

Dinner Buffet Selections

(minimum of 25 people)

“Monashee” Buffet

Fresh Baked Bread Table
Assortment of Salads
Assorted Pickles and Dressings

*Hot Items Include,
Choice of two of the following:*

Roast Beef
Roasted Chicken with Cranberry and Orange Glaze
Salmon with Citrus Dill Sauce
Ginger Beef with Basmati Rice
Classic Meat Lasagna
Roasted Vegetable Lasagna
Spinach and Ricotta Cheese stuffed
Cannelloni with tomato sauce.
Tropical Ham with Honey and Pineapple Glaze
Thai Curry Chicken
Seafood Medley in Vol au Vent

Herb Roasted Potato
Rice Pilaf
Seasonal Fresh Vegetables
Assorted Fruit Pies and Cakes

\$24.95 per person

“Cowboy Stampede” Buffet

Fresh Baked Bread Table
Assortment of Salads
Assorted Pickles and Dressings

BBQ Steaks
Southern Comfort BBQ Chicken
Seasonal Vegetables
Baked Potatoes
(served with all the fixings)
Ranch Style Baked Beans
Okanagan Apple Crisp

\$26.95 per person

“Taste of BC” Buffet

Fresh Baked Bread Table
Assortment of Salads
Assorted Pickles and Dressings

*Hot Items Include
Choice of three of the following*

Roasted Beef
Stuffed Sole with Prawns & Asparagus
B.C. Salmon with Apple & Peach Salsa
Chicken with Cranberry and Orange Glaze
Pork Medallion with Figs and Peach Sauce
Thai Curry Chicken
Seafood Medley in Vol au Vent Pastry
Spinach and Ricotta Cheese Cannelloni
Asian Stir Fry and Chicken
Classic Meat or Vegetable Lasagna

Herb Roasted Potato
Rice Pilaf
Seasonal Fresh Vegetables
Italiano Antipasto Board
Assorted Cheesecakes and Tortes

\$25.95 per person

“Prime Rib” Buffet

Fresh Baked Bread Table
Assortment of Salads
Assorted Pickles and Dressings

Succulent Prime Rib au jus with attending chef
Spinach and Ricotta Cheese Cannelloni
BC Salmon with Apple and Peach Salsa

Herb Roasted Potatoes
Seasonal Fresh Vegetables
Italian Antipasto Board
Pickle assortment and dressings
Dessert Table

\$29.95 per person

All menu selections are suggestions. We would be pleased to create a menu to suit your requirements and budget.

Above Prices do not include 15% Gratuity and 5% GST

“Italiano” Buffet

Sicilian Flat Bread
Classic Caesar
Exotic Mixed Greens and Dressing
Mediterranean Salad
Italian Antipasto Board

Choice of two Pastas

Penne, Linguini, Fusilli, Spinach Fettuccine

Choice of any two sauces:

Bolognese; Traditional Meat sauce
Primavera: Fresh Grilled Vegetables in a Tomato sauce
Alfredo: Fresh Garlic, Cream and Asiago cheese.
Pesto Cream: Basil, Pine Nuts, Cream and Parmesan
Chicken Provencale with
Tomato, Artichoke and Fresh Herbs

Tiramisu Cheesecake

\$21.95 per person

“Asian” Buffet

Chicken with Mango and Berries
Teriyaki Stir-fry with Vegetables
Chow Mein Noodles with Mushroom and
Black Bean Sauce
Jasmine Rice
Vegetarian Spring Rolls
Dry Garlic Ribs
Thai Salad
Exotic Greens in Tangy Dressing
Fresh Seasonal Fruit
Fortune Cookies and Chop Sticks

\$23.95 per person

“New Grand” Buffet

Fresh Baked Bread Table
Assortment of Salads
Assorted Pickles and Dressings

Succulent Prime Rib with au jus carved by attending chef.

BC Salmon with Apple and Peach Salsa

Free Range Chicken with Blackberry Cordial

Seafood Table

Domestic and Imported Cheese Table

Baby Herb Roasted Potatoes

Seasonal Fresh Vegetables

Variety of Cheesecakes and Tortes

\$39.95 per person

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