



# BANQUET MENUS



## **BREAKFAST**

### **CONTINENTAL**

*Assorted Chilled Juices*  
*Bakery Fresh Croissants, Muffins and Banana Bread*  
*Preserves & Sweet Butter*  
*Gourmet Regular and Decaffeinated Coffee or Tea*  
*10.95 per person*  
*Add Fresh Seasonal Fruit*  
*3.95 per person*

### **THE EUROPEAN CONTINENTAL**

***Buffet***  
*Assorted Chilled Juices*  
*Bakery Fresh Croissants, Muffins, Preserves and Sweet Butter*  
*Fresh Seasonal Fruit & Berries with Natural Yogurt*  
*Charcuterie Platter with European Deli Meats & Cheese*  
*Hard Boiled Egg*  
*Gourmet Regular and Decaffeinated Coffee or Tea*  
*15.95 per person*

### **THE WEST COAST BENEDICTS**

***Minimum of 20 People***

***Buffet***  
*Assorted Chilled Juices*  
*Toasted Bagels, Cream Cheese & Alderwood Smoked Salmon*  
*Cinnamon Spiced Yogurt*  
*Fresh Seasonal Fruit & Berries*  
*Trilogy of Benedicts, Smoked Salmon, Spinach & Back Bacon with Hollandaise Sauce*  
*Hash Brown Potato Cake*  
*Gourmet Regular and Decaffeinated Coffee or Tea*  
*16.95 per person*

Prices do not include 15% Gratuities and 5% GST



## **AMERICAN**

*Minimum of 20 People*

### **Buffet**

*Assorted Chilled Juices*

*Bakery Fresh Croissants, Muffins or Danish*

*Fresh Seasonal Fruit & Berries with Yogurt*

*Toast Selection with Preserves & Sweet Butter*

*Short Stack of Buttermilk Pancakes*

*Peppered Scrambled Eggs*

*Country Sausage*

*Maple Smoked Bacon*

*Hash Brown Potato Cake*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*16.95 per person*

## **CANADIANA**

*Minimum of 20 People*

### **Buffet**

*Assorted Chilled Juices*

*Bakery Fresh Croissants, Muffins or Danish*

*Fresh Seasonal Fruit & Berries with Yogurt*

*Toast with Preserves & Sweet Butter*

*Montreal Corned Beef Hash with Yukon Gold Potatoes*

*Scrambled Eggs*

*Hash Brown Potato*

*Gourmet Regular and Decaffeinated Coffee and Tea*

*16.95 per person*

Prices do not include 15% gratuities and 5% GST



## **THE BAGEL BREAKFAST**

*Minimum of 20 People*

### **Buffet**

*Assorted Chilled Juices*

*Assorted Freshly Baked Bagels (2 per person)*

*Served with Herb Flavored Cream Cheeses, Marmalade, Preserves and Sweet Butter*

*Scrambled Eggs with Chives,*

*Maple Glazed Ham*

*Home Fried Potatoes*

*Fresh Seasonal Fruit*

*Gourmet Regular and Decaffeinated Coffee and Tea*

*16.95 per person*

## **WELLNESS START – HEALTH SMART BREAKFAST**

*Minimum of 20 People*

*Assorted Chilled Juices*

*Cranberry Bran Muffins*

*Honey Almond Granola*

*Assorted Low-Fat Yogurts*

*Cottage Cheese*

*Skim Milk*

*Fresh Seasonal Fruit*

*Gourmet Regular and Decaffeinated Coffee and Tea*

*15.95 per person*

***Make Any of the Above Breakfast Buffets into a Plated Meal***

*Select 3 Items from one Buffet*

*13.95 per person*

*Juice, Coffee or Tea Included*

Prices do not include 15% Gratuities and 5% GST



## **BUFFET BREAKFAST**

*Minimum of 25 People*

*Assorted Chilled Juices  
Fresh Seasonal Fruit and Berries  
Assorted Cold & Hot Cereals  
Cottage Cheese  
Yogurt  
Home Fried Hash Brown Potatoes  
Scrambled Eggs with Chives  
Spanish Sauce  
Crispy Bacon  
Baked Ham & Pork Sausage  
Freshly Baked Muffins & Croissants  
Assorted Preserves and Sweet Butter  
Gourmet Regular and Decaffeinated Coffee or Tea*

