



Create Your Own Buffet

To determine the per person price choose the number of allowable items per category from the list below. The price is established by the highest price item chosen in that category. Each category is added up which gives you the total price of your buffet. You can add more items to create a larger buffet at an additional cost.

SALADS Choose 2 or Choose 1 Soup and 1 Salad:

Okanagan Mixed Greens – Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette / \$11

Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil / \$12

Classic Caesar Salad – Crisp Romaine with Roasted Garlic and Parmesan Tossed in a Creamy Caesar Dressing and Topped with Sourdough Croutons / \$11

Roasted Red Potato Salad – With Stone Ground Mustard Mayonnaise, Green Onion and Crispy Bacon / \$12

Greek Salad – Fresh Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese Tossed in a Sherry Wine and Oregano Dressing / \$13

Quinoa Kale Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese / \$13

Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing / \$13

SOUP

Minestrone Soup – Fresh Vegetables, Pasta, Light Vegetable Broth / \$10

Tomato Basil Soup – Roasted Tomatoes, Caramelized Onions and Fresh Basil / \$10

Bacon, Potato and Leek Soup – Smoked Bacon, Creamed Leeks and Roasted Potatoes / \$10

Home Style Chicken Noodle Soup – Rich Chicken Broth, Penne, Green Onions and Fresh Parsley / \$10

Butternut Squash Soup – Roasted Butternut Squash and Red Peppers / \$11

West Coast Seafood Chowder Soup – Wild Market Fish, Clams, Potatoes, Thyme in a Creamy Broth / \$12

ENTREE (CHOOSE 3)

Chorizo and Grilled Pepper Penne – Grilled Chorizo Sausage and Red Peppers Tossed in a Tomato Basil Sauce / \$20

Inn at the Quay

Northwest Seafood Penne – Wild Market Fish, Bay Shrimp and Clams Tossed with Roasted Tomatoes, Baby Spinach in a Roasted Garlic Cream Sauce / \$23

Butternut Squash Ravioli – Tossed in Pernod Cream with Arugula and Toasted Pine Nuts / \$23

Lasagne Al Forno – Layers of Beef, Ricotta and Mozzarella Cheeses with a House-Made Spicy Tomato Sauce / \$24

Wild Mushroom Ravioli – Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce / \$24

Pesto Roasted Chicken – Rubbed with Fresh Basil Pesto and Roasted / \$23

Asiago Breaded Chicken – Served with Tomato Basil Sauce / \$23

Chicken Marsala – Seared with Wild Mushrooms and Shallots / \$23

Honey Glazed Cornish Game Hen – Seared and Roasted with Asian Soy Glaze / \$25

Coconut Seared Cod – Covered with a Coconut Lime Sauce, Asparagus, Green Chickpeas and Red Peppers / \$23

Seafood Paella – Seasoned Rice with Chorizo, Mussels, Clams and Chicken / \$25

Maple Roasted Salmon – Fire Grilled and Marinated in Maple Soy Glaze / \$27

Salmon Wellington – Salmon Baked in Puff Pastry and Accompanied with a Beurre Blanc Thyme Sauce / \$27

Brined Pork Chops – Grilled and Topped with Apple Chutney / \$24

Slow Roasted Prime Rib – Over Roasted and Carved to Order, Served with Red Wine Merlot Demi (minimum 30 people) / \$42

Certified Angus Baron of Beef – Chef Carved (minimum 20 people) / \$30

*Note: Upgrade to Potato Gratin – \$3 per Guest

All Create-Your-Own Buffets will be Served with:

Assortment of Freshly Baked Breads and Rolls

Roasted Baby Potatoes* Tossed in Garlic Oil and Seasoned

Rice Pilaf with Sautéed Carrots, Celery and Onions

Chef Selection of Freshly Roasted Seasonal Vegetables

DESSERT (CHOOSE 2)

Assorted Bars and Cookies / \$9

Inn at the Quay

Fresh Fruit Skewers / \$11

Seasonally Inspired Mini Crème Brûlée / \$11

Freshly Baked Profiteroles / \$9

Warm Sourdough Bread Pudding / \$11

Fresh Fruit Panna Cotta / \$11

Includes Freshly Brewed Gourmet Coffee and Imported Teas