



## Catering Menu 2018

Inspired by the natural bounty of Vancouver Island and designed to complement the changing seasons, with styles to fit every occasion.

truffles  
INSPIRED CATERING

## Continental Breakfast *(Minimum 10 people)*

### Classic | \$19

Fresh Seasonal Sliced Fruit *GF/VG/VE/DF*  
Selection of Breakfast Breads & Pastries *VG*  
Selection of Apple & Orange Juice  
Level Ground Coffee & Novus Full Leaf Tea

### Heart Smart | \$23

Skewers of Ripe Melons & Pineapple *GF/VG/VE/DF*  
Granola-Yogurt Parfait with dried fruit & seasonal fresh berries *VG*  
Selection of Breakfast Breads & Pastries *VG*  
Selection of Apple & Orange Juice  
Level Ground Coffee & Novus Full Leaf Tea

## Hot Buffet Breakfast *(Minimum 15 people)*

### Classic Breakfast | \$26

Scrambled Eggs *GF/VG*  
Grilled Ham, Sausage *DF/GF*  
Hash Browns *GF/VG/VE/DF*  
Selection of Breakfast Breads & Pastries *VG*  
Fresh Seasonal Sliced Fruit *GF/VG/VE/DF*  
Selection of Apple & Orange Juice  
Level Ground Coffee & Novus Full Leaf Tea

### Island Breakfast | \$27

Italian Baked Omelet: spinach, roasted peppers, caramelized onions, feta *GF/VG*  
Grilled Ham, Farmers Sausage *DF/GF*  
Harvest Griddle Fried Potatoes with fresh herbs & sea salt *GF/VG/VE/DF*  
Selection of Breakfast Breads & Pastries *VG*  
Fresh Seasonal Sliced Fruit *GF/VG/VE/DF*  
Selection of Apple & Orange Juice  
Level Ground Coffee & Novus Full Leaf Tea

## Signature Breakfast Sandwich Buffet | \$23 *(Minimum 6 per selection)*

Brioche, Egg, Avocado, Prosciutto, Tomato Chutney, Herb Aioli  
Brioche, Egg, Brie, Roasted Red Pepper, Herb Aioli *VG*  
English Muffin, Sausage, Egg, Cheddar  
English Muffin, Bacon, Egg, Cheddar

Harvest Griddle Fried Potatoes with Fresh Herbs and Sea Salt  
Fresh Seasonal Sliced Fruit  
Level Ground Coffee & Novus Full Leaf Tea

## Hot Plated Breakfast *(Minimum 25 people)*

### Traditional Breakfast | \$26

Scrambled Eggs, Grilled Tomatoes *GF/VG*  
Grilled Ham, Sausage *DF/GF*  
Hash Browns *GF/VG/VE/DF*  
Selection of Apple & Orange Juice  
Level Ground Coffee & Novus Full Leaf Tea

## Lunch

### Sandwich Buffet | \$26 *(Minimum 10 people)*

Includes assorted cookies & squares, Level Ground coffee & Novus full leaf tea

**Chef's selection of assorted sandwiches & wraps or choose 3**

**Old Fashioned Ham & Cheddar**, sharp English cheddar, local mixed greens, tomato, balsamic relish

**Chicken Avocado Club Wrap**, tomato, Dijon aioli, local mixed greens, bacon & tomato jam *DF*

**Roasted Turkey**, grape relish, goat cheese, cucumber, alfalfa sprouts, Dijon aioli

**BC Ocean Wise Salmon**, fresh vegetable slaw, daikon, sprouts, togarashi mayo, tari sauce *DF*

**Falafel Wrap**, smoked paprika hummus, tzatziki, pickled vegetable slaw, mixed greens goat feta *VG*

**Slow Roasted Beef**, local bleu claire, grilled red onions, roasted pepper aioli, arugula

**Rainbow Wrap**, beets, carrots, grilled pear, avocado, pea shoots, alfalfa sprouts *VG*

**Egg**, sliced hard boiled egg, cucumber, red onion, alfalfa sprouts, roasted pepper aioli *VG*

**Roasted Vegetable Hummus Wrap**, caramelized onions, eggplant, zucchini, red pepper, asparagus, local mixed greens, smoked paprika hummus *VE*

**Baja Pork Wrap**, slow cooked pork shoulder, apple cider kale salad, smoked cheddar, Dijon mayonnaise

**Smoked Tuna Wrap**, roast pepper aioli, green onion salad, pickled vegetables, local mixed greens *DF*

**Choice of 2 salads**

**Gathered Greens**, quinoa, strawberries, red onion, sunflower seed praline, flower petals, white balsamic vinaigrette *VG/GF/VE/DF*

**Garden Salad**, beets, carrots, red onion, grapes, sunflower seeds, white balsamic vinaigrette *VG/GF/VE/DF*

**Caesar Salad**, romaine, croutons, parmesan cheese, Caesar dressing, crispy capers *VG*

**Pear and Romaine Salad**, compressed pear, almond praline, citrus vinaigrette

**Greek Salad**, cucumber ribbons, bell peppers, heirloom cherry tomatoes, kalamata olives, feta, herb vinaigrette *VG/GF*

**Heirloom Tomato Caprese**, baby mozzarella, basil, fresh cracked pepper, extra virgin olive oil, balsamic reduction *VG/GF*