*18.95 per person*

*Add Omelet or Carving Ham Station*

*3.95 per person*

Prices do not include 15% gratuities and 5% GST



## **BRUNCH BUFFET**

*Minimum of 50 People*

*Assorted Chilled Juice*

*Freshly Baked Muffins, Bagels, Croissants and Fruit Breads*

*Assorted Preserves, Marmalade, Honey & Sweet Butter*

*Scrambled Eggs & Eggs Florentine*

*Crisp Bacon, Pork Sausages and Home Fried Potatoes*

*Belgium Waffles and French Toast with Strawberry Compote and Maple Syrup*

### **Salads**

*Mesclun Greens with your choice of Dressings*

*Caesar Salad; Tri-Colored Pasta with Fresh Basil and Sun Dried Tomato Vinaigrette,*

*Crisp Fraser Valley Vegetables with Zesty Dip*

### **Platter**

*Assorted Cold Cuts, Domestic and International Cheeses*

*Chutneys, Relishes and Mustards*

### **Entrées**

*Assorted Fish Steamed with White Wine, Garlic and Fresh Herbs*

*Chicken with a Bourbon Mushroom Sauce*

*Mosaic of Wild Rice*

*Fresh Seasonal Vegetables*

*Roast Potatoes*

### **On the Carvery:**

*Slow Roasted Baron of Beef*

*or*

*Brown Sugar and Spice Glazed Ham*

*or*

*Roasted Lamb Legs*

### **Desserts**

*Fresh Fruit Mirror with Assorted Desserts, Brownies and Nanaimo Bars*

*Gourmet Regular and Decaffeinated Coffee and Tea*

*26.95 per person*

**This Menu is Only Available Between 10:00AM and 3:00 PM**

Prices do not include 15% Gratuities and 5% GST



## LUNCH

*Minimum of 10 People or add \$2.00 per person*

### 1

*Soup of the Day*

*Nugget Potato Salad*

*Shell Pasta with Pesto Mayonnaise*

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges*

*Fraser Valley Garden Salad, Chef's Dressing*

*Classic Greek Salad with Goat Cheese Feta*

~

*Croissant filled with Shrimp Salad, Horseradish Mayonnaise*

*Deli Sandwiches with Assorted Meats, Aged Canadian Cheddar,*

*Swiss Emmental all on Assorted Breads*

*Focaccia Sandwich with Grilled Vegetables, Feta Cheese,*

~

*Fresh Fruit Flan and Bakeshop Squares*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*21.95 per person*

### 2

*Fraser Valley Mesclun Greens*

*Virgin Olive Oil and Tarragon Vinaigrette*

~

***Choice of One***

*Penne, Farfallini or Rotini*

*with*

***Choice of One***

*Tomato Sauce, Cream Sauce or White Wine - Olive Oil – Garlic Sauce*

~

*Add Chicken*

*2.99 per person*

~

*Tiramisu Cakes and Assorted Bakeshop Squares*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*19.99 per person*

Prices do not include 15% Gratuities and 5% GST



## LUNCH

*Minimum of 10 People or add \$2.00 per person*

**3**

*Soup of the Day*

~

*New York Center Cut Steak Sandwich*

*With Fries and House Salad*

~

*Roasted Hazelnut Vanilla Mousse and Bakeshop Squares*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*23.95 per person*

**4**

*Heart of Butter Lettuce with Sweet Bell Peppers*

*Kiwi and Mango Chive Dressing*

~

*Pan Seared Filet of Halibut,*

*Potato Gnocchi, Seasonal Vegetables, Saffron Chardonnay Sauce*

~

*Minted Fresh Fruit Salad*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*25.50 per person*

**5**

*Soup of the Day*

~

*Harrison Spiced Grilled Chicken Breast*

*With Caesar Salad in Parmesan Cup*

~

*Fresh Lemon Tart*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*22.95 per person*

Prices do not include 15% Gratuities and 5% GST



## LUNCH

*Minimum of 10 People or add \$2.00 per person*

**6**

### **Pizza Lunch**

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges  
Butter Lettuce and Asparagus Tip Salad Sun Dried Tomato Vinaigrette  
Caesar Salad with Focaccia Croutons & Parmesan Cheese  
Tomato and Baby Bocconcini Salad with African Bush Basil  
Chilliwack Corn Salad with Scallions*

