



plated lunch + dinner

minimum 15 people

pacific

smoked sablefish niçoise salad

green beans, hard-boiled eggs, capers, cherry tomatoes, potato

pan-seared seasonal salmon

crispy kale, mustard dressed warm potato salad with
crispy shallots, parsnip velouté

OR

forest mushroom risotto

fine herbs, parmesan, truffle oil

candied pecan & caramel parfait

vanilla bean gelato, whiskey butterscotch sauce

milano organic fair trade coffee

four o'clock organic fair trade teas

\$39 per
person

For menu customization / dietary accommodations,
please speak with your coordinator. Prices & menu
items subject to change without notice. See Terms
& Conditions for full details.





atlantic

dungeness crab bisque  

herb crème fraîche

OR

wild mushroom velouté  

sherry, crispy basil

atlantic cioppino  

mussels, clams & prawns in a saffron broth,
classic mirepoix vegetables & baby potatoes

maple pecan ice cream sundae 

butterscotch sauce, black pepper cookies

milano organic fair trade coffee

four o'clock organic fair trade teas

\$44 per
person

spanish banks

grilled romaine salad  

grilled herb focaccia, shaved parmesan,
homemade caesar dressing, fresh pickled herbs

grilled flank steak 

roasted root veg hash, chimichurri, sautéed baby spinach

coconut panna cotta 

wild berry compote

milano organic fair trade coffee

four o'clock organic fair trade teas

\$40 per
person



bowen island

thai roasted duck salad

cucumber, cherry tomatoes, basil, cilantro, crispy shallots, thai vinaigrette

fraser valley free range chicken breast

sage & ricotta stuffing, roasted root veg, carrot purée, pomegranate & pistachio relish

kaffir lime crème brûlée

black pepper cookies

\$46 per
person

milano organic fair trade coffee

four o'clock organic fair trade teas

sea to sky

heirloom tomato & bocconcini salad

fresh and fried basil, balsamic reduction

sage bistro surf & turf

beef tenderloin, dungeness crab, merlot demi glace, chive hollandaise, smoked cheddar & chive potato cake, sautéed seasonal greens, baby carrots

toffee caramel crunch cheesecake

warm sticky toffee sauce

\$49 per
person

milano organic fair trade coffee

four o'clock organic fair trade teas



sunshine coast

waldorf salad



granny smith apple, candied walnuts, late harvest grapes, celery ribbons

seared albacore tuna

shaved fennel, chiffonade lettuce, orange segments,
roasted shallot dressing

pan-fried veal sweetbreads

grilled sourdough, pickled shallots, sauce gribiche

chilled hibiscus tea



seared sablefish



olive oil pomme purée, fresh shaved vegetables,
roasted shellfish reduction

lavender panna cotta



rosemary pearls, coconut

\$69 per
person

milano organic fair trade coffee

four o'clock organic fair trade teas