**Yam & Sweet Potato**, arugula, caramelized onion, goat's cheese *VG/GF*

**Marinated Kale & Caramelized Cauliflower**, garbanzo beans, roasted tomato, fresh herbs *VG/GF*

### Soup - add on | \$6.00 per person

**Roasted Butternut Squash & Coconut** *GF/VG/VE/DF*

**Tomato Basil** *GF/VG/VE/DF*

**Harvest Vegetable & Beef Barley** *DF*

**Cream of Mushroom** *VG*

## Lunch *cont'd*

### Build Your Own Lunch | \$29 *(Minimum 20 people)*

Includes assorted dessert bites, Level Ground coffee & Novus full leaf tea

Choose 3 of the following vegetables or salads

**Buttered Seasonal Vegetables**, fresh herbs & sea salt

**Roasted Root Vegetables**

**Stir Fried Vegetables**, fresh cilantro, garlic, ginger & sesame

**Roasted Baby Yukon Gold Potatoes**, butter, fresh tarragon, sea salt

**Steamed Basmati Rice**, coconut milk, cilantro

**Caesar Salad**, romaine, croutons, parmesan cheese, Caesar dressing, crispy capers *VG*

**Garden Salad**, beets, carrots, red onion, grapes, sunflower seeds, white balsamic vinaigrette *VG/GF/VE/DF*

**Greek Salad**, cucumber ribbons, bell peppers, heirloom cherry tomatoes, kalamata olives, feta, herb vinaigrette *VG/GF*

**Marinated Kale & Caramelized Cauliflower**, garbanzo beans, roasted tomato, fresh herbs

Choose 1 of the following

**63 Acres Meatloaf**, hormone-free beef, creamed forest mushrooms *GF*

**Chicken Fricassee**, braised chicken, white wine sauce, leek sauté

**BBQ Pork Shoulder**, apple cider kale slaw, salsa verde, rolls

**Chicken Parmesan**, tomato sauce, parmesan cheese

**Sweet Black Bean Beef Stir Fry**, asian vegetables, sweet chili sauce, chow mein

**Lasagna**, meat lover's or vegetarian with roasted vegetables, spinach, ricotta and mozzarella *VG available*

**Chickpea Fritters**, morrocan vegetable ragout, fresh herbs, crumbled feta *VG/GF/(Omit Feta for VE/DF)*

**Tofu Pad Thai**, rice noodles, vegetables, crushed peanuts *VG/GF*

**Stuffed Grilled Eggplant**, house made, spinach & ricotta filled, smoked tomato sauce *GF/VG*

### Additional Entrée | \$9.00 per person

## Meeting Package | \$29 *(Minimum 20 people, \$5 per person charge for less than 20)*

### Breakfast/Morning Break

Selection of Breakfast Breads & Pastries *VG*

Level Ground Coffee and Novus Full Leaf Tea

### Lunch

Includes assorted cookies & squares, Level Ground coffee & Novus full leaf tea

*Chef's selection of assorted sandwiches & wraps or choose 3*

Old Fashioned Ham & Cheddar

Roasted Turkey

Chicken Avocado Club Wrap

BC Ocean Wise Salmon

Slow Roasted Beef & Local Bleu Claire

Rainbow Wrap *VG*

Egg *VG*

Roasted Vegetable Hummus Wrap *VE*

*Choice of 1*

Daily Soup, chef's creation

Garden Salad, beets, carrots, red onion, grapes, sunflower seeds, white balsamic vinaigrette *GF/VG/VE/DF*

Caesar Salad, romaine, croutons, parmesan cheese, Caesar dressing, crispy capers *VG*

Yam & Sweet Potato, arugula, caramelized onion, goat's cheese

Marinated Kale & Caramelized Cauliflower, garbanzo beans, roasted tomato, fresh herbs *GF/VG*

## Refreshment Breaks

### Beverages

Freshly Brewed Level Ground Coffee & Novus Full Leaf Tea | \$3.75

Assorted Juices | \$3.50

Soft Drinks - Coke, Diet Coke, Sprite, Iced Tea, Fresca | per can \$3.50

Bottled Water | \$3.50

San Pellegrino - sparkling, regular or flavoured | per can \$3.50

### Baked Goods & Treats

Breakfast Pastries - cinnamon swirls, Danish raspberry trellis, almond croissant, pain au chocolate  
apple cinnamon trellis | *chef's selection* \$36.00 per dozen

Breakfast Loaves - carrot zucchini, banana, lemon poppy seed, orange \$33.00 per dozen

Assorted Muffins \$36.00 per dozen

Assorted Biscotti \$36.00 per dozen

Oat Bars \$36.00 per dozen

Assorted Bars & Squares \$36.00 per dozen

Gourmet Cookies \$36.00 per dozen

Chocolate Dipped Strawberries \$36.00 per dozen

Assorted French Tea Pastries - madeleines, macarons, truffles, palmiers, profiteroles \$36.00 per dozen

