

BUFFET DINNER MENUS



BUFFET DINNER

BURRARD BUFFET

Hearts of Caesar salad

Red potatoes with yoghurt and dill

Greek style salad

Prawn, scallop, jicama, and orange salad

Fresh asparagus mimosa

—

West Coast salmon platter with

Lox style, hot smoked salmon, Indian candy and gravlax

—

Black forest turkey, pepper roast beef, maple ham, prosciutto and grilled chorizo

Grilled vegetable platter with bocconcini, balsamico glaze

—

Roasted pepper crust top sirloin of aged beef, with carver

Grilled piri piri chicken breast, fruit salsa

Wild mushroom ravioli alla panna

Roasted nugget potatoes

Bouquetiere of market fresh vegetables

—

Sliced seasonal fruits

Fine selection of cakes, tarts and french pastries including:

Black forest charlotte, blueberry cheesecake

Chocolate éclairs, fresh fruit flans, strawberry cointreau

Assorted fruit creams and tiramisu

House made biscotti

—

Freshly brewed Moja organic coffee and imported teas

\$69.00 (minimum 75 guests)

BUFFET DINNER

CANADIANA BUFFET

Artisan greens with two dressings

Edamame, black bean and celery salad

Tomato salad with basil oil

New red potatoes with chives

Roasted gold beets, Okanagan goat feta

—

Grilled vegetable antipasti platter

Chinese barbecue duck and BBQ pork, from Vancouver's chinatown

Assorted maki sushi with California, spicy tuna and BC rolls

Pacific seafood ceviche platter with fresh papaya

—

Roasted Alberta angus beef strip loin, carved to your liking

Tandoori free range chicken, raita drizzle

Seared wild salmon filet, porcini butter

Market vegetables

Scented basmati rice pilaf

Olive-oil roasted Yukon gold nuggets

—

Wedges of fruit ready for dipping in a callebaut chocolate fondue

Raspberry puit d' amour, maple sugar tart, strawberry choux,

Warm cranberry bread pudding, pear flan, Saskatoon berry cheesecake

Chocolate hazelnut roulade, berry flan

—

Freshly brewed Moja organic coffee and imported teas

\$76.00 (minimum 150 guests)

BUFFET DINNER

GOURMET WEST COAST BUFFET

Mesclun greens, rucola and flower petals, buttermilk and vinaigrette dressings

Hot house tomatoes and buffalo mozzarella, virgin olive oil and basil

Baby cucumbers dressed with dill cream

Marinated wild mushroom salad

Peeled asparagus spears, sliced mushrooms and lemon cream dressing

New potatoes in dijon vinaigrette

—

Marinated fire-roasted peppers and chevre

Prosciutto with shaved parmesan, edamame and white truffle oil

Cold seafood platter with espelette wild prawns, tuna tataki,

Tandoori halibut, seared salmon and scallops

—

Carved angus prime rib roast, pan jus

Free range chicken breast with shiitake mushrooms

Seared sablefish, lobster butter, zucchini linguine

Yukon gold potato gratin

Ricotta spinach ravioli with pine nuts and sun dried tomato

Array of baby vegetables

—

Tapas desserts

Italian lemon tart

Raspberry financier

Amarene cherry "foret noire"

Berry panna cotta shots

Hazelnut and chocolate ganache "opera"

Saffron crème brûlée

Chocolate pistachio roulade

Lemon and double Belgian chocolate cake pops

Light ricotta cake

Green apple sorbet, merridale cider splash

Valrhona Grand cru truffles

Macarons pastels

Cheese board with Okanagan chevre, aged white cheddar,

Artisanal cheeses, water crackers and biscuits

—

freshly brewed moja organic coffee and imported teas

\$89.00 (minimum 150 guests)