

# Menus

## Art of Breakfast

### Continental Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house-made muffins
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$17 per person

### Deluxe Continental Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house made muffins
- ◆ Mini caramelized onion and bacon quiche
- ◆ Selection of individual cereals and skim milk
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$19 per person

### Healthy Start Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Fruit smoothie of the day
- ◆ House-made five-grain muesli, fresh fruit, dried cranberries, raisins, light cream, yogurt, honey
- ◆ Carrot and bran muffins
- ◆ Homemade fruit and nut granola
- ◆ Chilled hard-boiled free-run eggs
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$19 per person

### All Canadian Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Scrambled eggs with chives
- ◆ Crisp maple-smoked bacon and breakfast sausages
- ◆ O'Doul's golden breakfast potatoes
- ◆ Bread and bagel basket, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person

# Menus

## Art of Breakfast

### O'Doul's Classic Eggs Benedict Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Traditional Eggs Benedict, Haida Benedict and Florentine Benedict
- ◆ O'Doul's golden breakfast potatoes
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house-made muffins
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person

### Strata Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Wild and organic mushroom strata with goat cheese and basil
- ◆ Pacific shrimp and tomato strata with dill cream cheese and red onion
- ◆ Bread and bagel basket, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person


### Robson Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ O'Doul's Belgian-style waffles and blueberry pancakes
- ◆ House-made cinnamon brioche French toast with spiced raisins
- ◆ Crisp maple-smoked bacon and breakfast sausages
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Real Canadian maple syrup
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person



**Ocean Wise**  All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

# Menu

## Art of Breakfast

### Breakfast Buffet Enhancements

*(Consult our meeting planners to custom tailor pricing for your needs)*

- ◆ Individual flavoured yogurts, regular and low fat
- ◆ Assorted bagels with cream cheese and preserves
- ◆ House-made fruit and nut granola
- ◆ Assorted cold cereals with milk or cream
- ◆ House-made five-grain muesli, fresh fruit, dried cranberries, raisins, light cream, yogurt, honey
- ◆ House-made cinnamon brioche French toast with spiced raisins, pecan butter, Canadian maple syrup and bacon, ham or sausage
- ◆ Wild Pacific smoked salmon, bagels, cream cheese, red onion, capers
- ◆ Grilled Two Rivers turkey sausage
- ◆ Wild Pacific smoked salmon scrambled eggs
- ◆ Hard boiled free-run eggs
- ◆ European sliced meat and cheese platter
- ◆ Baked goods basket; croissants, danishes, house-made muffins, banana bread
- ◆ Freshly-baked quiches; wild Pacific smoked salmon, Lorraine, spinach and goat cheese
- ◆ House-made muffin selection

### Chef Action Station

*(minimum 25 people)*

- ◆ Free-run egg omelettes with selection of seasonal and local ingredients  
\$8 per person



# Menu


## The Art of Breakfast

### O'Doul's Plated Breakfasts

Choose from the following famous O'Doul's Classics. All breakfasts include organic coffee or tea and fresh squeezed orange or grapefruit juice.

- ◆ House-made cinnamon brioche French toast with spiced raisins, pecan butter with Canadian maple syrup and bacon, ham or sausage  
\$19 per person
- ◆ O'Doul's Belgian waffle topped with seasonal fruit  
Canadian maple syrup and whipped cream  
\$19 per person
- ◆ The Yukon Breakfast  
Two free-run eggs with bacon, sausage, breakfast potatoes and toast  
\$18 per person
- ◆ Classic Eggs Benedict  
Black Forest ham, fresh hollandaise and breakfast potatoes  
\$19 per person
- ◆ Florentine Benedict  
Wilted spinach, fresh hollandaise and breakfast potatoes  
\$19 per person
- ◆ Haida Benedict  
Wild Pacific smoked salmon, fresh hollandaise and breakfast potatoes  
\$21 per person



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## Artful Break

### To Your Health Break

- ◆ Selection of fresh pressed and squeezed fruit and vegetable juices
  - ◆ House-made cranberry and pistachio granola bars
  - ◆ Whole fruit basket
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$12 per person

