

the traditional

(minimum of 75 people)

assorted rolls and rustic breads with butter

salads

candied pecan goat cheese & beet salad, arugula greens, figs, mandarin vinaigrette
Mediterranean vegetable salad, roasted Roma tomatoes, onions, peppers, kalamata olives, butter lettuce
Little Creek mesculin mixed greens with assorted dressings

platters

assorted domestic and imported cheese platter
selection of deli meats, prosciutto, thinly sliced smoked BC salmon

hot items

bolongere potatoes
rice pilaf
seasonal market vegetables

main entrees

choice of two of the following:
carved whole cooked ham with honey Dijon mustard
carved fennel crusted glazed pork loin
rosemary garlic lamb roast with yoghurt raiti
carved juicy roasted top round of beef au jus with horseradish
Indian curry chicken (mild heat) \$36.00 per person

choice of two of the following:
fresh cranberry, mango , tomato turkey breasts
pesto crusted BC salmon fillets
prawn & clam paella
halibut fillets with cherry tomato and roast garlic confit
slow roasted prime rib with red currant jus
Vegetable Tiger prawn kebabs sautéed in garlic herb butter \$40.00 per person

Desserts choice of 2

Cappucino ,marble brownie, caramel sauce
crème caramel, summer berries ,sponge candy
okanagan apple crumble with vanilla sauce
fresh fruit platter

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