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SQUAMISH LIL'WAT CULTURAL CENTRE

WHISTLER, BRITISH COLUMBIA

where rivers, mountains and people meet

CATERING MENUS

CULTURE OF THE PEOPLE MET BY
UNCOMPROMISING LEVELS OF FOOD AND SERVICE



FOUR SEASONS RESORT
Whistler

CULTURAL CENTRE CATERING MENUS

OUTSIDE CATERING FEES

0-30 persons	\$500.00
30 – 60 persons.....	\$1000.00
60-120 persons	\$1500.00
120 persons+	\$2200.00

CULTURAL CENTRE CATERING MENUS

TABLE OF CONTENTS

BREAKFAST

Tables (\$14-20 per person).....	4
Enhancements (\$6-14 per person).....	5
Plated (\$20-26 per person).....	6

BREAKS

Themed (\$12-18 per person).....	7
A la Carte (\$5-10 per person).....	8

BOXED

Breakfast (\$20 per person).....	9
Lunch (\$24 per person).....	9

LUNCH

Plated (\$35-40 per person).....	10-11
Buffets (\$27-36 per person).....	12-13

RECEPTION

Tray Passed (\$48-72 per dozen).....	14-15
Stations (\$12-22 per person).....	16
Carving (\$9-18 per person).....	17
Displays (\$9-32 per person).....	18

DINNER

Plated (\$65-80 per person).....	19-20
Buffets (\$55 per person).....	21-22
Themed Buffets (\$75-95 per person).....	23-25
Kids Buffet (\$45 per person).....	26-27

BREAKFAST

TABLES

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
Priced per person

LIL'WAT CONTINENTAL 14

*Selection of Juices- Orange, Grapefruit and Soapallallie Berry Juice
House Bakery Basket- Croissants, Muffins, Pastries, Bannock
Butter and Preserves*

SQUAMISH 18

*Selection of Juices- Orange, Grapefruit and Soapallallie Berry Juice
Sliced Seasonal Fruit and Wild Berries
Assorted Cold and Hot Cereals
House Bakery Basket- Croissants, Muffins, Pastries, Bannock
Butter and Preserves
B.C. Smoked Salmon, Onion, Dill and Chive Cream Cheese*

MOUNTAINS 20

*Selection of Juices- Orange, Grapefruit and Juice-of-the-Day
Fresh Fruit Salad, Wild Berries
House Bakery Basket- Croissants, Muffins and Breakfast Pastries
Butter & Preserves
Scrambled Farm Fresh Eggs, Buffalo Smokies, Wild Boar Bacon,
Caribou Sausage*

RIVERS SPA 17

*Selection of Juices- Orange, Grapefruit and Soapallallie Berry Juice
Fresh Fruit & Wild Berry Salad
House Granola
Assorted Low-Fat Yoghurts and Cottage Cheese*

BREAKFAST

ENHANCEMENTS

To Enhance any Breakfast Buffet

Chef Attendants at \$150/per chef. One Chef per 75 guests, per station required

Priced per person

WAFFLES **6**

Belgium or Buckwheat

Assorted Local Berry Preserves and Syrups

Cinnamon Crème Fraîche and Whipped Cream

OMELETS *PREPARED TO ORDER* **8**

B.C. Smoked Salmon, Roasted Mushrooms, Tomatoes, Asparagus, Sweet Peppers, Fresh Herbs, Aged Cheddar, Goat Cheese, Buffalo Smokies, Wild Boar Ham, Venison Sausage, Spinach, Dungeness Crab, Shrimp, Assorted Organic Pemberton Vegetables

BENEDICT **14**

'Classic' Canadian, Back Bacon, English Muffin, Hollandaise

Smoked Salmon, Grilled Asparagus, Chipotle Hollandaise

Dungeness Crab, Bannock, Grilled Asparagus,

Mipkuzola and Spinach, Bannock, Horseradish Hollandaise

LAKESIDE **13**

Assorted Charcuterie- Wild Boar Prosciutto, Mipkuzola, Bison Salami, Caribou Terrine, Pemmican