### Get Dipped

- ◆ Selection of flat breads and vegetable crudités
  - ◆ Hummus, tomato chutney and baba ghanoush
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$12 per person

### The Art of Chocolate

- ◆ O'Doul's chocolate ganache pecan brownies
  - ◆ House-made chocolate-dipped strawberries
  - ◆ Espresso-enriched iced chocolate milk
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$12 per person

### Spa Break

- ◆ Fresh fruit skewers, vanilla lemon yogurt dip
  - ◆ Wild Pacific smoked salmon on whole grain croutons, chive crème fraîche
  - ◆ Assorted herbal teas
  - ◆ Miller Springs sparkling and spring waters
- \$12 per person

### Tea Time at The Listel Hotel

- ◆ Warm scones and crumpets, selection of preserves, whipped honey butter
  - ◆ Assorted cocktail sandwiches
  - ◆ Assorted traditional and herbal teas or chilled iced tea
- \$12 per person

# Menus

## Artful Breaks

### Beverages

- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas  
\$3.95 per person
- ◆ Individual house-made fruit smoothies  
\$4 each
- ◆ Assorted regular and diet soft drinks and fruit juices  
\$3.50 each
- ◆ Assorted specialty beverages (includes: gourmet sodas, Organic fruit juices, Snapple Iced Tea and Lemonade and Bottle Green sparkling pressés)  
\$4.25 each
- ◆ Local BC bottled waters  
(Miller Springs sparkling and Montclair spring water)  
\$3.50 each
- ◆ 750 ml bottles Miller Springs sparkling water  
\$5.50 each
- ◆ Freshly squeezed orange, apple, cranberry or grapefruit juice  
\$28 per pitcher *(serves 8 people)*
- ◆ Chilled 2% or skim milk  
\$15 per pitcher *(serves 8 people)*
- ◆ Old-fashioned iced tea with lemon  
\$15 per pitcher *(serves 8 people)*
- ◆ Chilled apple, pineapple or tomato juice  
\$18 per pitcher *(serves 8 people)*




# Menus

## Artful Breaks

### Break Enhancements

- ◆ House-baked assorted cookies, squares and bars  
\$24 per dozen
- ◆ Baked goods basket; croissants, danishes, house-made muffins, banana bread  
\$30 per dozen
- ◆ House-made cranberry and pistachio granola bars  
\$26 per dozen
- ◆ Warm scones with a variety of preserves  
\$24 per dozen
- ◆ Vegetable crudités, herb yogurt dip  
\$4 per person
- ◆ Chocolate-dipped biscotti  
\$24 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies  
\$30 per dozen
- ◆ Rice Krispy squares  
\$24 per dozen
- ◆ Fresh fruit and seasonal berry platter  
\$6 per person
- ◆ Seasonal fresh fruit skewers, vanilla lemon yogurt dip  
\$5 each
- ◆ Assorted kettle-cooked potato chips  
\$3 per bag
- ◆ Whole fruit basket  
\$2 per piece
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit  
\$9 per person
- ◆ Charcuterie selection, cured and smoked meats, grainy Dijon, roast garlic and shallot aioli, selection of breads and rolls  
\$9 per person



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## The Art of Lunch

### Bistro Express Buffet

- ◆ O'Doul's soup creation of the day
  - ◆ Classic Caesar salad, fresh parmesan and herb croutons
  - ◆ Greek-style orzo pasta salad, tomato medley, English cucumber, red onion, bell peppers, feta cheese, fresh oregano
  - ◆ Grilled vegetable antipasto with balsamic reduction and fresh basil
  - ◆ Chef's choice of assorted sandwiches including; roast Pemberton Meadows beef, Fraser Valley turkey breast, BC Albacore tuna and grilled vegetables
  - ◆ Assorted Deli-style pickles and olives
  - ◆ Selection of daily desserts
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

