

DINNER MENUS



WEST COAST CLASSICS

Consider changing the plated dessert on any of our dinners to a Deluxe Dessert Buffet, to allow your guests to mix and mingle after dinner. An additional \$6.00/guest will apply.

WEST COAST CLASSICS 1

Fresh goat cheese crouton on Fraser Valley greens
Dijon mustard vinaigrette

—

Rosemary crusted free range chicken breast
Caramelized honey thyme sauce
Garlic roast potato wedges
Garden vegetable trio

—

Tiramisu made with Italian mascarpone

—

Freshly brewed Café Rojas organic coffee and imported teas

\$55.00

WEST COAST CLASSICS 2

Thin slices of maplewood smoked chicken breast
Du puy lentil salad
Red pepper rouille dressing

—

Pan seared wild Pacific salmon filet,
Red wine sauce with sautéed organic shiitake mushrooms
Spinach ricotta ravioli
Fresh vegetables of the season

—

Okanagan apple almond croustade
Caramel sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$57.00

WEST COAST CLASSICS

WEST COAST CLASSICS 3

Wild mushroom crostini

Hot house greens

Tomato vinaigrette

—

Pepper crusted New York steak (Alberta grain fed)

Cognac and peppercorn sauce

Potato gnocchi

Fresh market vegetables

—

Strawberry romanoff puff

Dark chocolate sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$62.00

WEST COAST CLASSICS 4

Hot smoked salmon "cracker" on crisp gourmet greens

Mustard dill vinaigrette

—

Merlot braised Canadian Angus beef short rib

Vegetable mirepoix sauce

Creamy mashed potatoes

Market vegetables

—

Pear and hazelnut tart

Chocolate cream

—

Freshly brewed Café Rojas organic coffee and imported teas

\$59.00

WEST COAST CLASSICS

WEST COAST CLASSICS 5

Ceviche of striped marlin

Jicama and orange salad

Baby greens

—

Free range chicken breast stuffed with spinach, pine nut and parmesan

Citrus brandy sauce

Basil cous cous

Seasonal vegetables

—

Rich chocolate amaretti crème caramel

Fresh berries

—

Freshly brewed Café Rojas organic coffee and imported teas

\$59.00

WEST COAST CLASSICS 6

Butter lettuce leaves with seared prawns

Roasted red pepper marinato

—

Your guests' choice of pre-ordered entrée:

Fraser Valley chicken breast, porcini crust

Roasted nugget potatoes, garden fresh vegetables

or

Pacific salmon fillet with pink peppercorn sauce

Wild mushroom risotto cake, garden fresh vegetables

—

Raspberry dark chocolate "tartuffo" with

Orange apricot coulis and crème anglaise

—

Freshly brewed Café Rojas organic coffee and imported teas

\$63.00(maximum 300 guests)

For only \$6.00 per guest extra, you can change the plated dessert on any of our dinners to a Deluxe Dessert Buffet, to allow your guests to mix and mingle after dinner.

GALA DINNER

GALA DINNER 1

Pan seared spicy prawns with fresh mango salsa
Garden greens with balsamic vinaigrette

—

Caramelized banana squash soup, chive cream

—

Two peppercorn Alberta beef tenderloin

Lemon herb roasted chateau potatoes

Vegetable bouquet

—

Flourless chocolate Italiano cake

Burnt orange sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$65.00

GALA DINNER 2

Dungeness crab bisque

Cilantro cream

—

Cold smoked sockeye salmon draped over peppery greens

Dill dressing

—

Persillade lamb sirloin

Olive port demi glace

Yukon gold potato gratin cake

Seasonal vegetables

—

Pistachio charlotte with brandied cherries

Dark chocolate sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$67.00

GALA DINNER

GALA DINNER 3

Seared prawn on roasted corn salsa "taster"

—

Rich wild mushroom duck consommé

—

Hot smoked local tuna

Fresh lemon cucumber pickles

Baby greens, dill vinaigrette

—

Braised Quebec osso bucco, citrus gremolata

Roasted gnocchi a la romaine

Fraser Valley vegetables

—

Cranberry financier

Sherry and chestnut honey cream

—

Freshly brewed Café Rojas organic coffee and imported teas

\$71.00

GALA DINNER 4

Roasted carrot and Brie soup

—

Mesclun-style salad of baby lettuce leaves, herbs and sprouts

Parmesan crouton, balsamic vinaigrette

—

Your guests' choice of pre-ordered entrée:

Roasted beef tenderloin with shitakes and cream

Lemon-roasted chateau potatoes, market fresh vegetables

or

Baramundi fillet with seared prawns, tarragon tomato fondue

Spinach linguine, market fresh vegetables

—

Alternating "his and hers" desserts:

(Designed for a little sharing and comparing)

For her – fresh strawberry tart, zabaglione cream

For him – chocolate "cappuccino" sour cherries in port

—

Freshly brewed Café Rojas organic coffee and imported teas

\$67.00 (maximum 300 guests)

GALA DINNER

GALA DINNER 5

Amuse-bouche:
Scallop ceviche on roma tomato with white truffle oil

—

Creamy wild mushroom soup with smoked chicken

—

Roasted vegetable tart with peppery greens
Cilantro chive dressing

—

Roasted Pacific sablefish filet
Saffron sauce aurora
Butternut squash risotto cake
Market vegetables

—

Light lemon ricotta cake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$69.00

GALA DINNER 6

Amuse-bouche:
Seared wild salmon, shaved fennel

—

Thin slices of alder smoked duck breast
Asparagus and chive salad
White truffle oil and lemon dressing

—

Alberta beef filet with shiitake mushroom sauce
"Thermidor" style lobster tail
Pommes sautées
Trio of market vegetables

—

Orange Grand Marnier parfait with fresh raspberries
Belgian chocolate "shard"
Freshly brewed Café Rojas organic coffee and imported teas

\$82.00

GALA DINNER

GALA DINNER 7

Quebec foie gras crostini, spiced apple chutney

—

Lemon cured spot prawns and Claoquot sea scallops

Peppery greens "bouquet"

Cold pressed hazelnut oil

—

Pan seared sockeye salmon on gaufrette crisps

Wasabi lime foam

Fresh asparagus spears

—

Apple sorbet with cider splash

—

Lamb rack with salsa verde crust

Preserved lemon sauce

Yellow potato and endive gratinée

Baby vegetables

—

Chocolate timbale with coffee meringue

Sour cherries in port

—

Valrhona chocolate truffles

—

Freshly brewed Café Rojas organic coffee and imported teas

\$121.00 (maximum 200 guests)

For only \$6.00 per guest extra, you can change the plated dessert on any of our dinners to a Deluxe Dessert Buffet, to allow your guests to mix and mingle after dinner.

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

—

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

—

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

~

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

—

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
—
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
—
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
—
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
—
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

—

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

—

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

—

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

—

Freshly brewed Café Rojas organic coffee and imported teas

\$77.00 (minimum 150 guests)