### Gluten Free Options

Chef's selection of gluten free items \$5.00

## Themed Breaks *(Minimum 20 people)*

### Traditional Coffee Break | \$10

Freshly Baked Breakfast Pastries or Gourmet Cookies

Assorted Soft Drinks and Juices

Level Ground Coffee

Selection of Traditional and Herbal Teas

### Cupcake Break | \$12 *(Minimum Order of 10)*

May include: Cardamom-Brown Butter

Raspberry-Lavender

Preserved Lemon Pistachio

Caramel-Sea Salt

Level Ground Coffee

Selection of Traditional and Herbal Teas

### Health Break | \$15

Assorted Seasonal Fruit Skewers with Mint Yogurt

Oat Bars

Assorted Juices

### Parisian Afternoon Tea Break | \$12

Selection of Madeleines, Palmier, Macarons, Éclair and Chocolate Dipped Strawberries

Level Ground Coffee

Selection of Traditional and Herbal Teas

### English Afternoon Tea Break | \$15

Assorted Tea Sandwiches

Raisin Scones

Jam & Cream

Chocolate Strawberries

Sliced Fruit

Level Ground Coffee

Selection of Traditional and Herbal Teas

Buffet menu prices are based on a minimum of 30 guests. For groups under 30 guests, a surcharge of \$12 per guest is charged. For groups under 20 guests, a custom quote will be provided. Prices do not include tax or 15% service charge.

## Meeting Package Dinner Buffet | \$55 *Based on a minimum of 30 guests*

Always included in the buffets are artisan breads, coffee and tea.

### Salads

**Gathered Greens**, Saanich organics field greens, quinoa, strawberries, sunflower seed praline, goat cheese, white balsamic vinaigrette

**Smashed Beets & Endive**, red wine molasses, moonstruck feta

### Accompaniments (Choice of 2)

**Nugget Potatoes**, BC grown, fresh herbs, Dijon, olive oil, sea salt

**Steamed Seasonal Vegetables**, herb garlic butter

**Grilled Vegetables**, asparagus, artichokes, zucchini, bell peppers, eggplant, fennel, olives, basil oil, parmesan

**Broccolini**, roasted bell pepper, garlic, chili oil, parmesan

### Entrées (Choice of 2)

**Rosstown Farms Chicken Breast**, free-run, tomato & basil bruschetta, crispy onions, olive oil

**Roasted Fraser Valley Pork Loin**, apple & savoy cabbage, pan jus

**Rosstown Farms Chicken Marbella**, free-run, dried plums, olives, capers, fresh thyme

**Ocean Wise BC Wild Salmon**, tomato & leek ragout, herb crème fraiche

**AAA Top Sirloin Medallions**, Alberta raised, braising greens, bacon lardons, pearl onion, tomato & demi

**Gnocchi**, roasted summer squash, peppers, basil, ricotta, pesto oil

**Cavatappi Pasta**, rocket, basil, roasted pepper sauce, pesto, ricotta, olive oil

### Dessert selection

**Fresh Sliced Fruit**, seasonal fresh berries

**Dark & White Chocolate Truffles**, housemade, crusted in coconut & cocoa powder

**Cheesecake Globes**, blueberry cheesecake with lemon-tarragon crust, semi-sweet chocolate cheesecake with caramel graham crust

or

**Tiramisu**, layered ladyfinger, espresso mascarpone, chocolate ganache

Buffet menu prices are based on a minimum of 50 guests. For groups under 50 guests, a surcharge of \$12 per guest is charged. For groups under 30 guests, a custom quote will be provided. Prices do not include tax or 15% service charge.

## Victorian Buffet | \$57 *Based on a minimum of 50 guests*

Always included in the buffets are artisan breads, coffee and tea.

### Salads

**Gathered Greens**, Saanich organics field greens, quinoa, strawberries, sunflower seed praline, goat cheese, white balsamic vinaigrette

**Smashed Beets & Endive**, red wine molasses, moonstruck feta

**String Bean Salad**, green & yellow wax beans, pickled cucumber, confit heirloom gem tomatoes, grilled spring onion dressing

### Accompaniments (Choice of 2)

**Nugget Potatoes**, BC grown, fresh herbs, Dijon, olive oil, sea salt

**Steamed Seasonal Vegetables**, herb garlic butter

**Grilled Vegetables**, asparagus, artichokes, zucchini, bell peppers, eggplant, fennel, olives, basil oil, parmesan

**Broccolini**, roasted bell pepper, garlic, chili oil, parmesan

### Vegetarian Entrées (Choice of 1)

**Gnocchi**, roasted summer squash, peppers, basil, ricotta, pesto oil

**Cavatappi Pasta**, rocket, basil, roasted pepper sauce, pesto, ricotta, olive oil

### Entrées (Choice of 2)

**Rosstown Farms Chicken Breast**, free-run, tomato & basil bruschetta, crispy onions, olive oil

**Roasted Fraser Valley Pork Loin**, apple & savoy cabbage, pan jus

**Rosstown Farms Chicken Marbella**, free-run, dried plums, olives, capers, fresh thyme

**Ocean Wise BC Wild Salmon**, tomato & leek ragout, herb crème fraiche

**AAA Top Sirloin Medallions**, Alberta raised, braising greens, bacon lardons, pearl onion, tomato & demi

### Dessert selection

**Fresh Sliced Fruit**, seasonal fresh berries

**Dark & White Chocolate Truffles**, housemade, crusted in coconut & cocoa powder

**Cheesecake Globes**, blueberry cheesecake with lemon-tarragon crust, semi-sweet chocolate cheesecake with caramel graham crust

**Tiramisu**, layered ladyfinger, espresso mascarpone, chocolate ganache



## Peninsula Buffet | \$64 *Based on a minimum of 50 guests*

Always included in the buffets are artisan breads, coffee and tea.