### Deli Sandwich Buffet

*(maximum 25 people)*

- ◆ O'Doul's soup creation of the day
  - ◆ Organic mixed greens salad, selection of house-made dressings
  - ◆ Chick pea, local goat feta, tomato, olive, artichoke, bell pepper fresh herb salad
  - ◆ Grilled vegetable antipasto with balsamic reduction and fresh basil
  - ◆ Freshly baked artisan rolls and specialty breads
  - ◆ Selection of deli meats, salamis, roast Pemberton Meadows beef, Fraser Valley turkey breast, domestic and imported cheeses
  - ◆ Sliced hothouse tomatoes, red onion and English cucumbers
  - ◆ Deli condiments and assorted pickles
  - ◆ Selection of daily desserts
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

### Pizza Buffet

*(minimum 15 people)*

- ◆ Classic Caesar salad, fresh parmesan and herb croutons
- ◆ Frisée and mixed greens salad, selection of house-made dressings

Choose any three freshly-baked pizzas:

- ◆ Hawaiian  
oven-dried pineapple, Canadian back bacon, mozzarella
  - ◆ Italian  
prosciutto salami, capiccoli, bocconcini, roast garlic, herb tomato sauce
  - ◆ Mediterranean  
lemon herb chicken breast, tomato, olive, red onion, feta, mozzarella
  - ◆ Vegetarian  
grilled marinated vegetables, hazelnut pesto, Okanagan goat cheese
  - ◆ Westcoast  
hand-peeled Pacific shrimp, pickled red onions, ricotta herb pesto
  - ◆ Margarita  
oven-dried tomatoes, herb tomato sauce, bocconcini, torn basil
- ◆ O'Doul's chocolate ganache pecan brownies
  - ◆ Fresh fruit and seasonal berry platter
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

# Menus

## The Art of Lunch

### Mediterranean Pasta Buffet

(minimum 15 people)

- ◆ Baked garlic butter baguettes
- ◆ Minestrone soup with basil purée
- ◆ Greek salad, tomato medley, English cucumbers, red onion, bell peppers, feta cheese, fresh oregano
- ◆ Tuscan bread and tomato salad, romaine leaves, shredded parmesan, torn basil

#### Choice of Entrées:

- ◆ Mushroom ravioli, roast garlic tomato sauce, crumbled goat cheese
- ◆ Butternut squash ravioli, spinach parmesan velouté
- ◆ Spicy chorizo penne, roast mushroom bolognese sauce
- ◆ House-smoked chicken penne, hazelnut pesto cream sauce
- ◆ Vegetarian lasagna, ricotta cheese, roast vegetables, basil tomato sauce
- ◆ Westcoast seafood farfalle, Salt Spring Island mussels, fennel and saffron velouté
- ◆ Tiramisu cake
- ◆ Fresh fruit and seasonal berry platter
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two entrées \$27 per person

Choice of three entrées \$32 per person

### Best of BC Lunch Buffet

(minimum 15 people)

- ◆ Assortment of artisan breads
- ◆ Locally inspired soup of the day
- ◆ Organic greens salad with selection of house-made dressings
- ◆ Pemberton potato salad, pickled red onions, grainy Dijon, sour cream and chive dressing
- ◆ Locally inspired antipasto platter featuring Oyama Sausage Company deli cuts, artisan cheeses, grilled seasonal vegetables, wild Pacific salmon selection

#### Choice of Entrées:

- ◆ Pacific Provider wild salmon with Salt Spring Island mussel and fennel nage
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Roast Pemberton Meadows prime cut, brandied peppercorn sauce
- ◆ Wild and cultivated BC mushroom risotto, Okanagan goat cheese, Agassiz hazelnut and arugula pesto

- ◆ Selection of daily desserts
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two Hot Entrées \$32

Choice of Three Hot Entrées \$38

# Menus

## The Art of Lunch

### Plated Lunch

Customize your lunch by choosing an appetizer, entrée and dessert that best suits your group. To have a choice of entrée the day of the event, add \$7 per person. All lunches include freshly brewed organic coffee and selection of traditional and herbal teas.