### **Pizza Selection**

#### **Choice of Two:**

*Ham, Pesto & Pineapple  
Pepperoni, Green Pepper & Goats Cheese  
Smoked Chicken, Vine Ripe Tomato & Green Olives  
Chorizo Sausage, Onion, Mushrooms & Sour Cream  
Smoked Salmon, Sour Cream & Capers  
Cheese, Basil, Tomato, Mushrooms & Artichokes*

### **Desserts**

*Bars, Squares, French Pastries  
Chocolate Tortes, Cheese Cakes, Pies & Mousse Cakes  
Whole Fresh Fruit Display  
Fresh Fruit Flan, Hazelnut Tort  
Gourmet Regular and Decaffeinated Coffee or Tea*

*21.95 per person*

Prices do not include 15% gratuities and 5% GST



## **BUFFET LUNCH**

*Minimum of 25 People or add \$ 3.00 per person*

### **Salads**

*Fresh Market Greens with Selection of Dressings  
Baby Spinach Salad, Blue Cheese, Sliced Apples and Caramelized Pecans  
Greek Salad with Goat Cheese  
Gold Coin Potato Salad with a Warm Dressing*

### **Choice of Two:**

*Baron of Beef with Sherry Dip and French Baguette  
Chicken Stir-fry with Chinese Vegetables  
Grilled Portobello Mushroom (Vegetarian)  
Seafood Medley in a White Wine Caper Sauce  
Roasted Breast of Chicken with a White Truffle Sauce  
Steak and Mushroom Pie  
Meat or Creamy Vegetable Lasagna*

### **Dessert**

*Minted Fresh Fruit Salad  
Chefs Choice of Dessert  
Gourmet Regular and Decaffeinated Coffee or Tea  
22.95 per person*

Prices do not include 15% gratuities and 5% GST



## **MEDITERRANEAN BUFFET**

***Minimum of 25 People or add \$ 3.00 per person***

*Greek Salad*

*Medley of Baby Lettuce, Oil & Vinegar Dressing*

*Lemon and Mint Coriander Cous Cous Salad*

*Orange & Onion Salad*

*Assorted Olives, Peppers, Pickles*

~

*Chicken Tajine*

*Roasted Lamb Leg*

*Paella*

*Savory Rice Pilaf with Fine Herbs*

*Garlic & Lemon Roasted Nugget Potatoes*

*Medley Vegetables*

~

*Fresh Fruit Salad, Saint-Honoré, Chocolate Cake*

*Rum Balls, Baklava, Coffee Cake,*

*Gourmet Regular and Decaffeinated Coffee or Tea*

*25.95 per person*

Prices do not include 15% gratuities and 5% GST



## **WESTERN BUFFET**

***Minimum of 25 People or add \$ 3.00 per person***

*Tomato and Spanish Onion Salad  
Fresh Market Greens with Selection of Dressings  
Caesar Salad with Croutons and a Tangy Dressing  
Sweet Chilliwick Corn and Diced Pepper Salad  
Gold Coin Potato Salad with a Warm Dressing*

~

### ***Choice of Two:***

*Bourbon Marinated Chicken  
Wild B.C. Salmon Filets  
6 oz New York Steaks*

*Baked Potatoes, Corn on the Cob, Baked Beans*

*Sliced Fresh Fruits and Seasonal Berries  
Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies  
Gourmet Regular and Decaffeinated Coffee or Tea*

*28.95 per person*

*Add a Chef for Barbequing*

*\$100.00 each*

Prices do not Include 15% Gratuities and 5% GST



## **BURGER BUFFET**

***Minimum of 25 People or add \$ 3.00 per person***

*Fresh Market Salad, Selection of Dressings  
Caesar Salad, Potato Salad,  
Sliced Tomatoes, Balsamic Vinaigrette,  
Tri-Coloured Pasta Salad*

~

### ***Choice of Two:***

*Marinated Chicken Burger  
Salmon Burger  
Beef Burger  
Vegetarian Burger*

~

*Chili, Corn on the Cob,  
Burger Buns, Condiments*

~

*Sliced Fresh Seasonal Fruit Platter  
Apple Pie, Dessert Squares & Cookies  
Gourmet Regular and Decaffeinated Coffee or Tea  
24.95 per person*

