

Pacific Rim Buffet Dinner

Price:C$91.00

Pacific Rim

Artisan breads

Salads (choice of 5)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette DF,GF Mulato lime crema dressing GF
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing GF
Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing DF, GF
Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing DF, GF
Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique
Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing DF, V
Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt GF
Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn vinaigrette GF

Decorated Platters

Crab cakes, corn & jalapeno, avocado mouse, micro greens
Grilled Prawns, cabbage slaw, avocado lime dressing,
Pico de Gallo, warm tortilla
Chilled marinated seafood cocktail, lemon tarragon aioli GF
Cedar plank smoked sockeye, spice rub, lime crème fresh GF
Blue fin Tuna carpaccio, radish, horse radish crème fresh,
arugula, pickled carrot, caviar, taro chips GF
Local and imported artisanal cheeses with crackers
and fresh fruit
Farm grown crudités, lemon dill sour cream dip GF

Carving

Sea salt and peppercorn crusted Black Angus prime rib, black pepper Yorkshire pudding, Port wine demi

OR

Whole Roasted Black Angus tenderloin, herb & roasted garlic, Port wine demi

Hot Dishes

Grilled breast of chicken, corn & potato hash, chorizo, smoked onion and honey marmalade, crispy oni0ns , cider pan jus **OR**

Smoked Yarrow duck breast, sweet soya & 5 spice glaze, coconut yam puree, roast peach, hoisin demi GF, DF

Seared Pacific Halibut, warm green bean & bacon salad, lemon caper cream reduction with tomato GF **OR**
Seared Red spring Salmon, sweet pea risotto, shimeji mushroom, pickled radish, white carrot Beurre Blanc, micro salad GF

Seafood cannelloni, scallops, red prawns, arugula pesto, grilled oyster mushrooms, roasted tomato tarragon cream, lobster butter, microgreens **OR**
Cheese Agnolotti, tomato braised beef cheeks, young spinach, Castelvetrano olives, roasted heirloom tomato, shaved Pecorino, micro basil, olive oil

Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil DF, GF **OR**
Roasted Hawaij spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions

“BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh GF **OR**
Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale GF **OR**
Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio DF, GF

Dessert
Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
Coconut Pana cotta, pineapple mango compote, toasted coconut
Biscoff crème Brule, Chantilly cream
Cheesecakes, tortes, flans, tarts
Assorted fruit pies, French tortes
Seasonal fruit and berries
Freshly brewed coffee and tea