#### Appetizers


- ◆ O'Doul's soup creation of the day
- ◆ Westcoast seafood chowder, local fish and shellfish, white wine cream, fresh thyme, house-made bacon
- ◆ Romaine hearts, house-made Caesar dressing, fresh parmesan, herb croutons
- ◆ Dungeness crab and Pacific shrimp cake, frisée pea shoot salad, pumpkin seeds, lemon aioli
- ◆ Whole leaf green salad, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisée salad, sherry dressing, poached pear, candied walnuts, Little Qualicum blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette

#### Entrées

- ◆ Pan-seared Pacific Provider wild salmon, warm new potato, green bean and bacon salad, lemon caper beurre blanc \$30
- ◆ Grilled Fraser Valley chicken breast, lentil and smoked tomato cassoulet, roast pepper tapenade \$30
- ◆ Butternut squash ravioli, Agassiz hazelnut pesto cream, Little Qualicum blue claire cheese, wilted spinach \$30
- ◆ California-cut Canada AAA striploin, fondant potatoes, roast garlic and horseradish butter, shallot marmalade, red wine jus \$35
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, braised daikon, wild mushroom tea, wilted greens \$35

#### Desserts

- ◆ Sliced fruit and berries of the season, vanilla lemon yogurt
- ◆ Citrus crème brûlée, warm madeleine
- ◆ Daily cheesecake creation, seasonal components
- ◆ O'Doul's chocolate ganache pecan brownie, vanilla gelato

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# Menus

## The Art of Dinner

### Lion's Gate Buffet

(minimum 25 people)

- ◆ Freshly baked rolls with butter
- ◆ Frisée and mixed greens salad, selection of house-made dressings
- ◆ Chick pea, feta, tomato, olive, artichoke, bell pepper fresh herb salad
- ◆ Tuscan bread and tomato salad, romaine leaves, shredded parmesan, torn basil
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

Choose from the following to be accompanied with seasonal vegetables:

- ◆ Butternut squash ravioli, Little Qualicum blue claire cheese, candied walnuts, spinach parmesan velouté
- ◆ Herb-cruste roast Canada AAA beef striploin, roast nugget potatoes, roast garlic rosemary jus
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Pacific Provider wild salmon with Salt Spring Island mussels, herb polenta, white wine fennel nage
- ◆ Wild Mushroom penne, roast peppers, leek and Okanagan goat cheese cream, shaved parmesan
- ◆ Pan-seared Haida Gwaii halibut, Kalamata olives, wilted spinach, gnocchi, rustic tomato sauce
- ◆ Selection of daily desserts
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot entrées \$45 per person

Choice of three hot entrées \$50 per person



# Menus

## The Art of Dinner

### Granville Island Market Buffet

(minimum 25 people)

- ◆ Freshly baked rolls with butter
- ◆ Frisée and mixed greens salad, selection of house-made dressings
- ◆ Forest mushroom bisque, truffle-enriched, sage parmesan croutons
- ◆ Oyama charcuterie, selection of cured meats, dried fruit compote, marinated olives, cornichons
- ◆ Freshly shucked oyster tower, traditional accompaniments
- ◆ Hand-peeled Pacific shrimp orzo pasta salad
- ◆ Grilled marinated vegetable antipasto platter

Choose from the following to be accompanied with seasonal vegetables:

- ◆ Butternut squash ravioli, Little Qualicum blue claire cheese, candied walnuts, spinach parmesan velouté
- ◆ Herb-cruste roast Canada AAA beef striploin, roast nugget potatoes, brandied peppercorn jus
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Pacific Provider wild salmon with Salt Spring Island mussels, herb polenta, white wine fennel nage
- ◆ Wild Mushroom penne, roast peppers, leek and Okanagan goat cheese cream, shaved parmesan
- ◆ Pan-seared Haida Gwaii halibut, Kalamata olives, wilted spinach, gnocchi, rustic tomato sauce
- ◆ Qualicum Beach scallop penne, julienne vegetables, shaved parmesan, pesto-enriched tomato cream sauce

