



The Grand Buffet

Price: C\$73.00

Chef's choice of passed hors d'oeuvres will be presented pre-reception

Salads and cold appetizers

Freshly baked rolls with sweet butter

Classic caesar salad

Yukon gold nugget potato salad with sweet peppers, peas, and a dill and dijon mayonnaise
Oriental noodle salad - egg noodles, edamame, julienne vegetables and a sesame vinaigrette

Roasted beet and goat's cheese and spinach salad with a raspberry yogurt dressing

Tomato wedges, bocconcini cheese, shaved red onion, arugula and balsamic vinaigrette

Grilled and marinated vegetables

Assorted cold seafood platter with marinated salt spring island mussels and pacific clams, poached
salmon, bbq salmon, salmon candy bite, and peppered mackerel

European deli platter

Lime, chili, and cilantro marinated ceviche

Assorted pickles, relishes and savouries

Hot entrees

Asparagus, snap peas, shiitake mushrooms and julienne bell peppers

Creamy horseradish and thyme yukon gold potato gratin

Jambalaya rice pilaf, chorizo sausage, chicken, prawns, sweet peppers, and saffron

Spinach and ricotta cannelloni with rose sauce

Chicken breast stuffed with black forest ham and provolone cheese

Roasted salmon roulade with a smoked salmon cream cheese and a lemon caper vinaigrette

Roasted whole AAA beef tenderloin with green peppercorn sauce

Desserts

Assorted cakes and tarts

French pastries

The Vancouver Golf Club

Mini orange vanilla crème brulee

New York cheesecake with fruit coulis

Mocha mousse cups

Fresh fruit platter

Selection of domestic and imported cheese with gourmet crackers