



## The Exclusive Package

Price: C\$125.00

Complimentary passed non - alcoholic punch to all guests at the reception

### RECEPTION COCKTAIL HOUR PASSED CANAPES

Prosciutto wrapped asparagus  
Tomato bruschetta, fresh basil, shaved aged parmesan, crostini  
Smoked salmon roulade  
Vegetarian spring rolls, mango sweet chili sauce

### DINNER WINES

1 Bottle of house red & white wine (per table) served during dinner service

Artisan bread rolls & butter

### PLATTERS - Please select 1

Italian charcuterie, prosciutto, salami, soppressata, olives, mustard  
Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs

### SALADS - Please Select 4

Caesar salad, house made dressing, herb croutons, aged parmesan  
Classic Potato salad, egg, mayonnaise, mustard, celery, pickles  
Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing  
Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette  
Kale & quinoa salad, cauliflower, carrots, pumpkin seeds, cranberries, cucumbers, sherry vinaigrette  
Thai egg noodle salad, peppers, red cabbage, scallions, sweet chili dressing, peanuts  
Spinach, smoked bacon, mushroom, red onion, egg, house ranch  
Waldorf salad, apples, celery, walnut, grapes, mayonnaise  
Mediterranean salad, couscous, red onion, bell pepper, cucumbers, tomatoes, artichoke hearts, champagne vinaigrette  
Pesto penne salad, tomatoes, green peas, aged parmesan

### PASTA - Please Select 1

Spinach & ricotta cannelloni, rosemary sauce, gratin  
Italian sausage penne, San Marzano tomatoes, fresh basil, aged parmesan  
Classic mac & cheese, herb brioche crust  
Wild mushroom ravioli, roasted mushrooms, herb butter sauce  
Penne Arrabiatta, San Marzano tomatoes, chilies, fresh basil  
Smoked salmon penne, green peas, dill, cream sauce

## VEGETABLES - Please Select 1

Sauteed seasonal market vegetables, fresh herbs  
Asian vegetable stir fry, soy garlic sauce  
Roasted broccolini, chili, garlic  
Roasted root vegetables, cider glaze

## POTATOES • RICE - Please Select 1

Roasted olive oil & rosemary new potatoes  
Scalloped potatoes au gratin  
Traditional mashed Yukon Gold potatoes  
Garlic butter smashed nugget potatoes  
Scented Jasmine rice, ginger, kaffir lime  
Spanish rice, salsa roja, cumin  
Coconut rice, coconut milk, peas  
Vegetable fried rice, peas, corn, carrots

## VEGETARIAN | SELECT 1

Cauliflower gratin, cashew cream  
Coconut chickpea curry, cauliflower, mushrooms, red peppers, shaved almonds  
Dal makhani, lentils, butter, cream, spices  
Vegetarian picadillo, green lentils, capers, olives, potatoes

## ENTRÉES | SELECT 2

### POULTRY

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus  
Slow roasted BBQ glazed chicken breast  
Chicken parmesan, unbreaded, marinara sauce, mozzarella  
Traditional Vietnamese chicken breast, lemongrass  
Oven-roasted Dijon & herb rubbed turkey breast, turkey gravy, cranberry sauce

### FISH

Roasted BC Steelhead salmon, braised leeks, Chardonnay tarragon cream  
Glazed maple soy BC Steelhead salmon, sesame, scallions  
Miso glazed Pacific cod, shitake mushroom broth  
Lemon butter Pacific cod, fresh herbs

### BEEF & PORK

Flank steak, chimichurri Lemon & oregano  
St. Louis pork ribs  
Jack Daniels BBQ pork ribs  
Korean marinated pork loin, sesame seeds, scallions

### DESSERT

Seasonal fresh fruit platter  
The Sweet Tooth Buffet, a selection of gourmet mini desserts  
Freshly brewed signature coffee & organic teas