### Desserts

- ◆ Selection of daily desserts
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot items \$50 per person

Choice of three hot items \$55 per person

# Menus

## The Art of Dinner

### Best of BC Dinner Buffet

(minimum 25 people)

\*Substitutions may be necessary based on seasonal availability of ingredients

- ◆ Assortment of artisan breads
- ◆ Westcoast seafood chowder
- ◆ Organic greens salad, selection of house-made dressings
- ◆ Pemberton potato and Dungeness crab salad, pickled red onions, grainy Dijon, sour cream and chive dressing
- ◆ Locally inspired antipasto platter featuring Oyama Sausage Company deli cuts, grilled seasonal vegetables
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Freshly-shucked Vancouver Island oyster tower


Your choice of the following hot items accompanied by seasonal local vegetable medley and roast Pemberton potatoes:

- ◆ Pan-seared Pacific Provider wild salmon, Salt Spring Island mussel and fennel nage
- ◆ Maple Hill Farms chicken breast, truffle and Chilliwack honey glaze
- ◆ Pemberton Meadows beef prime cut, brandied peppercorn sauce
- ◆ Wild and cultivated BC mushroom risotto, Moonstruck white graced cheese, Agassiz hazelnut and arugula pesto
- ◆ Qualicum Beach scallops, BC Spot prawns, carrots, celery root, lightly-smoked tomato fume
- ◆ Peace Country buffalo rib eye, dry spice rub, red wine jus
- ◆ Selection of house-made individual desserts
- ◆ BC artisan cheese and fresh fruit platter
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two Hot Entrées \$55

Choice of Three Hot Entrées \$60



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# Menus

## The Art of Dinner

### Plated Dinner

Customize your lunch by choosing an appetizer, entrée and dessert that best suits your group. Add a fourth course from appetizer menu for \$9 per person. To have a choice of entrée the evening of the event, add \$7 per person. All dinners include freshly brewed organic coffee and selection of traditional and herbal teas.

#### Appetizers

- ◆ O'Doul's soup creation of the day
- ◆ Westcoast seafood chowder, local fish and shellfish, herb garnish
- ◆ Romaine hearts, house-made Caesar dressing, fresh parmesan, herb croutons
- ◆ Dungeness crab and Pacific shrimp cake, frisée pea shoot salad, pumpkin seeds, lemon aioli
- ◆ Whole leaf organic greens, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisée salad, sherry dressing, poached pear, candied walnuts, Little Qualicum blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette
- ◆ Beef tenderloin carpaccio, arugula purée, marinated artichokes, frizzled capers, extra virgin olive oil

#### Entrées

- ◆ Pan-seared Pacific Provider wild salmon, warm new potato, green bean and bacon salad, lemon caper beurre blanc \$45
- ◆ Grilled Fraser Valley chicken breast, lentil and smoked tomato cassoulet, roast pepper tapenade \$45
- ◆ Wild mushroom ravioli, organic mushroom sherry fricassee, truffle oil, parmesan spinach froth \$42
- ◆ California-cut Canada AAA striploin, fondant potatoes, roast garlic and horseradish butter, shallot marmalade, red wine jus \$49
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, braised daikon, wild mushroom tea, wilted greens \$49
- ◆ Prosciutto-wrapped Haida Gwaii halibut, Qualicum Beach scallop and asparagus ravioli, red wine tomato velouté \$49
- ◆ Oven-roast espresso-crust lamb loin, Okanagan goat cheese polenta, natural jus, parsley lemon gremolata \$49

#### Desserts

- ◆ Citrus crème brûlée, lavender-enriched madeleine, seasonal berries
- ◆ O'Doul's cheesecake creation, flavour changes daily, seasonal components
- ◆ Triple chocolate crémeux, peanut mousse, sea salt and peanut sugar, espresso chocolate sauce
- ◆ BC Artisan cheese tasting, dried fruit compote, terra breads, roasted nuts

# Menus

## The Art of Reception

### Bronze Reception

*(minimum 20 people)*

- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Domestic and imported cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