B.C. Smoked Salmon, Smoked Salmon Pate, Herring, Oolichan, Smoked Oysters

Local B.C. Cheeses

Grilled Breads, Bannock

Cornichons, Grain Mustard, Horseradish

BREAKFAST

PLATED

Served Tableside- Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas, selection of juices- orange, grapefruit and the juice of the day

Four Seasons Bakery Basket

Butter & Preserves

Priced per person

One course - \$20

Two courses - \$26

EARLY MORNINGS

Wild Berries 'Soup', Natural Vanilla Yoghurt

Citrus Salad- Grapefruit & Orange, Lil'wat Honey & Fresh Mint

Seasonal Fruit & Wild Berries, Apple Preserves

EGGS

Buffalo Smokie & Pemberton Garden Vegetable Omelet, Sweet Tomatoes

Organic Vegetable & Egg White Frittata, Fromage Blanc

Pan Fried Venison and Potato Hash and a Couple of Farm Fresh Eggs

Poached Eggs, Smoked Salmon, Warm Bannock, Sturgeon Caviar

SWEETS

Brioche French Toast, Mountain Huckleberry 'Farci'

Whole Wheat Hot Cakes, Candied Walnuts, Olga's Blackberry-Apple Syrup

Belgium Waffle, Roasted Pear Preserve, Cinnamon Crème Fraîche

SUMMITS

Eggs Benedict- Wilted Spinach, Wild Boar Prosciutto, Horseradish

Dungeness Crab, Asparagus, Warm Bannock, Chipotle Hollandaise

'Steak & Eggs', Okanagan Elk, Pemberton Potatoes & Onions

BREAKS **THEMED**

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
Priced per person

FIRST NATIONS 16

Bison Jerky, Salmon Candy, Bannock, Smoked Oysters, Smoked B.C. Fish, Clam Fritters & Fried Oysters

WELLNESS 14

Spa Flavored Waters, Fruit and Berry 'Sticks', Whistler Mountain Trail Mix, Granola Bars, Fruit Smoothies

APPLES 15

Caramel Apple Cupcakes, Apple Tarte Tatin, Apple Chips, Apple Crumble, Apple Cider, Fresh Apple Juice

WILD BERRY 14

Wild Berry Crisp, Blueberry Tarts, Blackberry Mousse, Strawberry Rhubarb Crumble, Bannock & Cranberry Bread Pudding, Soapberry Soda

CHOCOLATE 18

*Hot Chocolate, Brownies, Cupcakes, Chocolate Truffle Cookies
Chocolate Fudge*

COOKIES AND MILK 12

Assorted Cookies, Butter Tarts, Cranberry Hazelnut Cookies, Flavoured Milk

JOE 16

*Gourmet Regular and Decaffeinated Coffees, Cinnamon, Nutmeg,
Chocolate Shavings, Caramel Sauce, Whipped Cream,
Chocolate Dipped Biscotti, Mocha Cake, Opera Cake, Profiteroles*

BREAKS

A LA CARTE

Pastries priced per dozen, Snacks priced per person, Beverages priced each

ENERGIZE PASTRY SHOP

Jumbo Cookies- Assorted	32
Biscotti- Dried Fruit & Nut, Almond, Chocolate	22
Scones- Blueberry, Cranberry, Chocolate, Buttermilk	32
Assorted Mini Cupcakes	32
Nanaimo Bars	32
Butter Tarts	32
Blondies	32
Chocolate Covered Strawberries	43
Assorted Chocolate Petit Fours	43

ENLIVEN SNACKS

Individual Crudit�, Roasted Leek Dipping Sauce	4.5
Sliced Fresh Fruit	6.5
Fruit & Berry 'Sticks'	7
Popcorn	4.5
Potato Chips	4.5
Pretzels	4.5
Trail Mix	4.5
Chips, Salsa & Guacamole	9
Nuts by the pound	22.5

VITALIZE BEVERAGES

Soda Pop- Pepsi, Diet Pepsi, Sprite	5
Energy Drinks- Red Bull, Monster, SoBe	6
Izze Sparkling, Jones Soda, I.B.C. Root Beers	6
Iced Teas- Green, White, Blooming Jasmine, Oolong	6
Waters- Vitamin Water, SoBe Life Water, Spa Water, Whistler Water	6
Smoothies- Blackberry-Apple, Blueberry-Banana, Strawberry-Papaya	8
Lemonades	5
Arnold Palmers	6
Soapberry Soda	6