### Salads

**Gathered Greens**, Saanich organics field greens, quinoa, strawberries, sunflower seed praline, goat cheese, white balsamic vinaigrette

**Smashed Beets & Endive**, red wine molasses, moonstruck feta

**String Bean Salad**, green & yellow wax beans, pickled cucumber, confit heirloom gem tomatoes, grilled spring onion dressing

**Yam & Sweet Potato Salad**, arugula, caramelized onion, goat's cheese

### Platter

**Chilled Poached Prawns**, tomato & horseradish chutney

### Accompaniments (Choice of 2)

**Nugget Potatoes**, BC grown, fresh herbs, Dijon, olive oil, sea salt

**Steamed Seasonal Vegetables**, herb garlic butter

**Grilled Vegetables**, asparagus, artichokes, zucchini, bell peppers, eggplant, fennel, olives, basil oil, parmesan

**Broccolini**, roasted bell pepper, garlic, chili oil, parmesan

### Vegetarian Entrees (Choice of 1)

**Gnocchi**, roasted summer squash, peppers, basil, ricotta, pesto oil

**Cavatappi Pasta**, rocket, basil, roasted pepper sauce, pesto, ricotta, olive oil

### Entrees (Choice of 2)

**Rosstown Farms Chicken Breast**, free-run, tomato & basil bruschetta, crispy onions, olive oil

**Roasted Fraser Valley Pork Loin**, apple & savoy cabbage, pan jus

**Rosstown Farms Chicken Marbella**, free-run, dried plums, olives, capers, fresh thyme

**Ocean Wise BC Wild Salmon**, tomato & leek ragout, herb crème fraiche

**AAA Top Sirloin Medallions**, Alberta raised, braising greens, bacon lardons, pearl onion, tomato & demi

**Lamb Loin Chops**, gremolata gratin & roasted tomato, mushroom butter sauce

**Rockfish**, gremolata, fresh herb butter sauce

### Dessert selection

**Fresh Sliced Fruit**, seasonal fresh berries

**Dark & White Chocolate Truffles**, housemade, crusted in coconut & cocoa powder

**Cheesecake Globes**, blueberry cheesecake with lemon-tarragon crust, semi-sweet chocolate cheesecake with caramel graham crust

**Pavlova**, lemon curd, seasonal fruit, meringue hearts

**Tiramisu**, layered ladyfinger, espresso mascarpone, chocolate ganache

## Menu Enhancements

### Pre-Dinner Suggestions

Consider some of our favourite canapés to elevate your event. For more suggestions, please refer to the platters and receptions sections.

**Grilled Prawn**, herb & lemon marinade, Caesar sip, celery salt rim

**Compressed Watermelon**, feta, balsamic gel & mint

**Torch Seared Beef**, Alberta 'AAA' sirloin, polenta, horseradish aioli, micro herbs

**Pan Seared Scallop**, cauliflower cream, prosciutto chip

**Rosemary-Currant Palmiers**, pear & juniper marmalade, duck prosciutto

### Premium Add-Ons

*Chef labour not included*

**Chef Carved 'AAA' Canadian Beef Sirloin | \$10 pp (4oz)**

Alberta raised, Dijon rosemary rub, horseradish, stone ground mustard, pan jus

**Chef Carved 'AAA' Canadian Beef Tenderloin | \$15 pp (4oz)**

Alberta raised, rosemary garlic rub, tomato balsamic chutney, pan jus

**Flambe Prawns | \$10 pp (5 shrimp)**

Herb garlic butter, brandy

**Chef Carved Rack of Lamb | \$18 pp (2 chops)**

Dijon herb rubbed, pan jus

**Haida Gwaii Halibut Oscar | \$25 pp (4oz)**

BC Ocean Wise dungeness crab & shrimp, tarragon hollandaise

**Sablefish | \$18 pp (4oz)**

BC Ocean Wise, miso brushed, green tea broth, shiitake mushroom

### Late Night Add-Ons

*Minimum quantity applies. Chef labour not included.*

**Halibut Fish Tacos | \$38 per dozen**

Grilled tortillas, crispy halibut, pico de gallo, pickled slaw, chipotle crème fraiche

**Deep Fried Mac & Cheese Pops | \$32 per dozen**

House-made ketchup

**Mini Grilled Cheese | \$32 per dozen**

Edam, cheddar & mozzarella, short rib & raclette, ham & gruyere

**Mini Donuts | \$32 per dozen**

Fried fresh to order, sugar & cinnamon dusted

**Chocolate Fondue | \$10 per person**

Fresh marshmallow, strawberries, sponge cake, cream puffs, pretzels

### Buffet Add-Ons

Additional salad or accompaniment | \$4 pp

Additional entrée | \$7 pp

### Menu Preferences

Consider Family Style

Truffles' buffets can be modified to create a family style experience, talk to your Sales & Catering Coordinator about this option

Reception Platters & Hors D'Oeuvres

Talk to your Sales & Catering Coordinator about ideas on pre-dinner platters, canapés and beverage options to suit your event.

