



Spring & Summer 2025 Menu Package



Clarion Hotel and Conference Centre
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A proud and passionate supporter of BC food and farming recognized by Buy Local. Eat Natural



Clarion Hotel and Conference Centre

As we welcome you,

You will find the Clarion Hotel and Conference Centre in Abbotsford is everything you are searching for; from our sophisticated Grand Pinnacle Ballroom and professional Culinary Team working in their state-of-the-art kitchen, to the Hotel Guest Rooms, where your comfort and accessibility take top priority. With you as our focus, we are dedicated to nurturing an experience for you where positive memories are created and treasured.



The Clarion Hotel and Conference Centre understands that you want to make your business meeting a success and your special event memorable. That is why we provide you with one-on-one personal assistance with an experienced coordinator to help you from inception, to plan, manage and execute your event. We boast over 25,000 square feet of meeting, theatre, and exhibition space that can break into eight separate meeting rooms or accommodate up to 500 guests for dinner in our 6,200 square foot Grand Pinnacle Ballroom. We can also provide the latest sound and video service technology and onsite audio visual support.



Executive Chef, Jonathan Stewart, along with his culinary team have collectively prepared the following menu options. Your selection will be prepared specifically for your event using only the best quality ingredients and fresh, local product. If you don't find what you are looking for, or would like to theme your meal to your event, just inform your catering representative and we'll work with you and the culinary team to create exactly what you are looking for.



Kindly,
Clarion Hotel & Conference Centre Team



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Table of Contents

SPRING & SUMMER (APRIL — OCTOBER)

Beverages and Snacks	4
Themed Breaks	5
Breakfast Buffets	6
Plated Breakfast	7
Breakfast Accompaniments	8
Working Luncheons	9-10
Hot Luncheon Buffets	11-13
Plated Luncheons	14-15
Served Reception	16
Served Reception A La Carte	17
Reception Platters	18
Reception Station	19
Deluxe Reception Stations	20
Reception Station Accompaniments	21
Deluxe Dessert Station	22
Dinner Buffets	23-26
Plated Dinners	27-28
Wine Selection	29
Bar Service	30



Beverages and Snacks

HOT BEVERAGES

Coffee Service: Includes freshly brewed regular and decaffeinated coffee (min. 10 guests)	5.25 per person
Selection of traditional and herbal teas (on consumption)	5.25 per person
Hot chocolate (on consumption, min. 10 guests)	5.25 per person

COLD BEVERAGES

Non-alcoholic fruit punch (one gallon serves 25 glasses ~ min. 2 gallons)	48 per gallon
Assorted soft drinks and water (based on consumption)	3.75 each
Assorted bottled juices (based on consumption)	5.25 each
Fresh juice by the pitcher (52oz) Orange, grapefruit, apple or cranberry	33 per pitcher
Lemonade or sweetened ice tea	30 per pitcher
Sparkling mineral water (based on consumption)	6 each
Fresh fruit and berry smoothie	38 per pitcher
Whole, skim, 2% or chocolate milk	33 per pitcher
Individual whole, skim, 2% or chocolate milk	4.50 each
Happy planet Protein milk shakes	\$7.50 each

FROM THE BAKERY

Assorted Muffins, Croissants and Danish Pastries	40 per doz
Freshly Baked Cinnamon Rolls with vanilla glaze	40 per doz
Bagels with plain or herb cream cheese	40 per doz
Assorted Seasonal Scones	40 per doz
Assorted Loaf Slices	40 per doz
Assorted Gourmet Cookies	36 per doz
Assorted Dessert Squares	36 per doz
Assorted Donuts	40 per doz
In house made Sausage Rolls (minimum 10pc)	6.50 each
Savory Croissants (Ham & Cheese or spinach & feta) assorted mustard (minimum 10pc)	6.50 each
Assorted Finger Sandwiches (Chef's selection, based on 3 per person, minimum 10)	8 per person

FRESH FRUIT

Fresh whole fruit (min. 10 pieces)	2.75 per piece
Fruit skewer with yogurt dip (min. 10 pieces)	4.50 per piece
Fresh seasonal sliced fruit and berries (minimum 10)	8 per person

FROM THE SWEET SHOP

Ice cream and frozen fruit bars	6.25 each
Flavored popcorn (or plain)	11 per basket
Chocolate dipped strawberries	38 per doz

SNACKS

Spinach and onion dip with fresh artisan bread (serves 15)	42
Humus and garlic yogurt dip with pita chips (serves 15)	40
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	66
Fresh field tomato salsa with corn chips (serves 15)	38
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	40
Party mix (serves 15)	20
Potato chips (serves 15)	18
Mini pretzels (serves 15)	18
Deluxe roasted nuts (serves 15)	20

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Themed Breaks

ICE CREAM & MILKSHAKE BREAK

Assorted local ice cream
Regular and waffle cones
Sprinkles, peanuts, assorted candy
Chef choice of milkshake

17.50 per person
Minimum 20 people

ENERGY BREAK

Trail mix
House made granola bars
Seasonal fruit smoothie
Fresh whole fruit
Crudit  cups

17.50 per person
Minimum 20 people

MILK & COOKIE BREAK

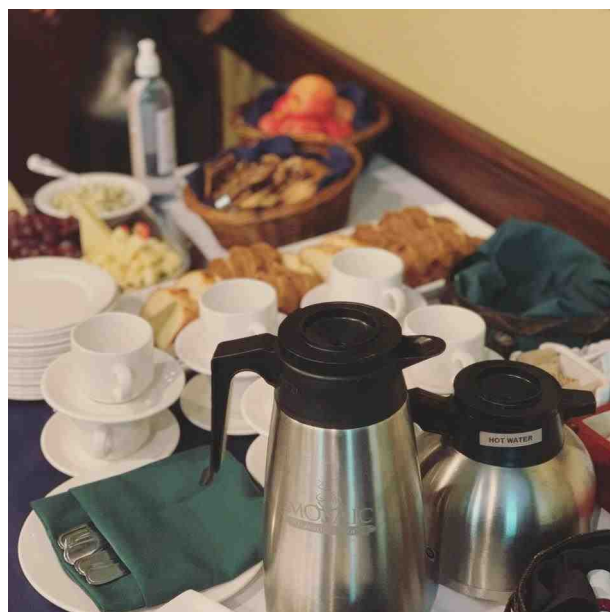
Iced jugs of milk, chocolate milk, almond milk
Double chocolate cookie
Mini chocolate chip cookies
Oatmeal cookies
Oreo cookies

17.50 per person
Minimum 20 people

SALTY SWEET BREAK

Potato chips, mini pretzels
Buttered popcorn
Chocolate covered fruit
Cupcakes
House-made lemonade

17.50 per person
Minimum 20 people



All prices subject to gratuity and GST.

