

## **Wedding Bells Buffet**

Price:C\$68.00

## Includes:

Freshly grilled focaccia, bread rolls butter
Organic baby symphony lettuce, selection of dressings
Baby romaine lettuce, lemon caper caesar dressing
Red and opal romaine, lemon caper caesar dressing
Organic peewee potato salad: dijon white balsamic
Niçoise salad: ahi tuna, green beans, niçoise olives
Garden fresh crudités, assorted dips
European charcuterie platter

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## Choose two

Sliced slow-roasted AAA striploin
Pan fried pork cutlet with Spanish chorizo
Moroccan roasted leg of lamb, lemon-cardamom rub
Baked pacific cod, creamed leeks, tiger prawns
BC salmon medallions, shimeji vermouth cream
Sake miso-braised pork belly, braised daikon
Cage-free chicken breast, beluga lentil demi

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## Accompanied by

Chef's seasonal vegetables
Olive oil herb-roasted mini potatoes
Pea rice pilaf

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Sweet temptations



Assorted decorated cakes and cheesecakes
Assorted bars and squares
Local cheese board
Sliced seasonal fresh fruit platter

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Freshly brewed Starbucks® coffee and Tazo® tea

\*A minimum of 50 people is required. Price is based on per person. Subject to 16% service charge and 5% GST.