BOXED **BREAKFAST**

Choice of, Soft Drink, Fruit Juice or Water

Priced per person

VILLAGE 20

Scrambled Egg and Ham 'Croissant' Aged Cheddar

Fruit Yoghurt and Granola Parfait, B.C. Apple

MOUNTAINS 20

House Smoked Salmon Bagel, Cream Cheese and Tomato

Herb Salad, Hard Boiled Egg, Red Grapes

House Granola

LUNCH

SUMMITS 24

BBQ Bison 'Hoagie' Horseradish and Spicy Onions

Mixed Green Salad, Blackberry Vinaigrette

BC Apple

Nanaimo Bar

LAKES 24

Grilled Maple Marinated Wild B.C. Salmon Sandwich, Roasted Tomato Aioli

Cabbage Slaw

B.C. Apple

Jumbo Cookie

TRAILS 24

Grilled Portobello Mushroom and Vegetable Sandwich

Assorted Crudit 

Trail Mix

B.C. Apple

Lemon Bar

LUNCH PLATED

Three course - \$35

Four courses - \$40

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included

Price per person

APPETIZERS

*Bison Carpaccio, Pickled Pemberton Vegetables, Saskatoon Chutney
Roasted Scallop and Wild Mushroom Raviole, Lemon Crème Fraîche
Seared Rare Ahi Tuna, Smoked Tomato Vinaigrette, Fried Oyster
Chilled Oysters and Spicy Salmon Tartare, Nori Cracker
Gathered Local Greens, Vine Ripe Tomato, Balsamic Vinaigrette
Caesar Salad, Shaved Parmesan, Crispy Oolichan, Garlic Crouton
Dungeness Crab Cake, Smoked Corn 'Salsa', Spicy Mustard
Butter Lettuce 'Wedge' Blue Cheese, Tomatoes and Wild Boar Bacon
Romaine and Hearts of Palm, Avocado, Grapefruit, Tangerine Vinaigrette*

SOUP KETTLE

*Seafood 'Hot Pot': Shrimp, Crab, Herring Roe on Kelp, Cockles, Clams
Dungeness Crab 'Bisque'
Salmon Chowder
Roasted Tomato & Fennel
Butternut Squash
Seafood Chowder
Venison & Wild Rice
Crab Chili*

LUNCH

PLATED CONT.

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included

ENTRÉES

Roasted Salmon, Apple Fennel and Celery Root Salad, Sherry Vinaigrette
Arctic Char 'Confit', Olive & Fennel Ragout, Heirloom Tomato & Sweet Garlic
Pan Fried Trout, Fingerling Potato, Wilted Greens, Lemon Butter
Warm Seafood Salad, Butter Lettuce, Parmesan Chive Dressing
Nova Scotia Scallops, Heirloom Tomatoes, Local Greens, Fromage Blanc
Spot Prawns, Grilled Asparagus and Tomato Risotto
Alder Grilled Pheasant Breast, Sweet Potato Gratin, Chokecherry
Roasted Venison, Crushed Fingerlings, Grilled Vegetables, Wild Blueberry
Grilled Bison Tenderloin, Pemberton Vegetable Escabèche, Potato Purée
Wild Rice Pancake, Roasted Vegetables & Wild Mushroom, Pickled Cranberry

SWEETS

Soapallallie Mousse
Rhubarb Tart, Yoghurt Ice Cream
Fresh Berry Salad, Ice Wine Sabayon, Butter Cookie
Peach Crumble Cobbler, Preserved Blueberries
Chocolate Pastilla, Dried Fruit Chutney, Pistachio Ice Cream
Bannock Bread Pudding, Blackberry Mousse
Chocolate-Pecan Tart, Vanilla Bean Ice Cream
Maple Flan, Vanilla Poached Pears

