

Divine Appetite's signature free flow

(minimum of 50 people)

assorted rolls and rustic breads with butter

Focaccia compound butters

salads

Little Creek mesclun greens with assorted dressings

Mediterranean vegetable salad, roasted roma tomatoes, onions, peppers, kalamata

olives spinach salad with croutons and bacon, romaine

cold items

thinly sliced cold smoked salmon, steamed prawns, gravlax and red pepper jelly

assorted imported domestic cheese platter

hot items

roasted nugget potatoes, vegetable herb rice and seasonal market vegetables

chef attended pasta station

penne, tripolina lunga, and farfalle noodles and alfredo, curry cream and tomato pesto sauces

made to order with your choice of baby shrimp, grilled chicken breast, sliced smoked salmon, chorizo sausage,

prosciutto, grilled vegetable julienne, green onions, fresh basil, sun-dried tomatoes, pitted olives,

roasted bell peppers, fresh spinach, mushrooms and red onions

main entrees

choice of two of the following:

Louisiana spiced pork tenderloin with avocado coleslaw

juicy roasted beef sirloin with horseradish

Rosemary, lemon pepper rubbed leg of lamb

Grilled BC salmon fillets with parsley butter

Salmon Wellington

Fried sage, oka chicken supreme

dessert

Summer berries, meringue pavlova

decadent chocolate mousse cups

tiramisu and fresh fruit platter

freshly brewed coffee, decaffeinated coffee and a selection of teas

\$44.00 per person

add oyster bar!

selection of fresh oysters on the half shell served with horseradish,

sauce mignonette, fresh lemon and a selection of hot sauces

\$25.00 per dozen

replace the pasta station with a stir-fry station for an additional \$1.50 per person

rice noodles, shanghai noodles and rice sweet chili, pad Thai and peanut sauces made to order with your choice of baby shrimp, shredded chicken, beef strips, vegetable julienne, green & red onions, shredded cabbage, water chestnuts, bamboo shoots, bell peppers, chilies and sprouts

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