



2014 Buffet Menus

Chef Heinz Signature Buffet

Freshly baked bread and butter

Steamed seasonal fresh vegetables with butter

Choose one of the following...

Seasoned, roasted baby nugget potatoes
Scalloped potatoes baked with cream and cheddar
Fluffy mashed potatoes served with rich brown gravy

Choose three of the following...

Mesclun greens with house made dressing
Soya spinach salad
Tossed green with two house made dressings
Classic Caesar with croutons, parmesan and fresh cracked pepper
Creamy traditional potato salad
Spicy thai noodle with peanut dressing
Eastern cous cous salad
Crudités with house made dip

Choose one of the following...

Sliced tomatoes, creamy bocconcinni cheese and extra virgin olive oil
Corn and black bean salad with freshly grated lime zest and chopped cilantro Cucumber and peach salad with fresh mint
Basil, pine nut, olive oil, parmesan tortellini salad with vegetables
Asian flavoured slaw with crunchy cashews
Traditional greek salad with house made dressing and feta cheese
Jicama, sweet peppers, red onions, Chef's signature honey lime dressing
Quinoa, chick peas, sweet peppers, house made cilantro tomato honey dressing

Choose two of the following...

Grilled salmon with a citrus fruit
Slow roasted baron of beef with au jus
Baked salmon with Asian inspired lemongrass and soya marinade

Or pesto with lemon butter

Home grown herb crusted leg of lamb roasted with black cherry sauce

Seafood medley with prawns, scallops and mushrooms

Roast pork loin with wild mushroom sauce or fruit chutney

Roasted new york strip loin with peppercorn sauce

Roasted to perfection AAA prime rib (8 oz portion)

Home grown herb and lemon crusted breast of chicken with a cream and chive sauce

Variety of baked treats and pastries or cubed fruit and chocolate sauce

\$39 per person

Minimum of 36 people

All prices subject to 18% gratuity and applicable taxes

Crescent Beach Buffet

Artisan rolls with butter

Organic Okanagan mesclun greens, orange-buttermilk and basil-balsamic dressings

Choose two of the below salads ...

Grilled baby potato salad, hard-boiled eggs, smoky bacon, green onions and stone-ground mustard mayo

Wine-ripened tomato salad, “natural pastures” bocconcini, sweet red onions and basil

Israeli couscous taboulleh, flat leaf parsley, shallots, kalamata olives, feta and lemon-mint vinaigrette

Root vegetable slaw, sunflower seeds, dried cranberries, citrus-coriander yogurt dressing

Baby spinach salad, warm mushroom-sherry vinaigrette, goat cheese and grilled red onions

Slow roasted certified angus beef top round, horseradish and red wine jus

Oven baked baby potatoes, parmesan and fresh rosemary

Cheese tortellini, tomato-roast garlic cream

Selection of seasonal market vegetables

Dessert

Selection of seasonal fruit

Vanilla bean crème brulee cheesecake and Pecan flan

\$41 per person

All prices subject to 18% gratuity and applicable taxes

local
LOUNGE • GRILLE

Happy Valley Buffet

Artisan rolls with butter

Organic Okanagan mesclun greens, orange-buttermilk and basil-balsamic dressings

Choose three of the below salads ...

Grilled baby potato salad, hard-boiled eggs, smoky bacon, green onions and stone-ground mustard mayo

Wine-ripened tomato salad, “natural pastures” bocconcini, sweet red onions and basil

Israeli couscous taboulleh, flat leaf parsley, shallots, kalamata olives, feta and lemon-mint vinaigrette

Root vegetable slaw, sunflower seeds, dried cranberries, citrus-coriander yogurt dressing

Baby spinach salad, warm mushroom-sherry vinaigrette, goat cheese and grilled red onions

Choose one of the following carved items...

Slow roasted certified angus prime rib, horseradish and red wine jus

Gremolata grilled lamb leg, minted tomato jus

Brown sugar brined fraser valley pork loin, spiced apple sauce

Choose two of the following items...

Fennel seared wild salmon, chick pea-bacon stew

Oven roasted free run chicken breast, smoked tomato-caper sauce

Ricotta gnocchi, peas, prosciutto, red pepper cream

Portobello mushroom raviolis, spinach veloute, crispy onion rings

Citrus grilled Alaskan halibut, bouillabaisse broth

And ...

Selection of seasonal market vegetables

Oven baked baby potatoes, parmesan and fresh rosemary

Basmati rice pilaf

Dessert

Selection of seasonal fruit

Semi-sweet lindt chocolate mousse

Vanilla bean crème brulee cheesecake

Pecan flan

Seasonal cobbler

\$51 per person



All prices subject to 18% gratuity and applicable taxes