LUNCH

BUFFETS

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
Priced per person

LIL'WAT

27

Soup Kettle

Wild Rice & Smoked Corn Salad

Pemberton Potato Salad, Cabbage 'Slaw', Cucumber Salad

Assorted Greens and Pemberton Vegetable Salad, Raspberry Vinaigrette

Mountain 'Hoagie', Roasted Turkey and Cranberry Club, Smoked Salmon Sandwich, Grilled Vegetable Panini, Wild Boar Ham & Mustard Sandwich, Roast Bison Sandwich

Seasonal Whole Fruit

SQUAMISH

29

Soup Kettle

Grilled Salmon 'Cobb' Salad

Crispy Oolichan 'Caesar' Salad

Warm Spinach & Sweet Potato Salad, Grilled Red Onions & Feta

Penne & Dungeness Crab Gratin, Bannock Bread Crumbs

Fusilli, Smoked Salmon & Roasted Vegetables, Arugula Pesto

Assorted Pastries

LUNCH

BUFFETS CONT.

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
Priced per person

LAKESIDE

33

Soup Kettle

*Endive and Watercress Salad, Baked Apple, Manchego, Champagne Vinaigrette, Candied Pecans
Butter Lettuce and Mozzarella Cheese, Duck Prosciutto, Sherry Vinaigrette*

Roasted Pemberton Beet Salad, Salt Spring Island Goat Cheese, Tangerine Vinaigrette

Rotisserie Chicken, Honey Orange Polenta, Sweet Garlic

Pan Fried Seaweed Crusted Whole Trout, Red Chard & Fingerling Potato

*First Nations 'Paella' Salmon, Halibut, Scallops, Buffalo Smokies, Quail, Wild Rice, Fiddle Heads
& Sea Asparagus*

Assorted Pastries

RIVERS

36

Dungeness Crab 'Bisque'

Local Seafood 'Hot Pot': Shrimp, Clams, Mussels, Herring Roe on Kelp, Cockles

B.C. Smoked Salmon and Bannock 'Pizza'

Juniper Smoked Duck Salad, Local Greens, Pine Vinaigrette, Quail Eggs

Dungeness Crab Cakes, Smoked Corn 'Salsa'

Bison Carpaccio, Pickled Pemberton Vegetables & Saskatoon Chutney

Grilled Pemberton Vegetable Salad, Grilled Red Onion Vinaigrette

Roasted Halibut and Clams, Wild Arugula, Lemon Butter

Cedar Plank Wild Salmon, Smoked Seaweed

Rotisserie Venison, Wild Blueberry, Roasted Pemberton Potatoes

RECEPTION

TRAY PASSED

Minimum order of 24 pieces per item

Suggested 6-8 pieces per person for One Hour Cocktails

Priced Per Piece

MARITIMES

<i>Oyster 'Shooters' Spicy Tomato & Horseradish</i>	5
<i>Chilled Oysters and Spicy Salmon Tartare</i>	5
<i>Smoked Oysters and Crispy Kelp, Wild Rice 'Hot Cake'</i>	5
<i>Smoked Salmon, Marinated Bean Salad, Duck Prosciutto</i>	5
<i>Dungeness Crab Cakes, Smoked Corn 'Salsa'</i>	6
<i>Crab 'Bisque'</i>	5
<i>Seared Rare Ahi Tuna, Smoked Tomato Vinaigrette</i>	5
<i>Roasted Scallops and Smoked Duck, Wild Mushrooms and Sweet Potato</i>	5
<i>Sea Tiger Prawns, Wild Boar Sausage, Hummus, Sweet Peppers</i>	5

COASTS

<i>'Stuffed' Quail Eggs, Salmon Roe and Sea Asparagus</i>	5
<i>Alderwood Smoked Salmon and Bannock 'Pizza'</i>	5
<i>Half Smoked Arctic Char, Pickled Onions, Pine Vinaigrette</i>	5
<i>Pan Fried Trout, Bison Short Rib, Pickled Spring Garlic</i>	5
<i>Tempura Cod 'Fish and Chips'</i>	6
<i>West Coast Seafood Roll, Soy and Wasabi</i>	5
<i>Herring Spawn on Kelp, Wild Boar Bacon, Soy</i>	5
<i>Crispy Shrimp Fritters</i>	5

RECEPTION

TRAY PASSED CONT.

