

Classic Dinner Buffet

Artisan Rolls with Herb Butter

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Organic Garden Greens with Julienned Vegetables and Lemon Vinaigrette
Red-Skin Potato Salad Dijonnaise
Aegean Greek Salad

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BC Salmon Filet with Miso Maple Glaze & Pickled Ginger
Grilled Mediterranean Chicken with Sundried Tomato Herbed Jus
Creamy Garden Vegetable Lasagna

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Rice Pilaf & Roasted Rosemary Potatoes
Vegetable Succotash
(zucchini, tomatoes, corn, peppers, peas sautéed in olive oil and garlic)

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Assorted Mini Tartlets, Gourmet Cookies and Mini Cupcakes

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Regular and Decaf Coffee, Assorted Traditional and Herbal Teas

\$40.00 per person
(minimum 40 people)

Harbourview Dinner Buffet

Artisan Rolls with Herb Butter

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BC Cold Water Prawns and Tri-Coloured Fusilli with a Basil Chiffonade
Organic Greens with Mandarin Oranges, Candied Walnuts and Lemon Vinaigrette
Classic Caesar Salad with Garlic Parmesan Croutons
Moroccan Quinoa Salad with Corn, Beans, Tomatoes, Coriander and Mint

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Apple-Stuffed Roasted Pork Loin with Bourbon Cranberry Demi-Glaze
BC Salmon Medallions with Chimichurri Glaze
Fraser Valley Roasted Chicken Breast with Apple & Calvados Reduction
Crispy Three Cheese Macaroni

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Rosemary Roasted Potatoes
Rice Pilaf
Medley of Steamed Seasonal Vegetables

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Assorted Mini Tartlets, Gourmet Cookies and Mini Cheese Cakes

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Regular and Decaf Coffee, Assorted Traditional and Herbal Teas

\$50.00 per person
(minimum 50 people)

A Taste of India Buffet

Celebration  on water
a unique west coast venue

Variety of Naan Breads
Vegetable Pakoras
Cucumber Raiti with Roasted Cumin Seed, Mango & Mint Chutneys, Mixed Pickles
Basmati Rice Pilaf

Please choose three of the following vegetarian options:

Aloo Gobi (*cumin fragrant curry with cauliflower and potatoes*)
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Palak Paneer (*chopped fresh spinach with cubed goat cheese and spices*)
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Chana Masala (*chickpea and tomato curry*)
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Daal Tadka (*lentils cooked with tomatoes, onions, ginger and spices*)
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Aloo Baingan (*eggplant and potatoes cooked in a thick, rich sauce*)

Please choose three of the following options:

Butter Chicken (*boneless chicken breasts in a tomato butter sauce*)
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Chicken Saag (*chicken and spinach simmered in a spiced tomato curry sauce*)
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Garam Masala Roasted Chicken
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Prawn Badami (*simmered in fresh cream, ground almonds, herbs and spices*)
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Lamb Rogan Ghosh (*diced lamb in coconut cream seasoned with ginger and onions*)
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Beef Madras (*beef with seasoned yogurt, tomatoes, garlic and ginger*)
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Assorted Mini Tartlets, Gourmet Cookies, and Mini Cheese Cakes
Regular and Decaf Coffee and Traditional and Herbal Teas

\$45 per person
(minimum 40 people)

A Taste of China Buffet

Prices do not include applicable taxes and service charge
Menus are subject to change

Celebration  on water
a unique west coast venue

Vegetarian Spring Rolls with Plum Sauce

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Shrimp Dumplings with Sweet Soy Dipping Sauce

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Vegetable Chop Suey

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Sautéed Gai Lan and Bok Choy

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Szechuan Green Beans with Tofu in a Spicy Garlic Sauce

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Orange Beef

(beef sirloin stir-fried with tangerine zest and chili peppers in a tangerine sauce)

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Kung Pao Chicken

(boneless chicken stir-fried with cashews, diced vegetables in a spicy hot sauce)

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Lemon Chicken

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Szechuan Prawns with Spicy Tobandjan Chili Sauce

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Barbecued Pork Fried Rice

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Spicy Shanghai Noodles with Vegetables

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Assorted Mini Tartlets, Gourmet Cookies, and Mini Cheese Cakes

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Regular and Decaf Coffee, Assorted Traditional and Herbal Teas

\$52.50 per person

(minimum 40 people)

Celebration Dinner Buffet

Artisan Rolls with Herb Butter

Prices do not include applicable taxes and service charge
Menus are subject to change

Celebration  on water
a unique west coast venue

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Classic Caesar Salad with Garlic Parmesan Croutons
Moroccan Quinoa Salad with Corn, Beans, Tomatoes, Coriander and Mint
Organic Garden Greens with Julienned Vegetables and Lemon Vinaigrette
Grilled Vegetables and Antipasto Platter

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Prime Rib of Beef with Bordeaux Au Jus
BC Salmon Medallions with a Maple, Ginger, Soy Glaze
Roasted Mediterranean Chicken with Chorizo and Sundried Tomatoes
Mushrooms, Vegetables, and Goat Cheese in Crispy Phyllo Strudel

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Nutmeg Scalloped Potatoes
Basmati Rice Pilaf
Herb Seasoned Local Fresh Vegetables

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Assorted Mini Tartlets, Gourmet Cookies, and Mini Cheese Cakes
Artisan Cheese and Fresh Fruit Display

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Regular and Decaf Coffee, Assorted Traditional and Herbal Teas

\$65.00 per person
(minimum 60 people)

Chef carving for an additional \$75.00