Breakfast Buffets

THE CONTINENTAL

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted Muffins, Croissants, Danish pastries,
sweet butter and Okanagan fruit preserves
Freshly brewed coffee and tea

24 per person

Minimum 10 person per order

THE DELUXE CONTINENTAL

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt
Assorted Muffins, Croissants, Danish pastries, Pain Au Chocolate,
sweet butter and Okanagan fruit preserves
Bagels with cream cheese, toast station
Freshly brewed coffee and tea

26 per person

Minimum 10 person per order

A HEALTHY START

Fresh orange and cranberry juice
Assorted healthy muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves
Selection of granola, cereal and muesli with assorted milks
Seasonal fruit and berries
Assorted low fat flavored yogurt
Cottage cheese
Boiled eggs
Freshly brewed coffee and tea

27 per person

Minimum 10 person per order



THE FRASER VALLEY SUNRISE

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt & granola
Scrambled farm-fresh eggs **GF**
Hickory smoked bacon **GF**

In-house made country sausage **OR**
Local sliced ham **GF**

Pan-fried local potatoes with onions and fresh herbs **GF OR**
Potato rissole with chipotle aioli and feta cheese **GF**

Grilled tomato with balsamic reduction **DF, GF**
Assorted muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

35 per person

Minimum 20 person per order

THE OKANAGAN

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt & granola
Eggs Benedict with local ham
Hickory smoked bacon **GF**

In-house made country sausage **OR**
Local sliced ham **GF**

Scrambled farm-fresh eggs **GF**
Fraser Valley berry pancakes with whipping
cream and syrup

Cracked pepper and sweet basil crusted tomatoes **DF, GF**

Pan-fried local potatoes with onions and herbs **GF OR**
Potato rissole with chipotle aioli and feta cheese **GF**

Assorted muffins, croissants and Danish pastries,
sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

39 per person

Minimum 20 person per order

All prices subject to gratuity and GST.

Plated Breakfasts

THE SUMMIT

Fresh orange juice
Basket of assorted muffins, croissants,
Danish pastries, pain au chocolat,
sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait
Scrambled farm fresh eggs
Hickory smoked bacon
In house made sausage
Oven roasted tomato

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Freshly brewed coffee and tea

34 per person

Minimum 20 person per order

THE DELAIR

Fresh orange juice
Basket of assorted muffins, croissants,
Danish pastries, pain au chocolate
sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait

Local ham & aged cheddar frittata **OR**
Spinach & roasted pepper with goat cheese

Potato leek rösti
Oven roasted tomato gratin
Buttered asparagus
Hollandaise

Freshly brewed coffee and tea

38 per person

Minimum 20 person per order

THE PINNACLE

Fresh orange juice
Basket of assorted muffins, croissants, Danish
pastries, pain au chocolate
sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait

Choice of one:

Sirloin steak and eggs **OR**
Your choice of eggs benedict

Country ham
Smoked salmon
West Coast seafood
Béarnaise hollandaise sauce

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Country sausage
Hickory smoked bacon
Basil crusted grilled tomato

Freshly brewed coffee and tea

40 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Breakfast Accompaniments

Assorted individual low-fat fruit yogurts	3 each
Selection of cold cereals with assorted milks	4 each
Hot oatmeal with flax seed, brown sugar and milk, assorted dried fruit and nuts	5 per person
Homemade granola or muesli	4 per person
Scrambled eggs	5 per person
Eggs benedict (cottage ham and homemade hollandaise sauce ~ one egg)	6 each
Eggs Florentine (spinach and homemade hollandaise sauce ~ one egg)	6 each
Eggs BC (smoked salmon, shrimp and homemade hollandaise sauce ~ one egg)	8 each
West Coast seafood Benedict (Dungeness crab and cold water shrimp)	9 each
Classic malted waffles (local berry compote, syrup and sweet butter ~ 2 pieces)	5 each
Abbotsford very berry pancakes (local berry compote, syrup and whipping cream ~ 2 pieces)	5 each
Abbotsford very berry French toast (house made sweet bread with local berry compote, syrup and whipping cream (2 pieces)	5 each
Hard boiled eggs cold (minimum 1 dozen)	20 doz
Country style bacon (2 pieces)	5 each
House made sausages (2 links)	5 each



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Working Lunch Buffets

HIGHWAY #1 EXPRESS LUNCH

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF,GF**
Mulato lime crema dressing **GF**

Soup of the day
Chef's choice gourmet sandwiches (3 varieties)
Assorted gourmet cookies

Freshly brewed coffee and tea

32 per person
Minimum 10 person per order

HOGAN PARK DELI SOUP & SANDWICH STATION

Soups (Choice of One)

Chicken soup with orzo and garden vegetables **DF**
Carrot and coriander soup **DF, GF, V**
Roasted tomato and basil soup **DF, GF, V**
Spring pea soup with Chilliwack ham **DF, GF**
Local mushroom soup with spring onions and double smoked bacon
German potato and leek soup with house cured bacon **GF, DF**
Curry lentil, with chicken **DF, GF**
Italian minestrone soup
Beef barley soup **DF**
Roasted yam and coconut soup with green chilies **DF, GF, V**

Salads (Choice of 3)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF,GF**
Mulato lime crema dressing **GF**
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted
jalapeno Tequila dressing **GF**
Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts,
mung bean noodles, red chillies, tamarind lime dressing **DF, GF**
Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn,
tortilla crisps, lime avocado dressing **DF, GF**
Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo,
sherry vinegar gastrique
Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish,
pistachio, apricot dressing **DF, V**
Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley,
roasted garlic lemon dressing, tahini yogurt **GF**
Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto,
toasted hazelnuts, green peppercorn vinaigrette **GF**

Continued

Sandwiches (Choice of Four)