Minimum order of 24 pieces per item

Suggested 6-8 pieces per person for One Hour Cocktails

Priced Per Piece

PRAIRIES

<i>Indian Candy and Caribou 'Jerky'</i>	5
<i>Warm Buffalo Smoky 'On A Stick' Spicy Rhubarb</i>	4
<i>Chicken Brochettes, Cumin Marinated Cucumber</i>	5
<i>Tea Smoked Duck Breast, Crab Apple Confit</i>	4
<i>Pemmican & Bannock Cracker, Horseradish</i>	5
<i>Bison Rib Eye and Short Rib "On-a-Stick" Blackberry Jus</i>	5
<i>Buffalo 'Sliders' Aged Cheddar</i>	5
<i>Venison Meatballs, Sweet & Sour Blueberry</i>	5
<i>Grilled Venison, Juniper Reduction</i>	5
<i>Roasted Rabbit Loin, Preserved Lemon & Barberry 'Farci'</i>	6

FIELDS

<i>Roasted Eggplant and Heirloom Tomato Bannock</i>	5
<i>Vegetable Summer Roll, Asian Vinaigrette</i>	5
<i>Curried Split Pea Soup, Crispy Sage</i>	4
<i>Wild Rice 'Latkes' Shaved Apple, Salt Spring Island Blue Cheese</i>	5

RECEPTION

STATIONS

Designed for One Hour Reception, Prices subject to change for longer receptions
Chef Attendants at \$150/per chef. One Chef per 75 guests, per station required
Priced per person

MASHED POTATO 'MARTINI' *select two toppings and two potatoes* 16

Toppings- Seafood 'Chowder', Wild Mushroom Ragout, Braised Bison Short Rib, Pemberton Vegetable and Tomato

Potatoes- Golden Yukon, Sweet, Garlic Mash, Fingerling, Purple Pemberton
**chef attendant required*

INDIAN 'TACOS' 12

Venison 'Chili' & Grilled Shrimp, Onions, Peppers, Tomatoes, Green Onions,
Shredded Cheese, Salsa, Soft Bannock
**chef attendant required*

PASTA AND RISOTTO *select three pastas and two sauces* 17

Pastas- Macaroni, Fusilli, Penne, Lumache, Scubi Du, Risotto

Sauces- Tomato Ragout, Arugula Pesto, Parmesan Cream, Clam Sauce

Wild Mushrooms, Shrimp, Smoked Duck, Salmon, Dungeness Crab, Clams & Mussels, Venison Meat Balls, Assorted Vegetables
**chef attendant required*

OYSTER BAR 18

Oysters, Shrimp Cocktail, Oyster Shooters, Clams 'Casino' Baked Oysters, Honey Mussel 'Hot Pot', Smoked Oysters

SOME LIKE IT HOT *select four* 22

Chilies Crab and White Bean Chili, Bison Beef Chili, Traditional, Vegetarian
Cheese, Sour Cream, Salsa, Onions

Soups Butternut Squash, Roasted Tomato and Fennel, Crab Bisque, Sweet Corn and Lobster Chowder

RECEPTION

CARVING

Designed for One Hour Reception, Prices subject to change for longer receptions
Chef Attendants at \$150/per chef. One Chef per 75 guests, per station required
Priced per person

WILD BOAR PROSCIUTTO WRAPPED WILD SALMON	9
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Wild Rice, Lemon Butter

JUNIPER RUBBED BUFFALO STRIP LOIN	18
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Wild Blueberry Jam

WHOLE ROASTED PHEASANT	12
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Warm Spinach and Pemberton Potato Salad, Sherry Vinaigrette

SALT CRUSTED ELK RIB EYE	16
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Roasted Wild Mushrooms, Saskatoon Berry Chutney

MUSKOX TENDERLOIN	18
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Caramelized Onion and Huckleberry Jus

LEG OF LAMB	10
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Roasted Garlic and Herbs, Sweet Pepper Jus

PACIFIC SALMON, HALIBUT & COD 'SPIRIT BRAID'	15
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Cold Smoked, Wild Rice, Mushroom & Fiddleheads

VENISON	16
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Blackberry Jus

RECEPTION

DISPLAY

Designed for One Hour Reception, Prices subject to change for longer receptions
Priced per person

