

Cold

Salt Spring Goat cheese, Tomato Jam, Basil Smoked Paprika Prawns • Cilantro Mango salsa Tomato Bruschetta • Pesto Aioli • Parmesan cheese California Rolls, Soy & Pickle Ginger Cherry Tomato • Boursin Cheese Hand Peeled Shrimp on Cucumber Smoked Salmon, Caper Berry Cream Cheese

Hot

Wild Mushroom and Truffle Assent Tart Malaysian Beef Satay, Coconut and Mint Yogurt Lemongrass Chicken Satay, Thai Sweet Chili Hand peeled Shrimp Cake, Citrus Aioli Lamb Lollipop, Cucumber Raita Goat Cheese, Caramelized onion tart Tandoori Salmon, Minted yogurt Chili Salt Rubbed Pork Ribs Mini Quiche Lorraine Vegetarian Spring Roll, Plum Preserved Panko Prawns, Citrus Aioli

Hors d'oeuvres

Display

Chilled Poached Prawns, 150 pcs with Brandy Cocktail Sauce

Assorted Sushi and Maki Roll, 50 pcs, Tradition Condiments

Smoked Salmon, Candied Salmon, Traditional Condiments

Antipasto Platter, Grilled Vegetables, Cured Meats, Olives, Bocconcini, Melon

Raw Vegetable Platter, House Dip

Sliced Fresh Fruit and Berry PlatterSelection of Imported and Domestic Cheese

Carved

Slow Roast Ribeye of Beef, Fresh Rolls, Mustard, Horseradish, Natural Jus

Whole Roast Strip Loin of Beef, Fresh Rolls, Mustard, Horseradish, Natural Jus

Leg of Lamb, rosemary, garlic

Roast Suckling Pig Platter

Salmon Wellington, Sauce Béarnaise

Breakfast

Buffets

Coffee and Fresh Juice Bar Orange, Apple & Grapefruit Juice Chocolate Banana Bread, Assorted Homemade Muffin

Coffee and Fresh Juice Bar Orange, Apple & Grapefruit Juice Bagel Station with Basket of Bagels with Cream Cheese of the Day Oven Baked Golden Treasures, Warm Cinnamon Bun Sliced Seasonal Fruit & Berry Display

Coffee and Fresh Juice Bar Orange, Apple & Grapefruit Juice Chocolate Banana Bread, Assorted Homemade Muffin Oven Baked Golden Treasures Scrambled Free Range Eggs with Chives & Cream Cheese Buttermilk Pancakes, Quebec Pure Maple Syrup Canadian Back Bacon, & Sausage Breakfast Potatoes with Scallions & Peppers Sliced Seasonal Fruit & Berries

Gratuity and Tax not included

Lunch Buffets

Menu #I

Organic Seasonal Greens House Vinaigrette Assorted Sandwich Platter Egg, Tuna, Roasted Beef, Chicken Salad, Grilled Vegetables Served on White, Whole Wheat, Multigrain and whole wheat wrap Chef's Choice Dessert and Freshly Brewed Coffee, Regular Tea

Menu #2

Tomato and Gin Soup Build your own Nicoise salad Bar Organic Greens, Tuna, Olive, Tomato, Potato, Egg, Green Beans Greek Style Quinoa Salad 7 Grain Salad with Dried Fruit, Raw Sugar Vinaigrette Chef's Choice Dessert and Freshly Brewed Coffee, Regular Tea

Menu #3

Build your Own Salad Bar Organic Greens, Grilled Chicken, Crispy Bacon, Boiled Egg, Avocado and aged Cheddar Cheese. House Vinaigrette Classic Potato Salad Chef's Choice Dessert and Freshly Brewed Coffee, Regular Tea

Menu #4

Soup du Jour Golden Beets and Pecan Salad with Thyme Vinaigrette Vegetarian & Cured Meat Panini's Chef's Choice Dessert and Freshly Brewed Coffee, Regular Tea

Menu #5

Greek Salad Chicken Souvlaki with Tzaziki Grilled Pita Bread with Hummus Chef's Choice Dessert and Freshly Brewed Coffee, Regular Tea

Gratuity and Tax not included

Dinner Buffet

Traditional Salad Bar Tuscan Greens, Cucumber, Carrots, Aged White Cheddar, Pickled Golden Beets Italian Vinaigrette and Tarragon Vinaigrette Classic Club Potato Salad Roasted Garlic Romaine Heart Caesar Salad Duo of Cabbage Slaw Roma Tomato and Red Onion Salad White Balsamic Vinaigrette

> Whole Roasted Rossdown Chicken with Thyme Jus Spinach and Ricotta Cheese Cannelloni Braised Tomato Sauce Herb and Garlic Roasted Potatoes Steamed Seasonal Vegetables

> > Chef's Choice Dessert Coffee and Tea

Add Ons

Slow Roasted Canadian AAA Ribeye with Au Jus Roasted Wild Pacific Salmon with Tarragon Butter Sauce Butternut Ravioli with Pomodoro Sauce and Roasted Garlic Cream Roasted Leg of Lamb with Minted Jus Grilled Petite Canadian AAA NY Steak with Peppercorn Sauce

Gratuity and Tax not included