Pastries

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Valley

\$70 per guest

Crisp Baby Greens, Select Dressings

Potato Salad, Roasted Onions, Pommery Mustard Vinaigrette

Tomato and Bocconcini, Balsamic Reduction

Marinated Vegetable & Almond Salad

Charred Asparagus, Papaya Vinaigrette

Artichoke and Bay Shrimp, Mustard Vinaigrette

Chilled Salmon Trio

Gravlax, candied and house smoked salmon, lemon, capers, red Onions

Select Smoked and Cured Deli Meats, Specialty Pickles & Marinated Olives

Carved Slow Roasted Prime Rib of Beef, *Yorkshire pudding, horseradish, Dijon, natural jus*

Grilled Lamb Chops, *Crisp onions, minted jus*

Sable Fish, *Pan seared, black bean butter sauce*

Porcini Mushroom Ravioli, *Truffle scented cream sauce*

Steamed Garden Vegetables

Roasted garlic smashed potatoes

Chef's Selection of Mini French Pastries

Chocolate Fondue, Fresh Fruits & Marshmallow

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Terrace Barbeque

\$52 per guest

Crisp Baby Greens, Select Dressings

Lemon Poppy Seed Coleslaw

Potato Salad, Roasted Onions, Pommery Mustard Vinaigrette

Charred Asparagus & Papaya Vinaigrette

From The Barbeque (please select two):

Grilled New York Steak

BBQ Chicken Breast

Lemon Salmon Fillet

BBQ Beef Burger

Grilled Vegetable Kabobs

Corn on the Cob

Baked Potato, *Sour cream, chives, bacon bits*

Select Squares

Watermelon Wedges

Please add \$75 for a Chef-attended Barbeque (1 Chef per 75 Guests)

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PLATED DINNERS

All Plated Dinners include Fresh Baked Rolls & Butter and Fresh Brewed Regular & Decaffeinated Coffee and Traditional & Herbal Teas. Three course minimum; must include one entree. Choice menus can be created. \$5 menu surcharge if choices are received with guarantee 72 hours in advance. \$15 menu surcharge for guests to select entree at the table (menu must include a minimum of 2 pre-selected set starters).

Soups

Tomato Gin Soup \$7

Basil oil

Roasted Mushroom Soup \$7

Walnut cream

Cream of Asparagus Soup \$8

Crispy shallot

Double Strength Chicken Consommé \$8

Steeped with lemon grass, kaffir leaf

Onion Bisque \$9

Brie crouton

Crab Bisque \$9

Lime cream

Lobster Bisque \$10

Chives, crème fraîche

Appetizers

Smoked Onion & Wild Mushroom Flan \$7

Truffle vinaigrette micro sprouts

Smoked Salmon & Asparagus \$11

Baby lettuce, orange segments, citrus vinaigrette

Crisp Skin Wild Salmon \$12

Fennel carrot slaw, preserved lemon

Duck Confit Braised Beans \$12

Sour cherry jus

Lobster Ravioli \$14

Caviar butter sauce, micro sprouts

Charred Tournedos of Beef Tenderloin \$15

Celery root purée, stilton cheese jus



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Salads

Composed Baby Greens \$7

Fine carrot, balsamic vinaigrette

Okanagan Apple Salad \$9

*Baby lettuce, toast pecan, apple chips
Roasted apple dressing*

Spinach Salad \$9

*Fine egg, roasted mushrooms, crispy shallots
Pancetta vinaigrette*

Cucumber Wrapped Greens \$10

Goat cheese, blueberries, walnut vinaigrette

Romaine Salad \$9

*Prosciutto, pear tomatoes, shaved parmesan
Creamy garlic dressing*

Heirloom Tomato Salad \$11

*Balsamic onions, Bocconcini mozzarella
Micro sprouts, pesto vinaigrette*

Palate Cleansing Sorbet

Coconut Sorbet \$5

Blood Orange Sorbet \$5

Raspberry Lime Sorbet \$5

Grape Ice Wine Sorbet \$5

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Entrées

All entrées include select seasonal vegetables

Poultry

Grilled Lemon Chicken Breast	\$22
<i>Baby nugget potato, creamy onion sauce</i>	
Oven Roast Chicken Breast	\$24
<i>Prosciutto wrapped, basil smashed potato, thyme jus</i>	
Hen Breast & Braised Beef	\$28
<i>Duo, balsamic honey, pear puree, potato onion pave</i>	
Orange Glazed Duck Breast	\$29
<i>Yam fries, five spice jus</i>	