## Plated Dinner

Menu prices are per person based on a 3 course meal for a minimum of 50 guests. Please select one appetizer or soup, entrée and dessert. The menu price is set based on the preselected entrée of choice. Show plates, appetizer or dessert has a surcharge of \$7 and \$5. All meals include diner rolls, butter, coffee and tea.

### Appetizers (Choice of 1 Appetizer or Soup)

- Tomato Basil Tart**, arugula & fennel salad, pine nuts, balsamic vinaigrette
- "Raw" Salad**, carrot & cucumber ribbons, fennel, radish, snap peas, celery, black olives, buttermilk drizzle
- Arugula Melon Salad**, prosciutto, fried ciabatta, spiced watermelon gastrique

### Soups

- Cauliflower Cream**, Bleu Claire, caramelized pear, scallion oil
- Yam Bisque**, smoked jalapeno crème fraiche, parsley oil
- Warm Vichyssoise**, crispy leeks, scallion oil

### Appetizer Show Plates | \$7

If you are looking for a show stopper, consider one of these talking piece appetizers.

- Seared Scallop**, fingerling potato, cucumber, romaine rib, dill crème fraiche
- Duck Confit Terrine**, spiced raisin compote, carrot & grills scallion slaw, sourdough crostini
- Albacore Tuna Crudo**, roasted mushrooms, watercress, potato crisps, smoked aioli

### Entrees

- Short Rib**, sous vide medium rare, rosti potato, cauliflower purée, baby carrots, shallot rings | **\$51.00**
- Beef Tenderloin**, glazed beets & greens, potato-leek croquette, demi-glace | **\$61.00**
- Chicken Marbella**, parmesan polenta, dried plums, olives, capers, fresh thyme | **\$48.00**
- Halibut**, fingerling potato & chard rib salad, pancetta vierge | **\$63.00**
- Salmon**, cioppino vol au vent, rouille | **\$51.00**
- Roasted Chicken**, chorizo and du put lentil cassoulet | **\$50.00**
- Stuffed Portobello Mushroom Globe**, spiced lentil, carrots, celery, roasted garlic, smoked tomato sauce | **\$50.00**

### Desserts (Choice of 1)

- Vanilla Panna Cotta**, pistachio chiffon, macerated berries
- Caramel-Chocolate Mousse Tart**, fresh berries, raspberry gel
- Apple Strudel**, lavender shortbread, spiced-apple mousse, apple crumble, champagne foam

### Dessert Show Plates | \$5

If you're looking for a show-stopping end to your dining, consider one of these desserts.

- Tiramisu**, chocolate flan, espresso bavois globe, honeycomb
- Raspberry White Chocolate Tart**, pistachio custard, mango ragout
- Chocolate Trio**, white chocolate shake, dark chocolate pate with orange crisp, chocolate-caramel torte, raspberry gel

### Plated Dinner Add Ons

- Palate Cleanser**, lemon or raspberry | \$5
- 4<sup>th</sup> Course Option**, soup or appetizer | \$8

**Additional Entrée Choice**, may be preselected | \$10

**Dark & White Chocolate Truffles with Coffee & Tea** | \$5  
*2 per person*

## Hors D'oeuvres *(Prices shown are for one dozen hors d'oeuvres)*

### Ordering Guide

Minimum of 3 dozen per hors d'oeuvre type.

