



Pacific North West Dinner

Buffet

Price: C\$75.00

PLATTERS

International Cheese and Fruit Platter – Assortment of Specialty Cheeses with Mango Salsa, Grapes, Seasonal Fresh Fruit served with Freshly Baked Bread and Crostini's

West Coast Platter – Whiskey Glazed Wild Salmon, Poached Tiger Prawns, Mussels, Clams served with Cocktail Sauce, Freshly Baked Bread and Crostini

SALADS (CHOOSE 4)

Okanagan Mixed Greens - Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese tossed with White Balsamic Vinaigrette

Greek Salad – Fresh Cucumber, Tomato, Peppers, Kalamata Olives, Feta Cheese and served in a Sherry Oregano Dressing

Caesar Salad – Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons

Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette

Roasted Red Potato Salad – With Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

Kale and Quinoa Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs, and Goat Cheese

Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

ENTRÉES (CHOOSE 5)

Lobster and Crab Ravioli - Stuffed with Crab and Lobster served in Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil

Spicy Shrimp Scampi - Roasted Garlic, White Wine, Lemon and Chillies

Seafood Paella - Seasoned Rice with Chorizo, Mussels, Clams and Chicken

Salmon Wellington

Sauce - Sockeye Salmon Baked in Puff Pastry and accompanied with a Beurre Blanc Thyme

Butternut Squash Ravioli – Stuffed Ravioli tossed in Pernod Cream with Arugula and Toasted Pine Nuts

Brined Pork Chops – Grilled and Topped with Roasted Apple Chutney

Honey Glazed Cornish Game Hen - Seared and Roasted in an Asian Soy Glaze

Beef Short Rib - Wild Mushroom, Broccoli and Braising Jus

Penne Rustica - Tomato, Herbs, Capers, Spinach, Mushroom

Slow Roasted Prime Rib – Served with Horseradish, Dijon Mustard and Beef Au Jus

ACCOMPANIMENTS

Assortment of Freshly Baked Breads and Rolls

Roasted Baby Potatoes Tossed in Garlic Oil and Seasoned

Cheesy Scallop Potatoes – Sliced Potatoes Smothered in a Trio of Cheeses and Fresh Herbs Potato Gratin

Rice Pilaf with Sautéed Carrots, Celery and Onions

Chef Selection of Freshly Roasted Vegetables

DESSERTS

Our Chef's Selection of Premier Cakes, Pastries, Mousses, Cheesecakes, Tarts, Mini Crème Brûlée along with a Freshly Sliced Fruit Platter