Shaved roast beef, pickled gherkins, horseradish mayonnaise, lettuce
aged cheddar on Brioche roll
Black forest ham, sweet dills, grainy mustard mayonnaise, Swiss cheese
on a potato chive bun
Shaved breast of turkey, rosemary cranberry mayonnaise, carnalized onion chutney,
Havarti on multigrain croissant
Grilled chicken, chimichurri mayonnaise, tomato, sprouts, lettuce,
herb cream cheese, Sourdough bread
Deli style Dagwood sandwich, mustard, herb mayonnaise, tomato, lettuce, banana
peppers on Italian baguette
Cold water Shrimp, roasted jalapeno mayonnaise, guacamole, tomato, shaved cab-
bage lime dressing, on Brioche roll
Tandoori chicken croissant, tomato, cucumber, sprouts,
cilantro mayonnaise
Hoisin chili beef noodle wrap, green onion, roasted peppers, cilantro,
siracha aioli
Blackened chicken Caesar wrap, parmesan cheese, lemon pepper crouton, sautéed
peppers and onions
Slow Roasted pork shoulder, jalapeno mayonnaise, spicy Havarti, shaved cabbage,
Carolina glaze, Potato chive bun
Greek style vegetable wrap, tzatziki, local feta, kalamata olives
Roasted vegetable wrap, coconut chutney, fried panner, spinach,
pickled mango mayonnaise
Tuscan Grilled vegetable sandwich, peppers, zucchini, oven dried tomato cream
cheese, basil green olive aioli, herb focaccia bun

Desserts

Seasonal fruit and berry display
And choice of:
Assorted tarts and pies **OR** Assorted dessert squares **OR** Assorted gourmet cookies
Freshly brewed coffee and tea included

34.25 per person
Minimum 10 person per order

All prices subject to gratuity and GST.

Working Lunch Buffets

BUILD YOUR OWN SANDWICHES

Salads (Choice of 3)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF, GF** Mulato lime crema dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing **GF**

Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing **DF, GF**

Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing **DF, GF**

Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique

Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing **DF, V**

Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt **GF**

Roasted broccoli salad, cheddar crisps, prosciutto, pickled onion, arugula pesto, toasted hazelnuts, green peppercorn vinaigrette **GF**

Soup (Choice of One)

Chicken soup with orzo and garden vegetables **DF**

Carrot and coriander soup **DF, GF, V**

Roasted tomato and basil soup **DF, GF, V**

Spring pea soup with Chilliwack ham **DF, GF**

Local mushroom soup with spring onions and double smoked bacon

German potato and leek soup with house cured bacon **GF, DF**

Curry lentil, with chicken **DF, GF**

Italian minestrone soup

Beef barley soup **DF**

Roasted yam and coconut soup with green chilies **DF, GF, V**



Build Your Own Sandwiches

Assorted breads, buns & wraps

sliced smoked and cured deli meats

Tuna salad and egg salad

Sliced tomatoes, lettuce, pickles, assorted mayonnaise and mustards

Assorted sliced cheeses

Dessert

Seasonal fruit and berry display

Freshly baked gourmet cookies

Freshly brewed coffee and tea

36.50 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Hot Lunch Buffets

ITALIAN LUNCH

Toasted garlic bread

Soup (Choice of One)

Minestrone **OR** Potato and kale with Italian sausage **GF**

Salads

Italian greens, tomatoes, olives, pickled pepperoncini, white balsamic dressing **DF, GF, V**

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons

Caprese salad pesto marinated bocconcini cheese, aged balsamic **GF**

Hot Entrees

Meat and cheese lasagna **OR**

Baked Seafood Cannelloni **OR**

Baked Spinach & vegetable tortellini

Tagliatelle with forest mushroom cream sauce, ricotta cheese and cherry tomatoes

Fire roasted root vegetables **DF, GF**

Dessert

Tuscan tiramisu

Seasonal fruit and berry display

Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order

BOMBAY LUNCH

Assorted naan with cucumber raita

Toasted papadums

Salads

Rice and coconut salad with toasted almonds, chilies and green onion **DF, GF, V**

Kachumber salad, lime and cilantro **DF, GF, V**

Spicy aloo chaat salad **GF**

Hot Entrees

Butter chicken with cumin yogurt **GF**

Biryani rice, toasted cashews and raisins **GF**

Seasonal vegetables with coconut and fenugreek curry sauce **GF**

Vegetable samosas, tamarind chutney **DF**

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display

Mango ice cream

Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order

GREEK LUNCH

Grilled Greek style pita bread with olive oil and oregano

Soup

Home style chicken, orzo pasta and vegetables **DF**

Salad

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF, GF**

Mulato lime crema dressing **GF**

Greek salad, local feta cheese and Kalamata olives **GF**

Baba ghanoush and hummus **DF, GF, V**

Hot Entrees

Chicken **OR** pork souvlaki with tzatziki

Vegetable moussaka **OR** Spanakopita pie

Grilled vegetables with garlic and olive oil **DF, GF, V**

Saffron raisin rice pilaf **DF, GF, V**

Dessert

Assorted Baklava

Minted fruit salad

Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order



Hot Lunch Buffets

MEXICAN LUNCH

Fresh tortilla chips
Ranchero salsa, sour cream and guacamole

Soup

Roasted corn and chicken with poblano and fried tortillas

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons
Three bean, gem tomato, roast chili, cilantro, lime agave dressing **DF, GF, V**
Mexican Coleslaw, roasted corn & jalapeno, fresh cilantro, salsa Verde vinaigrette, cotija cheese **GF**

Hot Entrees

Chicken fajitas with grilled peppers, onions and warm tortillas **DF**
OR

Beef taco with shredded lettuce, diced tomato, grated cheese, Salsa, guacamole, sour cream and warm tortillas

Roasted yam, chilies and corn enchiladas with ancho chili tomato sauce, and jack cheese, cilantro, and queso fresco **GF**
Refried beans, cheese, chipotle sour cream, Salsa Verde **GF**
Mexican rice, tomato, cumin and cilantro **DF, GF, V**

Dessert

Warm cinnamon sugar churros
Seasonal fruit and berry display
Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order



BARBEQUE LUNCH

Local potato chips

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons
Country potato salad, red onion, dill pickle, dill mayonnaise dressing **GF**

Hot Entrees

House made Angus beef burgers, grilled marinated chicken breast, House made bratwurst, grilled garden burgers
Assorted Toasted buns, brioche, multigrain and potato sliced cheeses, sliced tomato, lettuce, onion, pickles, BBQ sauce, ketchup, relish, assorted mayonnaise & mustards
Sautéed mushrooms, crispy bacon
Seasoned wedge fries & beer battered onion rings

Add soup for an additional \$5 per person

Dessert

Brownie sundaes, local vanilla ice cream, hot fudge sauce, whipping cream, chopped peanuts
Seasonal fruit and berry display
Freshly brewed coffee and tea

42 per person

Minimum 20 person per order

HOT SANDWICH LUNCH

Potato chips & dip

Salads

Coleslaw, honey mustard dressing **GF**
Three bean, gem tomato, roast chili, cilantro, lime agave dressing **DF, GF, V**
Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing aioli dressing