#### Hot Hors D'oeuvres

##### Seafood

**Sockeye Salmon**, sobisse, micro arugula *GF/DF* \$39.00

**Seared Scallop**, chive oil, lemon vierge *GF/DF* \$42.00

##### Meat

**Duck Confit Flatbread**, compressed pear, Blue Claire, red wine gastrique \$39.00

**Thai Pork Belly**, fresh chili, pineapple & kaffir lime salt *GF/DF* \$39.00

**Beef Kofta**, chili, mint, smoked paprika raita, *GF* \$39.00

##### Vegetarian

**Tomato Tart**, onion jam, whipped goat cheese, baby basil, balsamic fluid gel \$39.00

**Baked Ricotta Cake**, spiced eggplant relish, carrot chip & cumin salt \$39.00

**Artisan Onion Rings**, romesco, smoked cauliflower & herb aioli dips \$36.00

##### Vegan

**Moroccan Chickpea Ragout**, papadum crisp, baby cilantro \$36.00

#### Cold Hors D'oeuvres

##### Seafood

**Grilled Prawn**, Caesar sip *GF/DF* \$39.00

**Dungeones Crab Salad**, pickled shallot, smoked aioli *GF/DF* \$42.00

**Beet Cured Salmon**, spiced rice cake, pickled cucumber *DF* \$40.00

##### Meat

**Grilled Beef Flank Steak**, cauliflower puree, roasted mushroom *GF* \$39.00

**Compressed Melon**, prosciutto, crème fraiche, micro arugula *GF* \$39.00

**Rosemary-Currant Palmier**, duck prosciutto, pear marmalade, thyme aioli \$40.00

**Beetroot Choux Puff**, chicken liver mousse, Island sea salt \$40.00

##### Vegetarian

**Port Infused Grapes**, pistachio & Bleu Claire crusted, port pipette *GF* \$36.00

**Polenta**, herb chèvre, sun dried tomato *GF* \$36.00

**Brie Bread Pudding**, red wine & pear fluid gel, apple crisp \$36.00

##### Vegan

**Vietnamese Rolls**, rice noodle, mango, avocado pepper, sweet chili sauce *GF/DF* \$36.00

#### Dessert Hors D'oeuvres

**Dessert Pops**, cheesecake, bavoise *GF*, housemade marshmallow *GF* \$38.00

**Raspberry Mimosa Sips**, raspberry consommé, champagne *GF* \$38.00

**Truffles**, dark chocolate & Bailey's, white chocolate & amaretto *GF* \$37.00

**Chocolate Dipped Strawberries** *GF* \$37.00

**French Petit Fours** \$42.00

## Receptions

### Light Reception Meals

*prices are per person, offering 4 bites each  
up to 1 hour service pre dinner | minimum of 30 guests*

#### Light Reception #1 | \$11

**Hors D'oeuvres**

**Beef Kofta**, chili & mint, smoked paprika raita

**Ahi Tuna Nigri**, sushi rice, togarashi mayo, benito flakes,  
tobiko *GF/DF*

**Pan Seared Polenta**, herb chevre, sun dried tomato *GF*  
**Spanakopita**

#### Light Reception #2 | \$13

**Hors D'oeuvres**

**Grilled Prawns**, Caesar dip *GF/DF*

**Duck Confit Flatbread**, compressed pear, blue Claire,  
red wine gastrique

**Watermelon & Feta**, sweet balsamic fluid gel  
**Falafel Kofta**, cucumber-cumin yogurt

### Medium Reception Meals

*prices are per person, offering 8-10 bites each  
up to 2 hour reception | minimum of 30 guests*

#### Medium Reception #1 | \$30

**Hors D'oeuvres**

**Beef Kofta**, chili & mint, smoked paprika raita

**Ahi Tuna Nigri**, sushi rice, togarashi mayo, benito flakes,  
tobiko *GF/DF*

**Pan Seared Polenta**, herb chevre, sun dried tomato *GF*  
**Spanakopita**

**Coast Sushi**, wild BC salmon, sesame coriander crab,  
pickled ginger, wasabi, soya sauce

**Antipasto Spreads**, herb-artichoke dip, red pepper,  
chickpea spread, tomato bruschetta, flatbreads  
& crackers

**Meat & Cheese**, smoked ham, Dijon rosemary beef,  
genoa salami, capicola, prosciutto, Qualicum &  
Comox Valley, goat, brie, smoked cheddar,  
raclette, blue Claire, flatbreads & crackers

#### Medium Reception #2 | \$35

**Hors D'oeuvres**

**Grilled Prawns**, Caesar dip *GF/DF*

**Duck Confit Flatbread**, compressed pear, blue Claire,  
red wine gastrique

**Watermelon & Feta**, sweet balsamic fluid gel

**Falafel Kofta**, cucumber-cumin yogurt

**Charcuterie**, housemade charcuterie, traditionally cured  
meats and game terrine, olives, fruit compote,  
flatbreads & crackers

**Artisan Cheese**, locally made Quebécois cheese, St.  
Raymond, blue brie, triple cream brie, ash  
preserved goat cheese, fig compote, fresh  
grapes, flatbreads & crackers

**West Coast Seafood Selection**, poached shrimp, BC  
salmon lox, albacore tuna, hot smoked &  
candied west coast salmon, tomato horseradish  
sauce, flatbreads & crackers

## Receptions Cont'd

### Meal Replacement Reception Meals

*prices are per person, offering 15-18 bites each*

#### Meal Replacement Reception #1 | \$45

*minimum of 40 guests*

##### Hors D'oeuvres

**Beef Kofta**, chili & mint, smoked paprika raita

**Pan Seared Polenta**, herb chevre, sun dried tomato *GF*

**Coast Sushi**, wild BC salmon, sesame coriander crab, pickled ginger, wasabi, soya sauce

**Antipasto Spreads**, herb-artichoke dip, red pepper, chickpea spread, tomato bruschetta, flatbreads & crackers

**Cheese Fondue**, emmenthal-white wine or paprika-goat cheese, grapes, apples, toasted French baguette

**Marinated Flank Steak**, grilled rare & carved, sesame orange & daikon slaw, flatbreads & crackers

**Polenta Fries**, spicy tomato, wilted spinach, shaved parmesan

**Grilled Marinated Vegetables**, grilled zucchini, tomatoes, eggplant, asparagus, red pepper, fennel, fresh cracked pepper

**Something for Everyone**, truffles, lemon tarts, sea salt chocolate tarts, chocolate dipped strawberries, mini cheesecakes

**Decorated Sliced Fruit**, honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

#### Meal Replacement Reception #2 | \$55

*minimum of 40 guests*

##### Hors D'oeuvres

**Beef Kofta**, chili & mint, smoked paprika raita

**Pan Seared Polenta**, herb chevre, sun dried tomato *GF*

**West Coast Seafood Selection**, poached shrimp, BC salmon lox, albacore tuna, hot smoked & candied west coast salmon, tomato horseradish sauce, flatbreads & crackers

**Mezze Platter**, marinated feta, olives, pistachio, goat cheese, popcorn chickpeas, artichokes, grilled squash, spring onions, red pepper hummus, flatbreads & crackers

**Root Vegetable Chips**, yellow & gold beetroot, sweet potato yam, parsnip & Yukon gold potato

**Saffron Shrimp Salad Rolls**, rice paper rolls & vermicelli noodles, mango, mint, crisp vegetables, sweet kaffir lime-chili sauce

**Risotto Flambe**, *Chef Attended*, herb-parmesan risotto, choice of toppings: roasted forest mushrooms, marinated beef sirloin, herb-rubbed chicken

**Patisserie**, madeleine, palmiers, macarons, eclairs, petit fours, dipped strawberries

**Artisan Gelées**, colourful fruit gelées, fresh grapes, berries, gold shimmer

**Decorated Sliced Fruit**, honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

## Platters

Servings per platter are approximate.