#### Passed Items

*(choice of three from below - three per person)*

- ◆ House-candied wild Pacific salmon, turmeric parsnip purée, scallion, sesame cone
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Vegetarian samosa, mango cilantro chutney

**\$24 per person**

### Silver Reception

*(minimum 20 people)*

- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

#### Passed Items

*(choice of three from below - five per person)*

- ◆ House-candied wild Pacific salmon, turmeric parsnip purée, scallion, sesame cone
- ◆ Sliced prosciutto, roast garlic and goat cheese, herb crostini
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Vegetarian samosa, mango cilantro chutney
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff

#### Dessert

- ◆ French pastry selection

**\$39 per person**

# Menus

## The Art of Reception

### Gold Reception

*(minimum 50 people)*

- ◆ Listel seafood palette, wild Pacific salmon selection, fresh Pacific oysters, marinated Vancouver Island mussels, Dungeness crab, Qualicum Beach scallops
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Bread dip station with baba ghanoush, hummus, tomato chutney and selection of flat breads
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

#### Chef Action Station

- ◆ Wild mushroom and truffle risotto finished in a parmesan wheel

#### Passed Items

*(choice of five items from below - five per person)*

- ◆ Qualicum Beach scallop "poke style", toasted sesame, tobiko, radish sprouts
- ◆ Vietnamese Dungeness crab salad roll, spicy peanut sauce
- ◆ House-smoked buffalo tenderloin, chimichurri, oven-dried tomato, purple potato
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff
- ◆ Barbeque duck and scallion spring roll, Worcestershire
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Merquen-dusted lamb chop, chimichurri

#### Desserts

- ◆ Selection of house-made individual desserts
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves

**\$75 per person**

# Menus

## The Art of Reception

### Cold Canapés and Hors d'Oeuvres

(minimum 2 dozen per item)

- ◆ Fraser Valley "pickled" beet, whipped Okanagan goat cheese, cumin-spiced Agassiz hazelnut  
\$28 per dozen
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil  
\$29 per dozen
- ◆ Fresh oysters on the half shell, chili lime gelée  
\$32 per dozen
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini  
\$32 per dozen
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita  
\$32 per dozen
- ◆ House-candied salmon, turmeric parsnip purée, scallion, sesame cone  
\$35 per dozen
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff  
\$36 per dozen
- ◆ Qualicum Beach scallop "poke style", toasted sesame, tobiko, radish sprouts  
\$36 per dozen
- ◆ Smoked Haida Gwaii halibut brandade, sourdough crostini, pea purée, red pepper rouille  
\$36 per dozen
- ◆ Vietnamese Dungeness crab salad roll, spicy peanut sauce  
\$41 per dozen
- ◆ House-smoked buffalo tenderloin, chimichurri, oven-dried tomato, purple potato  
\$46 per dozen



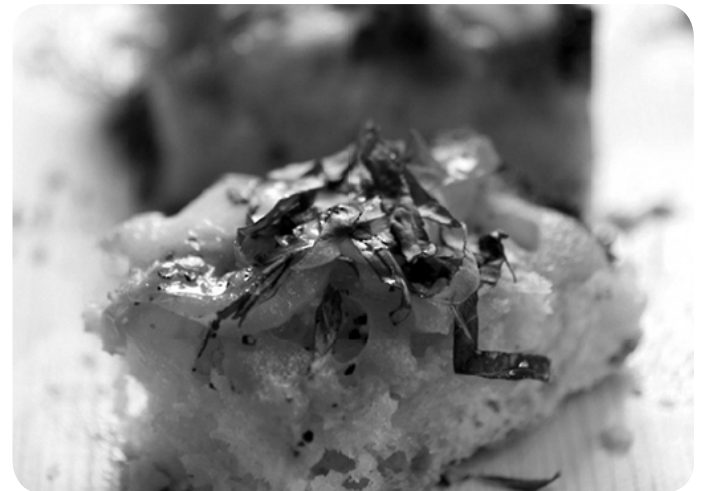
# Menus


## The Art of Reception

### Hot Canapés and Hors d'Oeuvres

(minimum 2 dozen per item)