Ocean

Lemon Baked Salmon	\$22
<i>Jasmine rice, caramel lemon cream</i>	
Maple Cured Salmon	\$24
<i>Scalloped potato, nut onion salsa</i>	
Porcini Dusted Halibut	\$28
<i>Roasted apple risotto, red pepper coulis</i>	
Sable Fish	\$30
<i>Crisp skin, fingerling potato, black bean butter sauce</i>	
Grilled Seafood Trio	\$32
<i>Salmon, halibut, prawns, lemon potato</i>	
<i>Tomato olive ragout</i>	



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Vegetarian

Agnolotti \$20

Porcini mushroom cream, fried leeks

Grilled Vegetable Rigatoni \$21

*Grilled vegetables, pea greens, pecorino
24 hour tomato basil sauce*

Wild Mushroom Strudel \$25

Sautéed mushrooms in pastry, pepper coulis

Chef's Entrée Additions

Jumbo Garlic Prawn \$4

Salmon Fillet \$6

Grilled Chicken Breast \$6

Lobster Tail \$12

Butcher's Block

Grilled Beef Sirloin \$24

Roasted garlic potato, rosemary jus

Beef Tenderloin \$29

*Smashed baby new potato
Onion & bacon jam, natural jus*

Pacific Rim Pork Loin \$30

Soya chili marinade, hoi sin glaze

Prime Rib \$32

Slow roasted, yorkie muffin

Sour cream mash potatoes, horseradish jus



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Desserts

"B52"	\$7	Raspberry White Chocolate Mousse	\$7
<i>Kahlúa ganache, Grand Marnier cream</i>		<i>Citrus sauce</i>	
<i>Bailey's biscotti and sugar crisp</i>			
Kentucky Bourbon Pecan	\$7	Tiramisu Cream	\$7
<i>Pecan tart with rich chocolate</i>		<i>Chocolate kahlúa sauce</i>	
Chocolate Pot Au Crème	\$7	Cheesecake Trio	\$7
<i>Caramel sugar</i>		<i>Chocolate, berry, vanilla, fruit compote</i>	

Viennese Dessert Buffet

\$15 per guest

(minimum of 50 guests)

Array of Miniature French Pastries
 Chocolate Dipped Strawberries
 Assortment of Mini Cakes and Pies
 Seasonal Sliced Fresh Fruit



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WINE LIST

Red

Prospect Winery "Major Allen" Merlot	\$30
Cedar Creek Proprietors' Red	\$31
Jackson Triggs Cabernet Sauvignon	\$32
Mission Hill 5 Vineyard Pinot Noir	\$38
Jackson Triggs Shiraz	\$38
Peller Estate Cabernet Franc	\$40
Hester Creek Cabernet Merlot	\$44
Tinhorn Creek Merlot	\$47
Road 13 Honest Johns Red	\$49
Herder Meritage	\$56
See Ya Later Ranch Pin	\$70
Laughing Stock Blind Trust Red	\$78

White

Okanagan Vineyards Semillon Chardonnay	\$28
Prospect Winery "Townsend Jack" Unoaked Chardonnay	\$29
Cedar Creek Proprietors' White	\$30
Mission Hill 5 Vineyard Sauvignon Blanc	\$34
Inniskillin Pinot Grigio	\$35
Jackson Triggs Dry Riesling	\$36
Hester Creek Pinot Blanc	\$40
Mission Hill Viognier	\$42
Lake Breeze Gewurtztraminer	\$47
Cedar Creek Ehrenfelser	\$49
Wild Goose Autumn Gold	\$49



BARS

A bartender charge of \$25 per hour will apply if bar sales are under \$300.

Host Bar

(Host pays for all drinks)

Liquor – Well Brands	\$5.25
Liquor – Premium Brands	\$6.25
Martinis	\$8.00
Deluxe Liqueurs	\$7.00
<i>Drambuie, Grand Marnier, Courvoisier</i>	
Coolers/Ciders	\$5.50
Local Domestic Beers	\$5.00
Imported Beers	\$5.50
Glass of House Wine	\$6.00
Soft Drinks	\$2.50
Juice	\$3.00
Bottled Water	\$3.00

Cash Bar

(Individuals pay for their own drinks)

Liquor – Well Brands	\$6.75
Liquor – Premium Brands	\$8.00
Martinis	\$10.00
Deluxe Liqueurs	\$9.00
<i>Drambuie, Grand Marnier, Courvoisier</i>	
Coolers/Ciders	\$7.00
Local Domestic Beers	\$6.50
Imported Beers	\$7.00
Glass of House Wine	\$7.75
Soft Drinks	\$3.00
Juice	\$3.00
Bottled Water	\$3.50

All cash bar prices are inclusive of gratuity and tax.