## **EAST INDIAN BUFFET**

***Minimum of 25 People or add \$ 3.00 per person***

*Sweet Corn, Chili, Cilantro and Assorted Peppers Salad  
Tomato Kachumber, Raita  
Mesclun Greens with Onion and Tomato*

~

*Butter Chicken & Beef Curry  
Stuffed Eggplant Mombassa, Chili Tomato Sauce  
Green Pea & Saffron Basmati Rice  
Naan Bread*

~

*Fresh Fruit Display  
Mango Cheesecake  
Gourmet Regular and Decaffeinated Coffee or Tea  
25.95 per person*

Prices do not include 15% Gratuities and 5% GST



## COFFEE AND REFRESHMENT BREAK

*Mineral or Sparkling Water*

3.00 per bottle

*Energy Beverages*

5.00 per can

*Pop & Juice*

3.00 per can / bottle

*Gourmet Regular & Decaffeinated Coffee and Assorted Teas*

3.00 per person

*Continuous Coffee*

*available at an additional charge*

60.00 per gallon

*Fresh Squeezed Orange, Apple, or Grapefruit Juice*

26.00 per pitcher

*Whole, Skim, or 2% Milk*

15.00 per pitcher

*Fruit Brochettes, Citrus Honey Yogurt*

5.95 per person

*Garden Vegetables with Tzatziki*

4.95 per person

*Granola Bar with Dried Okanagan Fruits*

24.00 per dozen

*Fresh Baked Assorted Croissants*

26.00 per dozen

*Muffins (variety)*

26.00 per dozen

*Fresh Baked Giant Cookies*

23.00 per dozen

*Platter of Fresh Sliced Seasonal Fruit*

5.75 per person

*Whole Fresh Fruit Basket*

1.75 per piece

*Honey Almond Granola Parfait*

5.25 each

*Ice Cream Bars*

4.55 each

*Dark & White Chocolate Fondue*

*Banana Bread, Chocolate and Vanilla Sponge Cake, Berries, Fruit*

7.99 per person

Prices do not include 15% Gratuities and 5% GST



## RECEPTION SELECTION

### COLD

|  |           |
|--|-----------|
| <i>Smoked Salmon Roulade with Wasabi Cream</i>                       | 26.00 doz |
| <i>Baby Shrimp with Pickled Ginger and Cucumber</i>                  | 26.00 doz |
| <i>Beef Striploin Roll Chive Horseradish</i>                         | 26.00 doz |
| <i>Roulade of Smoked Chicken with Goat Cheese and Sweet Peppers</i>  | 26.00 doz |
| <i>Tomato and Bocconcini Focaccia Crouton</i>                        | 22.00 doz |
| <i>Cucumber with Roquefort Mousse and Walnuts</i>                    | 22.00 doz |
| <i>French Brie and Cumberland Jelly</i>                              | 26.00 doz |
| <i>California Rolls</i>  | 26.00 doz |
| <i>Kappa Makki (Cucumber) Rolls</i>                                  | 22.00 doz |
| <i>Pacific Rolls (Smoked Salmon, Crab)</i>                           | 26.00 doz |
| <i>Shogun Rolls (Shrimp, Avocado)</i>                                | 26.00 doz |
| <i>Garden Vegetables with Tzatziki</i>                               | 3.95 pp   |
| <i>International Cheeses with French Bread and Assorted Crackers</i> | 5.50 pp   |

### HOT

|  |           |
|--|-----------|
| <i>Chicken Drummettes</i>                            | 26.00 doz |
| <i>Tempura Prawns Soya Dip</i>                       | 26.00 doz |
| <i>Beef Satay Asian Peanut Sauce</i>                 | 26.00 doz |
| <i>Tika Chicken Skewers with Raita</i>               | 26.00 doz |
| <i>Mini Quiche Roasted Sweet Peppers and Boursin</i> | 24.00 doz |
| <i>Mini Quiche of Red Onion, Figs and Stilton</i>    | 26.00 doz |
| <i>Spicy Vegetable Samosas with Chutney</i>          | 26.00 doz |
| <i>Swedish Meatball Skewer with BBQ Sauce</i>        | 24.00 doz |
| <i>Vegetables Spring Rolls</i>                       | 24.00 doz |
| <i>Sesame Jack Potsticker (Pork)</i>                 | 24.00 doz |
| <i>Spanakopita</i>                                   | 26.00 doz |