Hot Entrees

Roasted sliced turkey, sage gravy, cranberry sauce **DF**
Sliced roast beef, rosemary jus **DF, GF**
Sautéed peppers and onions
French fries
Assorted sliced cheese, mustards & mayonnaise
Toasted baguette & buns

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display
Assorted fruit pies
Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order

Hot Lunch Buffets

PIZZA LUNCH

Salads

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF,GF**
Mulato lime crema dressing **GF**

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons

Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing aioli dressing

Pizzas

(Choose two)

Margherita

Tomato sauce, roasted tomatoes, bocconcini and basil

Primavera

Tomato sauce, assorted root vegetables, basil and mozzarella cheese

Hawaiian

Tomato sauce, ham, pineapple and mozzarella cheese

Salsiccia

Tomato sauce, spicy sausage, spinach, sundried tomatoes and mozzarella cheese

Cajun

Tomato sauce, grilled breast of chicken, red onion, mozzarella cheese and sour cream

Mushroom

Tomato sauce, sautéed BC mushroom, sweet onion, mozzarella cheese

Dessert

Assorted gourmet cookies
Seasonal fruit and berry display
Freshly brewed coffee and tea

40.50 per person

Minimum 20 person per order

HERITAGE LUNCH

Freshly baked bread rolls

Salads

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF,GF**
Mulato lime crema dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing **DF, V**

Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn vinaigrette **GF**

Hot Entrees

Pan seared chicken breast with tomato Provençal and white wine oregano pan jus **DF, GF**

Add prawns \$6 per person

Four cheese ravioli with forest mushroom cream sauce, ricotta cheese and cherry tomato

Oven roasted BC nugget potato with fresh herb and extra virgin olive oil **DF, GF**

Fresh seasonal vegetables with sweet butter **GF**

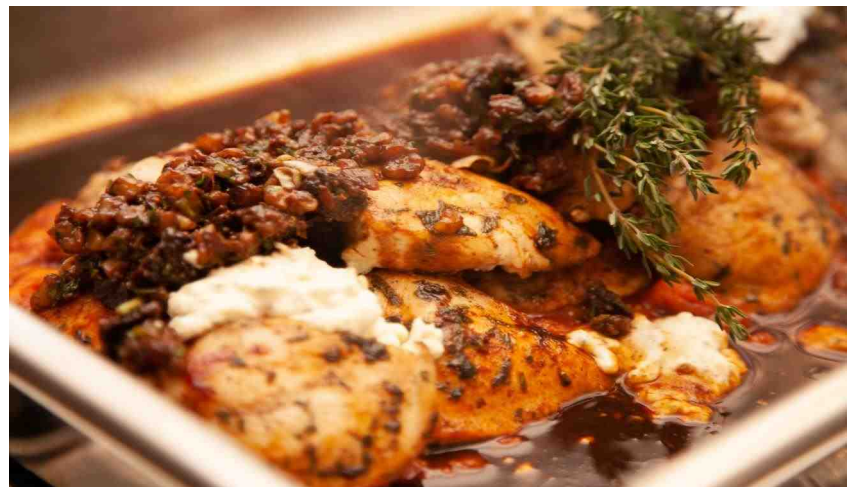
Dessert

Assorted tortes, pies and cheesecake
Seasonal fruit and berry display

Freshly brewed coffee and tea included

45 per person

Minimum 20 person per order



Plated Lunches

CANNELLONI

Warm country bread

Roasted tomato cream soup, heirloom tomato relish,
avocado mousse

Oyster mushroom cannelloni, ricotta, pancetta,
shaved parmesan, Porcini cream, chive oil

Tiramisu torte, mascarpone cheese mousse, espresso cream

Freshly brewed coffee and tea

38 per person

Minimum 20 person per order

PORK CHOP

Warm country bread

Roasted cauliflower, spiced chick peas,
tomato marsala, cilantro

Brined center cut loin pork chop, potato gratin, summer bean
cassoulet, marsala cream, lemon parsley gremolata

Vanilla blueberry cheese cake, vanilla anglaise,
blueberry port compote

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

THE MT. BAKER BURGER

Classic Caesar salad, house made dressing,
shaved parmesan, lemon pepper croutons

House made 6oz BC beef patty, brioche bun, roasted
garlic & onion relish, aged cheddar cheese,
double smoked bacon, vine tomato,
rosemary mayonnaise
Sea salt and black pepper Potato wedges

Brownie sundae, Valrhona chocolate sauce

Freshly brewed coffee and tea

39 per person

Minimum 10, Maximum 60 person per order

No substitutions

FRASER VALLEY CHICKEN

Warm country bread

Asparagus & mascarpone velouté, brioche crotons,
lemon parsley gremolata

Smoked Chicken breast, rosemary honey glaze, yam puree,
warm green bean salad, cider pan jus, microgreens

Add jumbo tiger prawns \$5

Biscoff Crème Brûlée, Chantilly cream, cookie crumbs, berries

Freshly brewed coffee and tea

43 per person

Minimum 20 person per order



Plated Lunches

BC WILD COD

Freshly baked bread rolls

Young greens, pickled beet carpaccio, roasted plums,
tempura vegetables, ginger soya dressing

Roasted Pacific cod, unagi glaze, Japanese sweet potato
puree, shiitake, dashi, watercress salad

Coconut cream tart, pineapple compote, dark rum
whipped cream

Freshly brewed coffee and tea

43 per person

Minimum 20 person per order

NEW YORK STEAK & FRIES

Freshly baked bread rolls

French onion soup, sherry, thyme, Swiss cheese crostini

Grilled 6oz New York steak, parmesan rosemary fries,
tomato compound butter, chimichurri Jus
heirloom tomato salad

Add jumbo tiger prawns \$5

Dark chocolate tart, fresh berries, pistachio anglaise,
whipped cream

Freshly brewed coffee and tea

45 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Served Reception

RECEPTION MENU ONE

Cold Canapés

BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli
 Cannoli, whipped cheese mousse, pickled carrots, herbs
 Pani Puri, spiced potato, chick pea, tamarind, mint chutney **DF, GF, V**
 Shrimp & cucumber salad, dill, cream cheese

Hot Hors D'Oeuvres

Mini spanakopita, tzatziki sauce
 Nobashi prawns with ponzu sauce **DF**
 Tandoori chicken skewers, chili yogurt mango chutney **GF**
 Sirloin meatballs, brandy peppercorn sauce **DF**

OR

RECEPTION MENU TWO

Cold Canapés

Mini prawn cocktails, smoked tomato relish **DF, GF**
 Vine ripened tomato bruschetta, fresh basil and aged balsamic
 Local goat cheese soufflé, candied pecans and fresh thyme
 Shrimp & cucumber salad, dill, cream cheese

Hot Hors D'Oeuvres

Vegetarian spring rolls, ginger peach sauce **DF**
 Blue fin tuna Poke bowl, Gochujang glaze **GF**
 Beef satays, Indonesian peanut sauce **GF**
 Mini lamb giro, garlic sauce, tomato salad

30 per person

Minimum 20 person per order

These menu items are passed by servers and are recommended for pre-dinner receptions or as an addition to reception platters or stations.



