



Buffet Dinner Menu

Price: C\$75.00

Design your dinner buffet menu. Menu price of \$75.00 per person includes your choice of (2) salads, (2) sides, (2) entrées, (1) vegetarian entrée + add on (1) soup for an additional \$8.00 per person; served with assorted cakes, fruits, and freshly brewed organic and fair trade coffee and a selection of teas.

Salads (Select two)

Citrus roasted beet and arugula salad

Goat cheese, candied pecans, citrus segments, baby kale with white wine vinaigrette

Heritage salad mix tomatoes, cucumbers, shallots and aged balsamic and roasted garlic dressing

Red romaine hearts

Caesar style dressing, shaved parmesan & crisps

Sides - starches, grains & vegetables (Select two)

Roasted yams, tossed in tarragon oil & thyme

Ragout of lentils & chickpeas

Steamed 7 grain rice

Steamed broccolini

Roasted beets & carrots

Roasted mushrooms

Buttered green beans

Roasted asparagus

Golden mash potatoes

Entrée (Select two)

Fraser Valley chicken breast, zucchini 2 ways, patty pan squash and pine nuts

Slow braised beef short ribs, spinach & parmesan

Roasted salmon, served with vanilla butter and beet chips

Pacific halibut, with lemon, leeks & fennel

Entrée - Vegetarian (Select one)

Chef's choice ravioli

Corn polenta ratatouille

Gnocchi, heirloom tomato relish

Enhance your dinner buffet: add a carving station additional \$24.00 per person

Carving station includes a chef at the station. All carving items are served with a selection of mustards, horseradish and assorted rolls. Groups above 250 people are subject to an additional charge of \$150.

Roasted beef strip loin, red wine jus

Roasted turkey, bc cranberry sauce, & house made gravy

Roasted salmon, served with vanilla butter

Bone-in ham, with tarragon pineapple glaze or sweet mustard sauce

Add a soup additional \$8.00 per person

Windset farms heirloom tomato & sweet bell pepper puree

Parsnip & celery root, maple black pepper glaze

Roasted squash & carrot, made with coconut milk

Desserts

Assorted cakes and fruit platter (fruit platter – gf & vegan)

Enhance your dessert station by selecting a seasonal dessert

Individual mousses and tarts - \$6.00 per person

Coffee and tea freshly brewed organic & fair trade coffee and selection of teas