***We recommend between 6 and 8 pieces per person for a Reception  
Minimum Order 2 Dozen per Item***

Prices do not include 15% Gratuities and 5% GST



## CREATE YOUR OWN DINNER MENU

*Our Chefs have designed these Dinner Menus to enable you to create your own three or four course menu.*

*Included in the three courses menu: choice of one Soup or Salad, Entrée, Freshly Baked Assorted Rolls and Butter, one Dessert, Coffee and Assorted Teas.*

*For a four course meal, please add an Appetizer.*

***Should you wish to offer your guests more than one entree choice, please add 5.00 per person. For a maximum choice of three entrees, please add 7.00 per person.***

*We are pleased to create a custom Menu which reflects the flavors and tastes of your desire.*

### SOUP

#### ***Choice of One Soup:***

*Tomato – Avocado Fraser Valley Buttermilk Crème Fraiche  
Roasted Butternut Squash and Apple  
Mushroom Consomme'*

OR

### SALAD

#### ***Choice of One Salad:***

*Caesar Salad - Grana Padano Parmesan Cup  
Fraser Valley Seasonal Greens with a Kiwi & Mango Dressing  
Butter Lettuce Hearts with Fresh Chives and Roasted Pear  
Spinach Salad with Blue Cheese, Sliced Apples and Spicy Caramelized Pecans*

Prices do not include 15% Gratuities and 5% GST



### **APPETIZER**

*Antipasto Plate with Prawns, Prosciutto, Melon,  
Roasted Vegetables and Tomato Bocconcini*

*10.50 per person*

*Vine Ripened Tomato with Okanagan Goats Cheese, Balsamic Reduction*

*8.95 per person*

*B.C. Smoked Salmon with Potato Pancakes, Cream Cheese, Onion & Capers*

*9.50 per person*

*Prawns and Pear Cocktail With Tomato Brandy Sauce*

*9.50 per person*

### **ENTREE**

*Roasted Fraser Valley Chicken Breast Stuffed with Sun Dried Tomato,  
Sautéed Leeks & Feta Cheese, Lemon Grass Basmati Rice*

*29.50 per person*

*Pan Fried Halibut with Orange Sauce, Potato Dauphinois*

*31.50 per person*

*Grilled Wild B.C. Salmon with Lemon and Parsley Butter, Saffron Risotto*

*29.50 per person*

*Center Cut New York Steak with a Red Wine Glaze,  
Roasted Red Onion Mashed Potatoes*

*33.95 per person*

*Braised Lamb Shank, Port Reduction, Cauliflower Potato Puree*

*35.50 per person*

### **DESSERT**

#### ***Choice of One Dessert:***

*Chocolate Terrine with Crème Anglaise*

*Belgian Chocolate Cup Picasso with Fresh Fruit*

*Vanilla Beans, Ginger Crème Brule*

*Harrison Lemon Cheesecake with Blueberry Compote*

*Okanagan Apple Tart with Whipped Cream*

*Tiramisu Cake*

Prices do not include 15% gratuities and 5% GST



# CASCADE BUFFET

*Minimum of 50 People*

*Assorted Freshly Baked Rolls and Butter*

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges,  
with a Roasted Garlic Vinaigrette*

*Classic Caesar Salad, with Pesto Croutons and Reigiano Parmesan*

*Watercress and Butter Lettuce with Walnuts Cherry Tomatoes, Parsley and Cilantro*

*Butter Lettuce and Asparagus Tip Salad Sun Dried Tomato Vinaigrette*

*Red Bliss Potato Salad Dijon Mustard and Onion Dressing*

*Spinach Salad Oriental*

*Sicilian Fennel and Orange Salad with Mint and Red Onion*

## ***Decorative Platters***

*Poached Decorated Salmon Surrounded by Salmon Medallions  
with a Citrus Mayonnaise*

*Decorated Ham Surrounded by Black Forest and Prosciutto Ham  
Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini,  
Tomatoes and Melon*

*Seafood Medley, Clams, Black Mussels, with a Herb Vinaigrette*

## ***Main Courses***

*Grilled Chicken Breast, Truffled Brandy Jus, Shitake Mushrooms  
Roasted Grain Fed Beef Striploin, Sauce Pinot Noir (carved)*