All prices subject to gratuity and GST.

Served Reception A La Carte

COLD CANAPÉS

Price per dozen

Minimum 3 dozen per selection

Pani Puri, spiced potato, chick pea, tamarind, mint chutney	39
Rivers Inlet Salmon Tataki, mirin ginger glaze	46
Cannoli, whipped cheese mousse, pickled carrots, herbs	40
Ripe melon, small batch prosciutto, fresh basil, aged balsamic	40
Mini prawn cocktail, smoked tomato relish	46
Vine ripened tomato bruschetta, fresh basil, aged balsamic	39
Local goat cheese soufflé, candied pecans and fresh thyme	39
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts	39
Asian BBQ Yarrow duck pancake	44
Shrimp & cucumber salad, dill, cream cheese	46
Chilled lobster salad with pickled cucumber and caviar	48
Smoked salmon, wild rice blini, fresh dill	46
Caprese and Dungeness crab salad with globe basil and 50 year balsamic	48
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli	39

HOT HORS D'OEUVRES

Price per dozen

Minimum 3 dozen per selection

Vegetarian spring rolls, ginger peach sauce	39
Pacific cod and cilantro pakora, coconut chutney	41
Chilliwack braised pork tartlet, caramelized onions	41
Chicken yakitori, teriyaki sauce	42
Cornmeal and quinoa hush puppies with Sriracha honey dip	39
Nobashi prawns with ponzu sauce	46
Spiced lamb kofta with pistachios and saffron mint yogurt	46
Sirloin meatballs, brandy peppercorn sauce	39
Vegetable pakora, tamarind chutney	39
Mini spanakopita, tzatziki sauce	39
Chicken or beef satays, Indonesian peanut sauce	44
Chicken drumettes, honey garlic sauce	42
Tandoori chicken or prawns, cumin yogurt	44
Seared Qualicum scallops, cauliflower puree, crisp bacon	50
Braised Kobe short rib, star anise jus, toasted hazelnut	50
Sirloin sliders, onion marmalade	46
Tempura salmon, wasabi mayonnaise, ponzu	46
Seared Bao bun, Korean braised pork, pickled cabbage, gochujang mayonnaise	42
BC forest mushroom and chevre tartlet	39
Mini twice baked potato with chive and white truffle	39
Mini Yorkshire puddings with braised beef, roasted garlic jus and horseradish cream	46

Reception Platters

Decorative Platters

Per person price unless stated otherwise. Platters are a minimum order of 10 people unless stated otherwise

Farm fresh crudités, assorted seasonal dips	8
Cheese display with breads, crackers and fresh fruit	10
Local Artisanal cheese display with breads, crackers and fresh fruit (minimum 30)	14
Charcuterie display with assorted mustards	15
Fresh fruit and berry display	8
Antipasto platter with grilled and marinated vegetables, cured Italian meats, olives and fresh breads (minimum 30)	13
Assorted Chefs choice finger sandwiches (three pieces per serving)	8
Assorted dessert squares (two pieces per serving)	5.75
Cold smoked salmon display with traditional condiments (minimum 20)	18
Gourmet artisan flat breads (choice of one - two pieces per serving) (goat cheese and arugula, caramelized onions and gouda, chicken and smoked tomato, pesto and grilled peppers)	10
Gourmet thin crust 10 inch pizza (fresh tomato sauce and assorted toppings)	30 per pizza
Tiger prawn cocktail tower with traditional condiments (100 pieces)	350
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30)	14
Canadian crab legs with fresh lemon and traditional condiments	Market Price



Reception Stations

EAST INDIAN STATION

Indian bread and papadum display
Assorted chutney, dips, and pickles
Vegetable and chicken samosas
Pacific cod and cilantro pakoras
Tandoori chicken skewers

21 per person

Minimum 50 person per order

LATENIGHT FAST FOOD

Poutine with fresh cheese curds and white truffle gravy
In house made Angus beef sliders with caramelized onions,
aged cheddar and rosemary mayonnaise
Caramel popcorn & roasted peanuts

23 per person

Minimum 50 person per order

D.I.Y. GRILLED CHEESE BAR

Aged cheddar, smoked Gouda, Swiss and Brie
crumbled Danish blue
Assorted pickles and compotes
Sliced prosciutto, and bacon
Hot sauce, house made ketchup and rosemary mayonnaise
Tater tots with feta and green onions

23 per person

Minimum 50 person per order

MEXICAN FIESTA

Fresh warm tortilla chips with house made salsa
and cheese sauce
Grilled chicken taquitos with Salsa Verde
Cinnamon churros with caramel sauce

19 per person

Minimum 50 person per order

GAME NIGHT

Corn tortilla chips with fresh ranchero salsa,
guacamole and sour cream, cheese dip with green chilies
Sirloin sliders, onion marmalade
Spicy chicken drumettes with blue cheese and
cilantro dip
Mini corn dogs with old fashion mustard
Roasted peanuts in the shell
Spinach and artichoke dip, fresh sour dough bread

25 per person

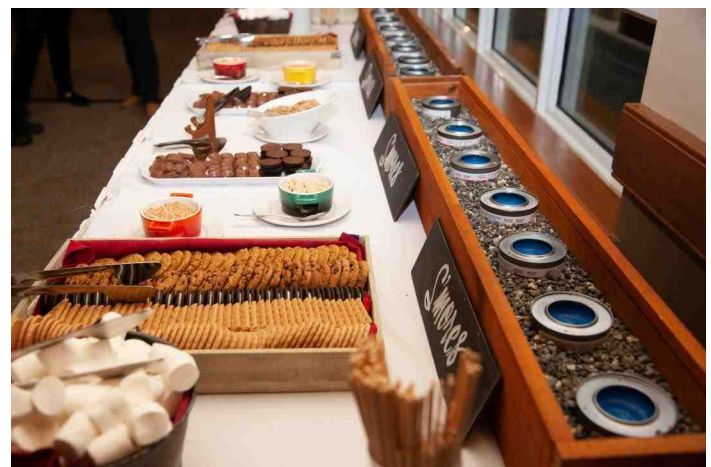
Minimum 50 person per order

S'MORE BAR

Toast your own s'mores
Marshmallows to toast
Assorted cookies
Dark and milk chocolate
Coconut and nuts to garnish
Hot chocolate with mini marshmallows