Small 35-40 bites | Medium 50-55 bites

### Meat & Cheese

<b>Charcuterie</b> , house made charcuterie & traditionally cured meats, game terrine, olives, fruit compote flatbreads & crackers	Small \$165	Medium \$215
<b>Artisan Cheese</b> , locally made & Québécois cheeses, St. Raymond, blue brie, triple cream brie, ash preserved goat's cheese, fig compote, fresh grapes, flatbreads & crackers	Small \$165	Medium \$215
<b>Cheese Fondue</b> , emmenthal-white wine or paprika-goat cheese, grapes, apples, toasted French baguette	Small \$165	Medium \$215
<b>High-Tea Sandwiches</b> , wild salmon lox bagel, brie-cucumber, prosciutto & tomato-mozzarella, smoked pastrami-raclette, asparagus pinwheels-fresh herb cream cheese	\$38 per dozen ( <i>minimum 3dz</i> )	

### Seafood & Fish

<b>Prawns</b> , herb + citrus marinade, tomato-horseradish sauce	35 pieces \$70	70 pieces \$135
<b>Coast Sushi</b> , wild BC salmon, sesame coriander crab, shrimp, albacore tuna, pickled ginger, wasabi, soya sauce	50 pieces \$100	75 pieces \$145
<b>Vegetable Sushi</b> , California rolls, vegetable maki sushi, avocado & egg, yam & shitake mushrooms	50 pieces \$95	75 pieces \$135
<b>Wild BC Salmon Lox</b> , lemons, capers, sweet red onions, dill cream cheese, artisan breads + crackers	Small \$150	Medium \$200
<b>Haida Gwaii Tuna Nicoise</b> , grilled rare, new potatoes, green beans, cherry tomatoes, hard eggs, truffled dijon vinaigrette, artisan breads & crackers	Small \$170	Medium \$230

### Garden Variety

<b>Garden Vegetables</b> , local + seasonal vegetables, herb-artichoke dip	Small \$90	Medium \$120
<b>Mezze Platter</b> , marinated feta, olives, pistachio, goat cheese, popcorn chickpeas, artichokes, grilled squash, spring onions, red pepper hummus, flatbreads & crackers	Small \$130	Medium \$165
<b>Antipasto Spreads</b> , herb-artichoke dip, tomato bruschetta, red pepper-chickpea spread, flatbreads & crackers	Small \$95	Medium \$115
<b>Root Vegetable Chips</b> , yellow + red beetroot, sweet potato, yam, parsnip, Yukon gold potato	Small \$105	Medium \$145
<b>Polenta Fries</b> , spicy tomato sauce, wilted spinach, shaved parmesan	Small \$105	Medium \$145

### Desserts

<b>Traditional Desserts</b> , salted toffee squares, pecan + chocolate chunk squares, black forest squares, coconut caramel squares, double chocolate brownies, lemon bars, Nanaimo bars	\$34 per dozen ( <i>minimum 3dz</i> )	
<b>Something For Everyone</b> , truffles, lemon tarts, hazelnut chocolate tarts, chocolate dipped strawberries, mini cheesecake	\$39 per dozen ( <i>minimum 3dz</i> )	
<b>Patisserie</b> , madeleine, palmiers, macaroons, éclair, petit fours, dipped strawberries	\$39 per dozen ( <i>minimum 3dz</i> )	
<b>Artisan Gelées</b> , colourful fruit gelées, fresh grapes, berries, gold shimmer	\$39 per dozen ( <i>minimum 3dz</i> )	
<b>Decorated Fresh Sliced Fruit</b> , honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich Peninsula berries when available	Small \$90	Medium \$125

## Small Plates

Provide theatre and drama to any buffet, reception or grazing event with these chef-attended focal points. Minimum 40 guests, prices are per person unless otherwise stated; items may only be ordered in combination with other reception items.