- ◆ Mini spinach goat cheese quiche  
\$29 per dozen
- ◆ Yam and spinach pakoras, tamarind chutney  
\$32 per dozen
- ◆ Spanakopita, phyllo pastry, spinach, goat feta  
\$32 per dozen
- ◆ Fraser Valley chicken and bell pepper empanada, smoked paprika  
\$34 per dozen
- ◆ Vegetarian samosa, mango cilantro chutney  
\$34 per dozen
- ◆ Port-enriched Poplar Grove tiger blue cheese puff  
\$35 per dozen
- ◆ Westcoast fish cake, preserved lemon and chive crème fraîche  
\$36 per dozen
- ◆ Lemongrass chicken satay, spicy peanut sauce  
\$36 per dozen
- ◆ Olive-cruste seared Qualicum Beach scallop, roast pepper tomato tapenade  
\$39 per dozen
- ◆ Barbeque duck and scallion spring roll, Worcestershire  
\$42 per dozen
- ◆ Dungeness crab and Pacific shrimp cakes, lemon aioli  
\$46 per dozen
- ◆ Merquen-dusted lamb chop, chimichurri  
\$48 per dozen



**Ocean Wise**  All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

# Menus

## The Art of Reception

### Reception Stations

(minimum 10 people)

- ◆ Listel seafood palette, wild Pacific salmon selection, fresh Pacific oysters, marinated Vancouver Island mussels, Dungeness crab, Qualicum Beach scallops  
\$14 per person
- ◆ Bread dip station with baba ghanoush, hummus, tomato chutney and selection of flat breads  
\$7 per person
- ◆ Fresh vegetable crudités with herb yogurt dip  
\$4 per person
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini  
\$9 per person
- ◆ Gourmet open-faced specialty sandwiches  
\$60 per dozen
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit  
\$9 per person
- ◆ Charcuterie selection, cured and smoked meats with grainy Dijon, roast garlic and shallot aioli, selection of breads and rolls  
\$9 per person
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments  
\$9 per person
- ◆ Rolled sushi platter (kappa, salmon, tuna & California maki)  
\$7 per person (minimum 15 people)
- ◆ Chilled BC Spot prawn tower, traditional cocktail sauce  
\$9 per person (3 prawns per person)

### Dessert Stations

- ◆ Fresh fruit and seasonal berry platter  
\$6 per person
- ◆ Chocolate-dipped strawberries  
\$30 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies  
\$30 per dozen
- ◆ French pastry selection  
\$40 per dozen
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves  
\$14 per person (minimum 50 people)

# Menus

## The Art of Reception

### Chef Action Stations

(minimum 25 people)

(Chef Fee \$50 per hour – max. 50 people per chef):

- ◆ Wild mushroom and truffle risotto finished in a parmesan wheel  
\$15 per person
- ◆ Sautéed Qualicum Beach scallops with chili butter and Pernod  
\$10 per person
- ◆ Fresh shucked oyster station, traditional accompaniments  
\$9 per person
- ◆ Fresh carved garlic and dijon herb-crust rack of lamb  
\$60 per rack
- ◆ Sautéed handmade spinach ricotta gnocchi with parmesan velouté  
\$8 per person
- ◆ Westcoast seafood ceviche, prepared "a la minute" on table top ice bar  
\$24 per person (min. 40 people)
- ◆ California-cut Pemberton Meadows beef "Diane"  
\$18 per person
- ◆ Roast and shaved Canada AAA prime rib with warm rolls and traditional accompaniments  
\$9 per person

### Reception and Buffet Visual Enhancements

Please Order one week prior to event, company logo will need to be provided in either high-resolution .tif or vector .eps format.

- ◆ Custom Logo'd Ice Bar \$800 and up
- ◆ Custom Logo'd Ice Sculpture \$400 and up
- ◆ Custom Table Ice Centre Pieces \$150 and up

