



Sun Peaks Buffet

Sun Peaks Dinner Buffet

Bakery Fresh Rolls with Butter

Salads

Garden Salad, Cucumber, Grape Tomatoes, Carrots, Pea Shoots, Lemon Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Roasted Red Beet and Goat Cheese Salad with an Herbed Vinaigrette

Fresh Tomato and Mozzarella Salad with Olives, Fresh Basil, and a Balsamic Drizzle

Zesty Quinoa Salad with Cucumber, Sweet Bell Peppers, and Cilantro Dressing

Buffet Platters

Seafood Medley with Chilled Shrimp, Clams, and Mussels. Served with Cocktail Sauce

Smoked Salmon and Citrus Cream Cheese with Onions and Capers

Smoked and Oven Roasted Deli Meats

Selection of Three Entrees

Chicken Picatta with a Lemon Caper Sauce

Yogurt and Garlic Marinated Chicken Skewers with an Onion Slaw

Salt and Pepper Shrimp with Fried Garlic and Green Onions in an Oyster Sauce

Pan Seared Salmon with a Cherry Tomato Confit

AAA Canadian Sirloin Center Cut Steak with a Peppercorn Sauce

Baked Spinach and Mushroom Crepes in a Mornay Sauce

Mushroom Ravioli with Sautéed Wild Mushrooms in a Gorgonzola Cream Sauce

Chef Attended Carving Station

Add AAA Canadian Beef Striploin

Add Classic Porchetta Pork Roast

Accompanied With

Rustic Mash Potatoes

Saffron Vegetable Rice Pilaf

Seasonal Fresh Vegetables

Dessert

Selection of Sticky Toffee Pudding, Cheesecakes, House-baked Fruit Pies, and French Pastries

Freshly Sliced Fruit and Seasonal Berries

Freshly Brewed Starbucks "Pikes Place" Coffee, Decaffeinated Coffee, and a selection of "Tazo" Teas