19 per person

Minimum 50 person per order



Deluxe Reception Stations

TASTE OF THE FRASER VALLEY

Abbotsford City Market Display

Assorted cheese and bakery breads
Farm fresh vegetables with seasonal dips
Valley meats and cold cuts

Chilliwack Display

Grilled sweet corn and tomato salsa with fresh corn chips
Slow cooked pulled pork sliders, pickled cabbage slaw
Cedar plank cold smoked salmon
First Nations candied salmon and smoked cod

Mission Display

Gathered forest mushroom and goat cheese tartlets
Seared lamb satay with apricot and tomato chutney
House smoked sausage aged cheddar, red pepper chutney

Maple Ridge Carving Station

Pitt Meadows roasted strip loin, herb crusted
Blueberry merlot jus
Assorted mustards and dollar buns

Harrison Dessert Extravaganza

Dark chocolate fondue with fresh fruit, baked goods
and toasted hazelnuts
Assorted pies and cakes
French pastries

57 per person

Minimum 50 person per order



COAST TO COAST

British Columbia

Fraser Valley crudité display with assorted seasonal dips
BC smoked salmon and cod display
Marinated prawns and scallops
Candied salmon and smoked cod display
Seared BBQ pork bao buns
pickled vegetables
Steamed assorted dim sum

Prairies Station

Alberta beef carving station with dollar buns and
condiments, lavender jus
Roasted chicken drumettes with fireweed honey
Buffalo meatballs with Canadian rye whiskey sauce

Atlantic Station

North Atlantic mini lobster pie
White wine-steamed PEI mussels, fresh
sourdough bread
Seared Blue fine tune, poke cups

Quebec Station

Montreal style bagel chips, assorted dips and spreads
Assorted pâté, terrines and smoked duck
Poutine with white truffle jus and fresh cheese curds

Ontario Station

Kitchener pork sausage roll
Smoked meat Rubin, pickled cabbage, Russin dressing
Niagara grape truffles

Dessert Station

Canadian cheese board with
Artisan breads and crackers
Assorted French pastries and tarts
Dark chocolate fondue with Okanagan fruit

70 per person

Minimum 50 person per order

Reception Station Accompaniments

DIPS AND SALSA

Spinach and onion dip with fresh artisan bread (serves 15)	44
Humus and garlic yogurt dip with pita chips (serves 15)	44
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	70
Fresh field tomato salsa with corn chips (serves 15)	40
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	40

SNACKS

Party mix (serves 15)	20
Potato chips (serves 15)	18
Mini pretzels (serves 15)	18
Deluxe roasted nuts (serves 15)	20

CHEF ATTENDED CARVING STATIONS

Roast Angus beef	
Dollar buns, traditional condiments and merlot jus (minimum 50)	13
Roast Angus beef strip loin	
Blue cheese crust with dollar buns, traditional condiments and merlot jus (minimum 40)	18
Fraser Valley ham	
Fire weed honey glaze, dollar buns, traditional condiments (serves 50)	11
Chilliwack pork loin	
Dollar buns, grainy mustard brandy sauce (serves 50)	10



Deluxe Dessert Stations

DESSERT EXTRAVAGANZA

Classic tarts, flans
Freshly baked pies
Assorted cheesecakes, tortes
European gateaux
French pastries
Dark chocolate mousse
Cheese display with artisan breads and crackers
Seasonal fruit and berry display
Freshly brewed coffee and tea

34 per person
Minimum 50 person per order

ADD

CHOCOLATE FOUNTAIN

Your choice of Belgium chocolate
Dark, milk or white
Assorted mini baked goods, cubed fruit
Rice crispy treats and marshmallows

15 per person (with Dessert Extravaganza, minimum 50)
22 per person (on own minimum 50)
Plus \$200 Fountain Rental

CHOCOHOLIC STATION

Dark chocolate torte with sour cherries and sweetened cream
Triple decadence chocolate cake
Assorted brownies and cookies
Chocolate dipped strawberries
Assorted chocolate cheesecakes
White chocolate mousse with fresh berries
Chocolate pot au crème
Milk chocolate fondue with assorted mini baked goods, cubed fruit, rice crispy treats and marshmallows
Mexican Hot chocolate with house made marshmallows
Freshly brewed coffee and tea

38 per person
Minimum 50 person per order



All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Pacific Rim

Warm Country bread & butter

Salads (Choice of 5)

- Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF, GF**
Mulato lime crema dressing **GF**
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
- Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija,
roasted jalapeno Tequila dressing **GF**
- Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts,
mung bean noodles, red chilies, tamarind lime dressing **DF, GF**
- Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn,
tortilla crisps, lime avocado dressing **DF, GF**
- Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo,
sherry vinegar gastrique
- Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio,
apricot dressing **DF, V**
- Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted
garlic lemon dressing, tahini yogurt **GF**
- Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto,
toasted hazelnuts, green peppercorn vinaigrette **GF**

Decorated Platters

- Crab cakes, corn & jalapeno, avocado mouse, micro greens
- Grilled Prawns, cabbage slaw, avocado lime dressing,
Pico de Gallo, warm tortilla
- Chilled marinated seafood cocktail, lemon tarragon aioli **GF**
- Cedar plank smoked sockeye, spice rub, lime crème fresh **GF**
- Blue fin Tuna carpaccio, radish, horse radish crème fresh,
arugula, pickled carrot, caviar, taro chips **GF**
- Local and imported artisanal cheeses with crackers
and fresh fruit
- Farm grown crudités, lemon dill sour cream dip **GF**



Carving

- Sea salt and peppercorn crusted Black Angus prime rib, black pepper rosemary Yorkshire pudding, Port wine demi **OR**
Whole Roasted Black Angus tenderloin, herb & roasted garlic, Port wine demi

Hot Dishes

- Grilled breast of chicken, corn & potato hash, chorizo, smoked onion and honey marmalade, crispy onions, cider pan jus **OR**
Smoked Yarrow duck breast, sweet soya & 5 spice glaze, coconut yam puree, roast peach, hoisin demi **GF, DF**

- Seared Pacific Halibut, warm green bean & bacon salad, lemon caper cream reduction with tomato **GF OR**
Seared Red spring Salmon, sweet pea risotto, shimeji mushroom, pickled radish, white carrot Beurre Blanc, micro salad **GF**

- Seafood cannelloni, scallops, red prawns, arugula pesto, grilled oyster mushrooms, roasted tomato tarragon cream, lobster butter, microgreens **OR**
Cheese Agnolotti, tomato braised beef cheeks, young spinach, Castelvetro olives, roasted heirloom tomato, shaved Pecorino, micro basil, olive oil

- Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil **DF, GF OR**
Roasted Hawaii spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions

- “BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh **GF OR**
Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale **GF OR**
Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio **DF, GF**

Dessert

- Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
- Coconut Pana cotta, pineapple mango compote, toasted coconut
- Biscoff crème Brule, Chantilly cream
- Cheesecakes, tortes, flans, tarts
- Assorted fruit pies, French tortes
- Seasonal fruit and berries
- Freshly brewed coffee and tea

91 per person

Minimum 75 person per order

All prices subject to gratuity and GST.