*Broiled B.C. Salmon Filets with a Citrus Orange Parsley Sauce*

*Baby Roast Potatoes*

*Chow Mein Noodles with Fresh Vegetables, Ginger and Green Onions*

*Grilled Fresh Seasonal Vegetables*

## ***Dessert***

*Sliced Fresh Fruits and Seasonal Berries*

*Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies, Tortes & Cakes*

*International Cheeses with French Bread and Assorted Crackers*

*Gourmet Regular and Decaffeinated Coffee and Assorted Teas*

*41.95 per person*

Prices do not include 15% Gratuities and 5% GST



## **FRASER BUFFET**

*Minimum of 50 People*

*Assorted Freshly Baked Rolls and Butter*

*Shell Pasta with Pacific Baby Shrimp and Pesto Mayonnaise  
Asparagus Tip and Sweet Pepper Medley, Dressed with Walnut Oil*

*Gourmet Farm Salad with a Choice of Dressings*

*Salad Oriental*

*Sicilian Fennel and Orange Salad with Mint and Red Onion*

*Grilled Marinated Vegetable Salad*

### ***Decorative Platters***

*Poached Decorated Salmon Surrounded by Salmon Medallions  
with a Citrus Mayonnaise*

*Decorated Ham Surrounded by Black Forest and Prosciutto Ham  
Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini,  
Tomatoes and Melon*

*Seafood Medley, Clams, Black Mussels, with a Herb Vinaigrette*

### ***Main Courses***

#### ***Choice of Two:***

*Grilled Teriyaki Chicken Breast*

*Center Cut Sirloin Steak with a Red Wine Glaze*

*Broiled B.C. Salmon Filets with a Citrus Butter Parsley Sauce*

*Grilled Vegetarian Lasagna*

*Ravioli filled with Wild Mushrooms with a Roasted Tomato Sauce*

*Baby Minted Roast Potatoes & Wild Rice Medley*

*Grilled Fresh Seasonal Vegetables*

### ***Dessert***

*Sliced Fresh Fruits and Seasonal Berries*

*Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies, Tortes & Cakes*

*International Cheeses with French Bread and Assorted Crackers*

*Gourmet Regular and Decaffeinated Coffee and Assorted Teas*

*38.95 per person*

Prices do not include 15% Gratuities and 5% GST



# CHEAM BUFFET

*Minimum of 50 People*

*Assorted Freshly Baked Rolls and Butter*

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges,  
with a Roasted Garlic Vinaigrette*

*Classic Caesar Salad, with Pesto Croutons and Regiano Parmesan  
Watercress and Boston Bib Lettuce with Walnuts, Cherry Tomatoes,  
Parsley and Cilantro Dressing*

*Butter Lettuce and Asparagus Tip Salad, Sun Dried Tomato Vinaigrette  
Red Bliss Potato Salad Dijon Mustard and Onion Dressing  
Sicilian Fennel and Orange Salad with Mint and Red Onion*

## ***Decorative Platters***

*Poached Decorated Salmon Surrounded by Salmon Medallions  
with a Citrus Mayonnaise*

*Decorated Ham Surrounded by Black Forest and Prosciutto Ham  
Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini,  
Tomatoes and Melon*

*Seafood Medley, Clams, Black Mussels, Smoked Salmon, with a Herb Vinaigrette*

## ***Main Courses***

### ***Choice of Four Entrees:***

*Roast Leg of Lamb (carved), with a Traditional Mint Sauce*

*Grilled Breast of Chicken with a Sweet Papaya Curry*

*Center Cut Sirloin Steak with a Red Wine Glaze*

*Shrimp Fried Rice with Thai Spices*

*Grilled Pacific Salmon Filets with Parsley Lemon Butter*

*Ricotta and Spinach Cannelloni with Béchamel and Tomato Sauce*

*Baby Roasted Potatoes, Medley of Vegetables, Spanish Rice*

## ***Dessert***

*Sliced Fresh Fruits and Seasonal Berries*

*Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Flans, Tortes & Cakes*

*International Cheeses with French Bread and Assorted Crackers*

*White Grand Marnier Chocolate for Dipping with Strawberries*

*Gourmet Regular and Decaffeinated Coffees and Assorted Teas*

*45.95 per person*

Prices do not include 15% Gratuities and 5% GST



## **PRESIDENTIAL DINNER**

### ***Pear Harrison***

*Caramelized Shallots Wild B.C. Mushrooms Duxelles*

*Brandy, Amaretto Cream Sauce*

*or*

### ***Manitoba Quail***

*Roasted Quail Breast Glazed with Sauterne Dressed on French Beans in Truffle Oil*

