

Buffet Style Menus

Below are but a few of our most popular buffet menus. We are always able to customize each menu to suit your individual tastes. Don't hesitate to ask! Please contact us for a quotation for your event.

“The Fraser” Buffet Menu

\$28.00
per person

Entreés

Wild Sockeye Salmon

With alder smoked sea salt, cherry tomato and shallot confit, roasted lemons and edamame

Gruyere and Mushroom Stuffed Polderside Chicken Roulade

With roasted garlic and herb jus

Chanterelle Mushroom Tondi

Stuffed pasta with chanterelle mushrooms, asiago basil cream sauce, balsamic roasted vegetables and fresh herbs

Salads and Sides

Strawberry Spring Salad

Organic greens with sliced strawberries, herbed goats cheese, fresh mint and thinly shaved red onion, dressed with pomegranate vanilla balsamic vinaigrette

Caesar Salad

Classic Caesar Salad with house dressing, brioche croutons, parmigiano reggiano shavings

Freshly Baked Dinner Rolls

Fresh Seasonal Fruit Display

With mint and citrus yogurt



“The Drive” Buffet Menu

\$30.75
per person

Entreés

Caribbean Jerk Chicken

In our flavourful house marinade with wild rice and mango salsa

Spot Prawn and Pesto Orzo

Orzo pasta with grilled vegetables, parmiggiano shavings, baby spinach, lemon pesto sauce

Slow Cooked Lamb Shoulder

With spiced chickpeas, sundried tomatoes, charred red onion, fresh herbs and Madeira jus

Salads and Sides

Lemon Tarragon Cous Cous Salad

With roasted vegetables, lemon tarragon vinaigrette, baby spinach, roasted pumpkin seeds

Grilled Artichoke and Fennel Salad

With mint and blood orange vinaigrette, Macedonian feta, organic greens, sunflower seeds

Fresh Seasonal Fruit Display

With mint and citrus yogurt

“Midnight at Keefer St” Buffet Menu

\$28.00
per person

Entreés

Grilled Beef Short Ribs

With our house ginger and roasted garlic marinade, served over jasmine rice with sliced green onions and black sesame

Slow Roasted Sloping Hills Pork

With local seasonal vegetables, sake and hoisin broth

Miso and Chili Glazed Wild Salmon

With long beans, oyster mushrooms, shiso, fresh herbs, roasted lemons

Polderside Chicken Satay

With assorted house made sauces, toasted sesame

Salads and Sides

Roasted Seasonal Vegetables

With ginger and garlic butter, fresh herbs

Roasted Shallot and 5 Spice Peanut Salad

With baby greens, mandarin and sesame vinaigrette, Thai basil leaves

Thai Noodle Salad

With shredded carrot, roasted peppers, green onions, house peanut vinaigrette, roasted baby bok choy

Fresh Seasonal Fruit Display

With mint and citrus yogurt



“Umbrellas on Robson” Buffet Menu

\$28.00
per person

Entreés

Wine Braised Beef Short Ribs

With roasted vegetables, peppercorn and Malbec jus, fresh herbs

Marsala Mushroom Roasted Polderside Chicken

Roasted Polderside Farms chicken with wild mushroom and Marsala sauce, fresh thyme, glazed root vegetables, roasted lemon

Slow Smoked Pork Shoulder Orecchiette

Alder and hickory smoked pork shoulder with house marinara, roasted seasonal vegetables, parmiggiano shavings, fresh herbs, orecchiette pasta

Brie Stuffed Potato Croquettes

With chive butter and truffle oil

Salads and Sides

Roasted Seasonal Vegetables

With lemon and garlic butter, fresh herbs

Slow Roasted Cinnamon Pear Salad

With Okanagan chevre, baby organic greens, sweet cured onions, toasted sunflower seeds, balsamic vinaigrette

Caesar Salad

Classic Caesar salad with house dressing, brioche croutons, parmiggiano shavings

Fresh Seasonal Fruit Display

With mint and citrus yogurt

Freshly Baked Dinner Rolls

Assorted Seasonal Dessert Bites and Pastries

Pricing excludes any necessary service staffing, rental items, and HST. A 15% gratuity will be added to events requiring service staffing. For drop offs, our regular delivery charges apply and no gratuity is added.