Dinner Buffets

Taste Of The Fraser Valley

Warm Country bread & butter

Salads (Choice of 5)

- Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF, GF**
Mulato lime crema dressing **GF**
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
- Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija,
roasted jalapeno Tequila dressing **GF**
- Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung
bean noodles, red chilies, tamarind lime dressing **DF, GF**
- Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn,
tortilla crisps, lime avocado dressing **DF, GF**
- Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo,
sherry vinegar gastrique
- Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio,
apricot dressing **DF, V**
- Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted
garlic lemon dressing, tahini yogurt **GF**
- Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto,
toasted hazelnuts, green peppercorn vinaigrette **GF**

Decorated Platters

- Smoked deli and cured meat display, assorted mustards
- Local and imported artisanal cheeses with crackers
and fresh fruit
- Farm grown crudités, lemon dill sour cream dip **GF**



Carving

- Roasted Black Angus Striploin, herb & roasted garlic, Port wine demi **DF, GF OR**
- Smoked Lamb leg, garlic chili rub, onion chutney, tamarind jus **DF, GF**

Hot Dishes

- Grilled breast of chicken, corn & potato hash, chorizo, smoked onion and honey marmalade, crispy onions, cider pan jus **OR**
- Grilled pork tenderloin, English aged cheddar roasted corn grits, braised kale smoked pork hocks, ale & onion gravy **GF**
- Seared Ling Cod, vegetable spaghetti, little neck clam, olive oil poached gem tomatoes, chard corn Beurre Blanc, Chicharron **GF OR**
- Grilled Sockeye, apple wood rub, summer corn & avocado salad, chimichurri, red skin mash, smoked sour cream **GF**
- Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream **OR**
- Orecchiette, sauteed pea pods, green bean, zucchini, gem tomato, roasted eggplant, lemon chili ricotta, tomato olive oil emulsion, parmesan, micro basil
- Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil **DF, GF OR**
- Roasted Hawaii spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions
- “BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh **GF OR**
- Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale **GF OR**
- Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio **DF, GF, V**

Dessert

- Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
- Coconut Pana cotta, pineapple mango compote, toasted coconut
- Biscoff crème Brule, Chantilly cream
- Cheesecakes, tortes, flans, tarts
- Assorted fruit pies, French tortes
- Seasonal fruit and berries
- Freshly brewed coffee and tea

73 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Whatcom Bounty

Warm Country bread & butter

Salads (Choice of 5)

- Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF, GF**
Mulato lime crema dressing **GF**
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
sour dough croutons
- Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija,
roasted jalapeno Tequila dressing **GF**
- Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts,
mung bean noodles, red chilies, tamarind lime dressing **DF, GF**
- Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn,
tortilla crisps, lime avocado dressing **DF, GF**
- Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo,
sherry vinegar gastrique
- Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio,
apricot dressing **DF, V**
- Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted
garlic lemon dressing, tahini yogurt **GF**
- Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto,
toasted hazelnuts, green peppercorn vinaigrette **GF**

Decorated Platters

- Local and imported artisanal cheeses with crackers
and fresh fruit
- Farm grown crudités, lemon dill sour cream dip **GF**



Carving

- Roasted Black Angus Roast beef, herb & roasted garlic, Port wine demi **DF OR**
Brined rack of pork, coffee rub, Guinness Barbeque sauce **DF, GF**

Hot Dishes

- Roasted marsala chicken thighs, fried chickpea, cumin yogurt, sauce vindaloo, tomato cucumber salad **GF**
- Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice **DF, GF OR**
Seared Pacific Cod, steamed mussels, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika **GF**
- Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream **OR**
Orecchiette, sauteed pea pods, green bean, zucchini, gem tomato, roasted eggplant, lemon chili ricotta, tomato olive oil emulsion, parmesan, micro basil
- Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil **DF, GF OR**
Roasted Hawaii spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions
- “BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh **GF OR**
Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale **GF OR**
Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio **DF, GF, V**

Dessert

- Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
- Cheesecakes, tortes, flans, tarts, assorted fruit pies
- Seasonal fruit and berries
- Freshly brewed coffee and tea

67 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

Dinner Buffets

Vedder Mountain

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette **DF,GF** Mulato lime crema dressing **GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing **GF**

Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing **DF, GF**

Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing **DF, GF**

Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique

Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing **DF, V**

Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt **GF**

Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn vinaigrette **GF**

Hot Dishes

Grilled beef medallions, roasted carrot ginger puree, grilled asparagus, honey roasted figs, saffron bearnaise, fig jus **GF OR**

Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice **DF, GF**

Roasted marsala chicken thighs, fried chick pea, cumin yogurt, sauce vindaloo, tomato cucumber salad **GF OR**

Seared Pacific Cod, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika **GF**

Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream

Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil **DF, GF**

“BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh **GF OR**

Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale **GF OR**

Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio **DF, GF, V**

Dessert

Cheesecakes, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea

61 per person

Minimum 30 person per order



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Dinners

LOCAL CHICKEN BREAST

Warm country style bread

Young greens, goat cheese mouse, brioche crostini, blackberries, pickled onions, Brûlée figs, black pepper & berry dressing

Grilled breast of chicken, coconut sweet potato puree, spaghetti squash, mirin glazed carrots, five spice demi

Sour cherry crisp, almond crumble, vanilla gelato

Freshly brewed coffee and tea

51 per person

Minimum 20 person per order

GRILLED SPRING SALMON

Warm country style bread

Tomato carpaccio, burrata, micro basil, Castelvetrano olives, pesto aioli white balsamic & tomato dressing, brioche toast