*Egg Ravioli Bound with Spinach and Cream Cheese*

*~*

### ***Mango Mint & Concord Grape Intermezzo***

*~*

### ***Choice of:***

#### ***Wild Pacific Halibut***

*Pan-Fried Filet of Wild Pacific Halibut, Dressed with Lemon and Orange Watercress,*

*Potato Dauphine*

*or*

#### ***Filet of Beef***

*Filet of Alberta Beef Roasted, Chanterelles, Port Wine Reduction*

*Shallots Mashed Potatoes*

*or*

#### ***Grilled Vegetables Napoleon***

*Aged Balsamic, Red Pepper Emulsion Grilled, Marinated Tofu,*

*Truffled Beans, Pea Sprouts*

*or*

#### ***Free Range Chicken Breast Harrison***

*Wrapped in Okanagan Double Smoked Bacon, Apple Brandy Sauce*

*Yukon Gold Potato Coins*

*or*

#### ***Sustainable, Naturally Organic, Wild Northern Caribou***

*Pan Seared Tenderloin, Blackberry Jus*

*Parmesan Gratin Potatoes*

*~*

*A Selection of Canadian Cheeses*

*~*

#### ***Dark and White Chocolate Terrine***

*Raspberry Coulis and Crème Anglaise*

*69.99 per person*

Prices do not include 15% gratuities and 5% GST



**THE HARRISON EXCLUSIVE RECEPTION**  
*Minimum of 50 People ~ Minimum Selection of 3 Stations*

***Station One***

*Pate & Local Regional Cheese Display*  
*Select Chef Garden Greens*  
*“Bread Basket” Display with Assorted Spreads and Tapenades*  
*14.95 per person*

***Station Two***

***One Chef***

*Fillet of Beef, Cracked Three Pepper & Pan Drippings*  
*Baby Pork Back Ribs, Brown Sugar and Brandy*  
*Broccoli Salad*  
*18.95 per person*

***Station Three***

*Baked Halibut in Pastry with Sweet Pepper Sauce*  
*Sautéed Fresh West Coast Scallops with Zucchini and Garlic Juice*  
*Tender Asparagus Spears*  
*17.55 per person*

***Station Four***

*Seafood Bouillabaisse*  
*Fraser Valley Crudités Display*  
*B.C. Shrimp, Mussels & Clams*  
*14.55 per person*

***Station Five***

***One Chef***

*Grilled Filet of Wild Pacific Salmon Gravlax*  
*Marinated Tomato, Onion & Local Feta Cheese Salad*  
*Sable Fish & Salmon Fondue*  
*14.95 per person*

Prices do not include 15% Gratuities and 5% GST



## ***Dessert Bar***

*Chocolate Fountain Fondue with Dried and Fresh Fruits, Berries,  
Mallows & Pound Cakes*

*Fresh Fruit & Berries of the Season*

*Brule's*

*Bread Pudding*

*Cheese Cake Spoons*

*Gourmet Regular and Decaffeinated Coffee and Assorted Teas*

***(Dessert Bar Complimentary With Your Choice of Three Stations)***



## BEVERAGE SERVICE

|                     | <u>Host Bar</u> | <u>Cash Bar</u> |
|---------------------|-----------------|-----------------|
| Premium Liquor      | \$4.96          | \$6.50          |
| Deluxe Liquor       | \$5.72          | \$7.50          |
| Domestic Beer       | \$4.96          | \$6.50          |
| Import Beer & Cider | \$5.72          | \$7.50          |
| Wine                | \$4.96          | \$6.50          |
| Liqueurs            | \$7.25          | \$9.50          |
| Juice, Pop & Water  | \$2.48          | \$3.00          |

**Hosted Bars are subject to 15% Gratuity, 10% Liquor Tax & 5% GST  
Cash Bars are inclusive of taxes**

**Bartender labour charges of \$40.00 per hour (minimum 4 hours) will apply to  
functions with less than \$400.00 net bar sales.**

Prices do not include 15% gratuities and 5% GST