PEMBERTON CRUDITÉ	10
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Seasonal Pemberton Vegetables, Assorted Dips

B.C. MARBLE	9
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*Local Cheese, Dried Fruit, Toasted Almonds, Fruit Preserves and Compotes,
Basket of Rustic Hearth Breads and Bannock*

CHARCUTERIE	18
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*Selection of Dried and Cured Meats, Wild Boar Prosciutto, Mipkuzola,
Bison Salami, Marinated Olives, Gherkins, Caribou Jerky, Smoked Rattlesnake,
Rabbit & Blueberry Terrine, Assorted Tapenades & Bannock*

FIRST NATIONS	14
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*Bison Jerky, Salmon Candy, Bannock, Smoked Oysters, Smoked B.C. Fish
Clam Fritters & Fried Oysters, Smoked Salmon Mousse*

FONDUE <i>savory</i>	12
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Emmenthaler and Gruyere Cheese, Rustic Breads, Vegetables and Fruits

TAPAS	12
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*Hummus, Assorted Olives, Grilled Flatbread, Chicken Tandoori Brochette,
Spanish Meatballs, Lamb Brochettes, Sautéed Mushrooms, Clams, Mussels,
Tortilla Friatta, Jamon Serrano, Manchego, Marinated Seafood Salpicon*

MARITIMES <i>7 pieces per person</i>	32
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*Lobster Medallions, Oysters on the Half Shell, Littleneck Clams,
Tuna 'Minute Steak' Smoked Tomato, Chilled Grilled Shrimp, Crab Claws,
Crab Legs, Crab Cocktails, Traditional Cocktail, Mignonette Sauces, Horseradish*

DINNER

PLATED

Three courses - \$65

Four courses - \$80

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included

Price per person

APPETIZERS

Hot Smoked Salmon, Muscox Short Rib Ravioli, Cipolini Onion

Smoked Sturgeon, Horseradish Cream, Watercress & Caviar

Seafood 'Hot Pot': Shrimp, Crab, Herring Roe on Kelp, Cockles, Clams

Roasted Rabbit Loin, Preserved Lemon & Barberry 'Farci', Spinach Puree

Wild Rice Pancake, Marinated Vegetables, Butter Lettuce, Cranberry

Wild Mushroom Raviole, 'Petoncle' Scallops, Spicy Dungeness Crab Bisque

KETTLES

Vine Ripened Tomato Gazpacho, Extra Virgin Olive Oil, Sweet Basil (served cold)

Dungeness Crab 'Bisque'

Salmon Chowder

Roasted Tomato & Fennel

Butternut Squash

Seafood Chowder, Local Seaweed, Indian Fry Bread

Venison & Wild Rice

Crab Chili

SALADS

Caesar Salad, Shaved Parmesan, Crispy Oolichan, Bannock Crouton

Endive and Algonquin Watercress, Apples, Blue Cheese Walnut Vinaigrette

Salad of Cool Roasted Beets, Creamy Goat Cheese, Blackberry Vinaigrette

Gathered Local Greens, Shaved Vegetables, Raspberry Vinaigrette

Grilled Romaine, Warm Blue Cheese, Heirloom Tomato, Crispy Bannock

Smoked Duck Salad, Roasted Pear, Avocado, Blackberry Vinaigrette

Bison Carpaccio, Pickled Pemberton Vegetables, Saskatoon Chutney

Grilled Oysters and Spicy Salmon Tartare, Nori Bannock Cracker



DINNER

PLATED CONT.

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included

ENTRÉES

Grilled Sturgeon, Peanut Potato & Leek, Warm Spinach Salad, Wild Boar Bacon
Black Cod & Roasted Clam 'Chowder' Sweet Potato & Vegetable
Wild Coho Salmon 'Confit' Olive and Fennel Ragout, Sweet Garlic
Northern Halibut, Local Potato Gratin, Wild Mushroom & Garlic
Arctic Char, Mushroom & Mipkuzola Salad, Sage Cream, Carrot Puree
Pacific Salmon, Halibut & Cod 'Spirit Braid' Warm Mushroom Terrine
Roasted Chicken Breast, Wild Mushroom 'Farci', Wild Boar Prosciutto
Bison Filet, Creamy Celery Root, Blue Cheese, Tomato Preserves
Alder Grilled Elk, Crushed Fingerling Potatoes, Wild Blueberry Jam
Rotisserie Pork 'Chop', Apple and Onion 'Tarte Tatin', Thyme Jus
Roasted Duck Breast, Wild Rice & Root Vegetable 'Fricassee', Red Wine & Juniper
Buffalo Rib Eye, Sweet Potato, Pistachio Brown Butter, Blueberry Jus