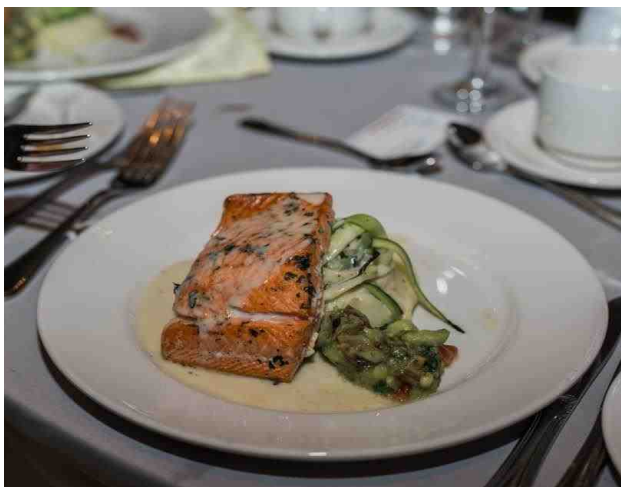
Hot smoked Spring Salmon, pear cider glaze, golden potato puree, young zucchini, grilled pears, sherry vinegar demi

Coconut Pana cotta, pineapple mango compote, toasted coconut

Freshly brewed coffee and tea

57 per person

Minimum 20 person per order



LING COD

Warm country style bread

Gnocchi Rigate, sweet peas, pancetta crisp, microgreens, shaved parmesan, Brie cream, tomato oil

Seared Ling Cod, roasted carrot puree, vegetable spaghetti, little neck clam, poached gem tomatoes, chard corn Beurre Blanc

Cheesecake, blueberry & port compote, lemon vanilla anglaise

Freshly brewed coffee and tea

58 per person

Minimum 20 person per order

GRILLED NEW YORK STRIP

Warm country style bread

West coast prawn chowder, chard sweet corn, potato crisp, prawn oil, microgreens

Grilled beef medallions, roasted carrot ginger puree, millionaire potato grilled asparagus, honey roasted figs, saffron bearnaise, fig demi

Baked Peach & frangipane tart, cinnamon anglaise, vanilla gelato

Freshly brewed coffee and tea

62 per person

Minimum 20 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Dinners

BEEF TENDERLOIN

Warm country style bread

Spring Vegetable & Chicken Consommé En Croute, savory, black truffle

Seared Black Angus beef tenderloin, foie gras & mushroom cabbage roll, golden potato puree, young carrots, Bordelaise sauce

Biscoff custard tart, vanilla mousse, berries, cookies crumbles

Freshly brewed coffee and tea

85 per person

Minimum 20 person per order

CHOICE OF PLATED DINNER

Warm country style bread

Soup

Asparagus & mascarpone velouté, brioche crotons, lemon parsley gremolata

OR

West coast prawn chowder, chard sweet corn, potato crisp, prawn oil, microgreens

Salad

Young greens, goat cheese mouse, brioche crostini, blackberries, pickled onions, Brûlée figs, black pepper & berry dressing

OR

Tomato carpaccio, burrata, micro basil, Castelvetrano olives, pesto aioli white balsamic & tomato dressing, brioche toast

Choice Of Entrée:

Grilled breast of chicken, coconut sweet potato puree, spaghetti squash, mirin glazed carrots, five spice demi

OR

Hot smoked Spring Salmon, pear cider glaze, golden potato puree, young zucchini, grilled pears, sherry vinegar demi

OR

Grilled beef medallions, roasted carrot ginger puree, millionaire potato grilled asparagus, honey roasted figs, saffron bearnaise, fig demi

Client may add one Plated Vegetarian Entrée Option for dietaries

Dessert

Cheesecake, blueberry & port compote, lemon vanilla anglaise

OR

Sour cherry crisp, almond crumble, vanilla gelato

Freshly brewed coffee and tea

80 per person 4 course

69 per person 3 course (with soup)

Minimum 50 person per order

SLOW ROASTED PRIME RIB

Warm country style bread

Mushroom aged cheddar strudel, house smoked bacon, Cambozola & chive mousse, young greens, caramelized shallot vinaigrette

Sea salt and peppercorn crusted Angus prime rib, Local dark ale demi, horseradish whipped potato, buttered seasonal vegetables, aged cheddar Yorkshire pudding

Dark chocolate mousse torte, milk chocolate anglaise, chocolate gelato

Freshly brewed coffee and tea

80 per person

PLATED VEGETARIAN ENTRÉE OPTIONS

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus **DF, GF, V**

OR

Spinach and ricotta cannelloni, mushroom sauté, lemon cream sauce, walnut gremolata, shaved parmesan

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout **GF**

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout **DF, GF, V**

OR

Saffron rice and vegetable phyllo pie, sweet potato puree, curry squash velouté **DF, V**



Choice of Entrée selections must be updated 2 weeks prior to event date

All prices subject to gratuity and GST.

Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia complemented by carefully selected choices from other great wine regions of the world. Wine is often a personal experience, so if you do not see what you are looking for on this list, please feel free to request a wine that you would like to see at your event, we may be able to order specifically for you. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation.

SPARKLING WINE

Hungaria Brut	36
Ruffino Prosecco	44

WHITE WINES

Peller Estates Chardonnay, BC, VQA	38
Peller Estates Sauvignon Blanc, BC VQA	38
Red Rooster Pinto Gris, BC VQA	44
Grey Monk Latitude 50 White, BC, VQA	44
Grey Monk Riesling, BC, VQA	49

RED WINES

Peller Estates Shiraz, BC, VQA	38
Peller Estates Cabernet Sauvignon, BC, VQA	38
Red Rooster, Merlot, BC, VQA	44
Grey Monk Latitude 50 Red, BC, VQA	44
Grey Monk Pinot Noir, BC, VQA	49



All prices subject to gratuity, GST and Liquor Taxes.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)	10z	7.95	9.50
Top Shelf Spirits (Tier 2)	10z	8.85	10.50
Specialty Spirits (Tier 3)	10z	9.75	12.00
Premium Spirits (Tier 4)	10z	13.25	16.00
Domestic/Craft Beer	per can - 330ml	7.95	9.50
Import/Premium Beer	per can - 330ml	8.85	10.50
Coolers and Ciders	per can - 330ml	8.85	10.50
House Wine	per glass - 6oz	7.95	9.50
Premium Wine	per glass - 6oz	8.85	10.50
Sparkling Water	per item - 330ml	5	6
Soft Drinks	per glass - 330ml	4	4.50
Fruit Juices	per glass - 330ml	4.50	5

Host Bar—Prices are subject to 18% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$300.00 per bar, a Bartender labor charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

Host Bar is the when all beverages are charged to the master account/organizing group or person(s)

Cash Bar is when all beverages are paid for by each guest, on consumption.

Drink Tickets or Toonie Bar can be organized, please inquire with your catering representative to discuss further.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$48.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$85.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

All prices subject to gratuity, GST and Liquor taxes when applicable.

Prices subject to change.