



Quayside Dinner Buffet

Price: C\$69.00

MINIMUM OF 25 GUESTS

ADD SOUP \$ 5

SALAD (choose two)

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WILD GREEN SALAD

Spring mix, red grapes, candied walnuts, goat cheese & white balsamic vinaigrette

GREEK SALAD

Cucumber, tomato, peppers, feta, olives & sherry oregano dressing

CAESAR SALAD

Romaine, parmesan cheese, sourdough crouton & creamy Caesar dressing

CHOPPED SALAD

Chopped romaine, field greens, cucumber, tomato, radish, carrots, pepperoncini

SIDES (choose three)

ROASTED BABY POTATOES | GARLIC MASHED POTATOES |
RICE PILAF SEASONAL VEGETABLE MEDLEY | PENNE RUSTICA |
ALFREDO PASTA | POTATO AU GRATIN

ENTREE (choose two)

ADD entrée \$ 10

CHICKEN MARSALA

Seared with wild mushrooms and shallots

BRAISED BEEF SHORT RIB

Red wine demi glace

LEMON + HERB CRUSTED SOCKEYE SALMON

Mustard beurre blanc

BARON OF BEEF

Oven roasted & carved to order, served with Au Jus

PENNE RUSTICA

Tomato, herbs, capers, mushrooms, spinach in a rose sauce

SHRIMP SCAMPI

Roasted garlic, white wine & lemon

COCONUT SEARED COD

Coconut lime sauce, asparagus and red peppers

NORTHWEST SEAFOOD CARBONARA

Wild market fish, mussels, shrimp, peas, white wine cream sauce

SALMON WELLINGTON

Sockeye salmon baked in puff pastry with thyme beurre blanc

WILD MUSHROOM RISOTTO

Add a Chef's Dessert Display \$ 5

Includes: Fresh Baked Bread, Fresh Brewed Coffee & Imported Tea's