

DINNER MENUS



BUFFET DINNER

BURRARD BUFFET

Hearts of Caesar salad
Red potatoes with yogurt and dill
Tortellini in creamy pesto dressing
Greek style salad
Prawn, jicama, and orange salad
Fresh asparagus mimosa

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West Coast smoked seafood platter with:
Lox style and hot smoked salmon, Indian candy, smoked tuna and trout
Black Forest turkey, pepper roast beef, capicollo and prosciutto salami
Grilled vegetable platter with handmade Bocconcini, balsamic glaze

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Roasted pepper crust top sirloin of aged beef
Grilled piri piri chicken breast, fruit salsa
Wild mushroom ravioli alla panna
Roasted nugget potatoes
Bouquetiere of market fresh vegetables

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Sliced seasonal fruits
Fine selection of cakes, tarts, french pastries including:
Black Forest torte, baked cheesecake, chocolate eclairs, fresh fruit flans,
Assorted mousses and tiramisu, house-made biscotti

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Freshly brewed Café Rojas organic coffee and imported teas

\$63.00(minimum 75 guests)

BUFFET DINNER

CANADIANA BUFFET

Pacific shrimp sunomono salad
Corn and white bean salad
New red potatoes with chive dressing
Hot house tomato and handmade mozzarella, balsamic vinaigrette
Peppery greens with selection of dressings
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Chinese barbecue duck, barbecue pork and
'T' smoked chicken fresh from Vancouver's Chinatown
Assorted maki sushi with California, spicy tuna and BC rolls
Display of fresh and smoked seafood and shellfish from coastal waters
Thinly-sliced Atlantic smoked salmon served with
Pumpernickel bagels and rye breads
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Roasted baron of prime aged Alberta beef carved to your liking
Olive-oil roasted Yukon gold nuggets
Cheese tortelloni alfredo with wild mushrooms and wild game chorizo
Roasted free range chicken with dried cranberry jus
Stir fried vegetables
Basmati rice pullao
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Wedges of fruit ready for dipping in a Callebaut chocolate fondue
Selection of delicate French pastries with raspberry financier
Warm cranberry bread pudding, pear flan
Rich maple syrup eclairs and berry tarts
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Freshly brewed Café Rojas organic coffee and imported teas

\$73.00(minimum 150 guests)

BUFFET DINNER

GOURMET WEST COAST BUFFET

Gourmet greens served with a selection of house dressings
Tomato salad with basil oil
Marinated wild mushroom salad
Cucumbers dressed with dill cream
French green beans with sliced mushrooms and lemon cream dressing
New potatoes in dijon vinaigrette
Pacific seafood ceviche with fresh papaya

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Platter of wild game and duck terrines and pâtés
Grilled vegetable antipasti
Prosciutto with shaved parmesan and white truffle oil
Cold seafood platter with seared tuna, halibut, espelette wild prawns
Hot smoked salmon and shellfish

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Carved strip loin of Alberta beef, peppercorn sauce
Free range chicken breast with shiitake mushrooms
Seared haddock, tomato and white vermouth sauce
Yukon gold potato gratin
Ricotta spinach ravioli with pine nuts and sun dried tomato
Fraser Valley vegetables

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Raspberry tarts, chocolate pistachio roulade
Okanagan apple croustade, Armstrong cream cheese cake
Fresh fruit flan, assorted pastries
Cheese board with Okanagan Chevre, aged White Cheddar,
Saltspring Island Camembert and Naramata Bench Blue

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Freshly brewed Café Rojas organic coffee and imported teas

\$77.00 (minimum 150 guests)