SWEETS

Soapallallie Mousse
Rhubarb Tart, Yoghurt Ice Cream
Fresh Berry Salad, Ice Wine Sabayon, Butter Cookie
Peach Crumble Cobbler, Preserved Blueberries
Chocolate Pastilla, Dried Fruit Chutney, Pistachio Ice Cream
Bannock Bread Pudding, Blackberry Mousse
Chocolate-Pecan Tart, Vanilla Bean Ice Cream
Maple Flan, Vanilla Poached Pears

DINNER

BUFFET

26 person minimum, groups under 26 are subject to a \$150 per person surcharge

Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included

\$55 per person

KETTLES *select one*

Chilled Vine Ripened Tomato Gazpacho, Extra Virgin Olive Oil, Sweet Basil

Dungeness Crab 'Bisque'

Salmon Chowder

Roasted Tomato & Fennel

Butternut Squash

Seafood Chowder, Local Seaweed, Indian Fry Bread

Venison & Wild Rice

Crab Chili

FIELDS *select two*

Local Greens, Shaved Vegetables, Assorted Dressings

Wild Rice, Grilled Vegetable and Rock Shrimp Salad

Caesar Salad and Crispy Oolichan, Shaved Parmesan

Smoked Duck Salad, Roasted Pear, Avocado, Blackberry Vinaigrette

Belgian Endive and Watercress, Salt Spring Island Blue Cheese, Candied Pecans

Asparagus and Haricot Vert Salad, Truffle Parmesan Dressing

Tomato and Buffalo Mozzarella 'Caprese' Fresh Basil and Balsamic

MARITIMES *select one*

Chilled Marinated Seafood 'Salpicon': Shrimp, Calamari, Mussels and Scallops

Smoked Oysters on the Half Shell, Smoked Tomato Mignonette

Smoked Sturgeon, Marinated Bean Salad, Horseradish Vinaigrette

Poached Trout, Zucchini Blossoms, Clam Vinaigrette

DINNER

BUFFET CONT.

COASTS *select two*

Smoked Salmon, Traditional Garnish
Warm Arctic Char & Pickled Wild Mushroom Salad
Bentwood Box Salmon, Fiddleheads & Wild Rice
Pan Fried Trout, Roasted Potatoes, Spinach, Lemon Butter
Cedar Board Roasted Salmon, Smoked Seaweed

PRAIRIES *select two*

Bison Carpaccio, Pickled Pemberton Vegetables & Saskatoon Chutney
Bison Striploin, Pemberton Potato, Roasted Mushrooms
Rotisserie Chicken, Caramelized Onions and Sweet Garlic
Fusilli Pasta and Smoked Salmon, Roasted Vegetables, Watercress Pesto
Wild Mushroom 'Raviole', Truffle Parmesan Cream
Grilled Pemberton Vegetables, Red Onion Vinaigrette

SWEETS *select two*

Carrot Cake with Cream Cheese Icing
Vanilla Cheesecake with Seasonal Fruit
Blackforest Cake
Chocolate Linzer Cake (contains nuts)
Fresh Fruit Shortcakes
Lemon Poppyseed Cake
Buttercream Cake
Almond Cream Tart
Seasonal Fruit Tart
Chocolate Tart

DINNER

THEMED BUFFETS

BBQ

26 person minimum, groups under 26 are subject to a \$150 per person surcharge
Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
\$75 per person

GARDENS *select two*

*Pemberton Potato Salad, Caramelized Onions, Sherry Vinaigrette
Warm Spinach & Sweet Potato Salad, Grilled Red Onions & Feta
Local Greens, Shaved Vegetables, Assorted Dressings
Belgian Endive and Watercress, Salt Spring Island Blue Cheese, Candied Pecans
Roasted Pemberton Vegetable & Wild Rice Salad*