### Savory

- Sirloin of Beef**, chef carved Canadian **\$9.00**  
AAA beef sirloin, dinner rolls, roast tomato balsamic chutney, Dijon, horseradish, pan jus
- Potato Martini**, roast garlic whipped potato, **\$10.00**  
choice of toppings: roasted forest mushrooms, garlic buttered prawns, red wine braised beef, butter chicken
- Risotto**, parmesan risotto, choice of toppings: **\$10.00**  
fresh pea & preserved lemon, prawn & arugula, roasted tomato & chorizo sausage, roasted chicken & herb pistou
- Pan Seared Gnocchi**, butternut squash, **\$10.00**  
toasted pecans, sage, parmesan, brown butter, choice of toppings: fresh pea & preserved lemon, roasted tomato & chorizo sausage, roasted chicken & herb pistou
- Albacore Tuna Sashimi**, sticky rice, warm **\$10.00**  
dashi broth, cilantro
- Oyster Bar**, three freshly shucked west coast oysters, mignonette, shallot crisps, tabasco, lemon **\$12.00**
- Fish & Chips**, beer battered cod, fries, house made tartar sauce, lemon **\$9.00**
- Micro Greens Salad Bar**, local greens & vegetables, micro herbs, house made vinaigrettes & dressings **\$10.00**

### Sweet

- Sweet Crêpe Flambé**, caramel & apple, **\$6.50**  
lemon & sugar, chocolate & hazelnut
- Beignets Three Ways**, raspberry, honey **\$6.50**  
crème fraiche, salted caramel



## Wine List

### House White Wine

49 North Blend, VQA, <i>Okanagan, BC</i>	\$35.00
Prospect Sauvignon Blanc, VQA, <i>Okanagan, BC</i>	\$38.00

### Premium White Wine

Gabbiano Promesso, Pinot Grigio, <i>Italy</i>	\$40.00
Prospect Pinot Grigio, VQA, <i>Okanagan, BC</i>	\$44.00
Mission Hill Estate Chardonnay, VQA, <i>Okanagan, BC</i>	\$42.00
Mission Hill Estate Sauvignon Blanc, VQA, <i>Okanagan, BC</i>	\$42.00
Mission Hill Estate Pinot Gris, VQA, <i>Okanagan, BC</i>	\$42.00
Matua Hawkes Bay Sauvignon Blanc, <i>New Zealand</i>	\$47.00

### House Red Wine

49 North Blend, VQA, <i>Okanagan, BC</i>	\$35.00
Prospect Merlot, VQA, <i>Okanagan, BC</i>	\$38.00

### Premium Red Wine

Cedar Creek Merlot, VQA, <i>Okanagan, BC</i>	\$45.00
Gabbiano Chianti 'DOCG', <i>Italy</i>	\$42.00
Prospect Pinot Noir, VQA, <i>Okanagan, BC</i>	\$43.00
Mission Hill Estate Cabernet Merlot, VQA, <i>Okanagan, BC</i>	\$45.00
Antinori Peppoli Chianti Classico 'DOCG', <i>Tuscany, Italy</i>	\$58.00
Liberty School Cabernet Sauvignon, <i>California</i>	\$55.00

### House Sparkling Wine

Henkall Trocken Sekt, <i>Germany</i>	\$43.00
Henkall Rosé, <i>Germany</i>	\$43.00
Pergolo Prosecco Extra Dry, Treviso DOC, <i>Italy</i>	\$43.00

Prices do not include 15% service, 5% GST or 10% liquor tax

## Bar List

### Cash Bar

#### Wine (choose 1 category)

**House Wine** \$7.50

*49 North, Red & White blends*

**Premium House Wine** \$8.00

*Prospect Sauvignon Blanc, VQA  
Prospect Merlot, VQA*

#### Spirits (choose 1 category)

**Deluxe Brands** \$7.00

*Beefeater Gin, Absolut Vodka, Lambs White + Dark Rum  
Ballentine Scotch, Wiser's Whiskey, Olmeca Silver Tequila*

**Premium Brands** \$8.25

*Tanqueray no. 10 Gin, Grey Goose Vodka, Bacardi White + Dark Rum  
Abelour 10 Year Single Malt Scotch, Crown Royal Special Reserve  
Whiskey, Olmeca Silver Tequila*

#### Beer

**Domestic Beer** \$7.50

**Import Beer** \$7.75

**Ciders** \$7.50

**Coolers** \$7.75

**Liqueurs** *not supplied unless requested* \$7.50

**Soft Drinks & Juice** \$3.75

### Hosted Bar

#### Wine (choose 1 category)

**House Wine** \$7.00

*49 North, Red & White blends*

**Premium House Wine** \$7.50

*Prospect Sauvignon Blanc, VQA  
Prospect Merlot, VQA*

#### Spirits (choose 1 category)

**Deluxe Brands** \$6.50

*Beefeater Gin, Absolut Vodka, Lambs White + Dark Rum  
Ballentine Scotch, Wiser's Whiskey, Olmeca Silver Tequila*

**Premium Brands** \$7.25

*Tanqueray no. 10 Gin, Grey Goose Vodka, Bacardi White + Dark Rum  
Abelour 10 Year Single Malt Scotch, Crown Royal Special Reserve  
Whiskey, Olmeca Silver Tequila*

#### Beer

**Domestic Beer** \$6.25

**Import Beer** \$6.75

**Ciders** \$6.75

**Coolers** \$6.75

**Liqueurs** *not supplied unless requested* \$7.25

**Soft Drinks & Juice** \$3.25

## Labour Charges

If consumption is less than \$300, a fee of \$25.50 per hour per bartender will apply (4 hours minimum). Cash bar prices are inclusive of taxes; gratuity not included. Host bar prices are subject to applicable taxes and 15% gratuity. Bar service ends no later than midnight with a 30 minute maximum drink completion time.

## General Notes & Conditions

A labour fee for any staffed events on statutory holidays is charged at \$15.00 per hour, per staff. Prices are subject to change.