SEAS *select two*

*Marinated Seafood 'Salpicon': Shrimp, Calamari, Scallops & Mussels
Smoked Salmon, Traditional Garnish
Seafood Chowder, Local Seaweed, Indian Fry Bread
Dungeness Crab Cakes, Smoked Corn 'Salsa'
First Nations 'Paella': Salmon, Halibut, Scallops, Buffalo Smokies, Quail,
Wild Rice, Fiddleheads & Sea Asparagus*

GRILL *select two*

*Roasted Venison, Wild Blueberry, Sweet Potato
Bison Strip Loin, Cross Creek Potato, Roasted Mushrooms
Alder Grilled Duck Breast, Root Vegetable Gratin, Cranberry
Rotisserie Chicken, Caramelized Onions, Sweet Garlic*

DINNER
THEMED BUFFETS CONT.
BBQ

SWEETS *select three*

Carrot Cake with Cream Cheese Icing

Vanilla Cheesecake with Seasonal Fruit

Blackforest Cake

Chocolate Linzer Cake (contains nuts)

Fresh Fruit Shortcakes

Lemon Poppyseed Cake

Buttercream Cake

Almond Cream Tart

Seasonal Fruit Tart

Chocolate Tart

DINNER

THEMED BUFFETS

CANADA

26 person minimum, groups under 26 are subject to a \$150 per person surcharge
Freshly brewed coffee, decaffeinated coffee, selection of fine black and herbal teas included
\$95 per person

BRITISH COLUMBIA

Cedar Board BBQ Salmon, Smoked Seaweed

Valley of the Greens Salad Station, Assorted Dressings

House Smoked Salmon, Traditional Garnish

First Nations 'Paella': Salmon, Halibut, Scallops, Buffalo Smokies, Quail, Wild Rice, Fiddleheads & Sea Asparagus

PRAIRIES

Bison Carpaccio, Pickled Pemberton Vegetables & Saskatoon Chutney

Bison Rib Eye, Potato Gratin, Wild Blueberry Jam

Spit Roasted Venison, Juniper Rub, Blackberry Jus

ONTARIO

'Hog Town' Roasted Suckling Pig, Baked Apples

Local Cheese and Fruit Station

QUEBEC

Roasted Chicken, Wild Mushroom Jus, Warm Potato Salad

Smoked Duck Salad, Pine Vinaigrette

MARITIMES

Salmon Chowder

Seafood 'Hot Pot': Shrimp, Crab, Herring Roe on Kelp, Cockles, Clams

SWEETS

Pastry Chef's Selection of Decadent Desserts

DINNER

KIDS BUFFET

26 person minimum, groups under 26 are subject to a \$150 per person surcharge
\$45 per person

PLATED FIRST COURSE OPTION *select one*

Mixed Green Salad

Caesar Salad

Cup of Chicken Noodle Soup

Pasta, Tomato Sauce

OR BUFFET FIRST COURSE *select three*

Salad Bar: Mixed Green Salad, Cherry Tomatoes, Cucumbers, Eggs, Raisins, Shaved Carrots, Snow Peas, Ranch, Creamy Parmesan, Blackberry-Balsamic Vinaigrette

Caesar Salad

Mac & Cheese

Vegetable Crudités, Dipping Sauces

SIDES *select three*

Classic 'Skinny' French Fries

Curly Fries

Onion Rings

Coleslaw

Creamed Corn

Baked Beans

Mashed Potato

DINNER

KIDS BUFFET CONT.

MAINS *select three*

Tempura Fish Sticks

Fried Chicken Tenders

Mini Burger Sliders

Veggie Burgers

Mini Corn Dogs

Hot Dogs

Pizza Bites

SWEETS *select three*

'I' Scream Bar

Jumbo Cookies, Icy Milk

Cupcakes: Chocolate, Vanilla, Strawberry, Black & White

Rice Krispy Treats: Classic, Chocolate Covered

BC Sweets: Nanaimo Bar, Butter Tarts, Raisin Tarts, Lemon Bars

Donuts: Cinnamon, Glazed, Chocolate