

Plated Dinner...

Starter

(Please choose one)

Mixed Heart of Greens
Cucumber, Sun-Dried Cranberries, Pumpkin Seeds, & Housemade Honey Dressing

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Chef's Daily Soup Selection

Entree

(Please choose one of the following for your guests)

Prosciutto & Brie Wrapped Organic Free Range Chicken Breast \$44
Served with Duchess Potatoes and Seasonal Vegetables

Braised BC Beef Short Rib \$43
Served with a Spiced Beer & Tomato Compote, Smashed Bacon, Cheese Potatoes

Phyllo Wrapped Seared Pacific Salmon \$42
Served in a Lemon Buerre Blanc & Jasmine Rice & Seasonal Vegetables

Seared Brome Lake Duck Breast \$45
Served Medium with a Black Currant Demi-Glace, Whipped Potatoes & Seasonal Vegetables

Vegetable-Fed Roasted Pork Chop \$47
With a Chipotle Maple Sauce & a Leek, Potato Casserole

Grilled Oceanwise Sturgeon Loin Medallions \$53
in a Chanterelle Mushroom Sauce and served with Seasonal Vegetables and a Crispy Potato Cake

6oz Black Angus Beef Tenderloin \$59
Seared Medium, served with a Mushroom Duxelle and a Cabernet Jus, Whipped Potatoes & Vegetables

Three Chop Rack of Roasted Australian Lamb \$60
Roasted Medium with Dijon Mustard and a Pepper Berry Rub, Cointreau Jus, Whipped Potatoes & Potatoes & Vegetables

Dessert

Nocturne Hazelnut Torte
Chocolate Sponge, Hazelnut Mousse & Chocolate Ganache

Mosaic Coffee & Tea Service

*** Please note that all Vegan & Gluten Free orders must be pre-ordered ***

Dinner Buffets...

WILLOW

\$40 per guest

Starters

Warm Artisan Rolls with Butter Patties
Marinated Olives
Caesar Salad with Garlic Dressing & Asiago cheese
Pasta Salad with Olives & a Sun-Dried Tomato Dressing
Thai Noodle Salad with Sweet Peppers and Five-Spice Sesame Soy Dressing
Coyote's Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing

Chef Attended Carving Station

Peppercorn Crusted Pork Loin
Served with Apple, Shallot and Calvados Natural Jus, with an Assortment of Mustards

Your Choice of Two Entrees

Fresh BC Salmon Medallions & Cold Water Shrimp
Served with a Lemon-Beurre Blanc & Blanched Spinach

Creole Blackened Sea Basa
Fresh Papaya and Pineapple Salsa, Sautéed Garlic & Lemon Baby Kale, Crème Fraiche

Miso Marinated Boneless BC Chicken Tamari
Served with Fresh Ginger, Sautéed Snow Peas, Grilled Pineapple

Vegetarian Cheese Tortellini
Roasted Peppers, Garlic, Tomatoes, Salts Spring Island Goat Cheese, Fresh Marinara

Mojo Chicken
Marinated with Rosemary, Dijon mustard, Wine and Spices

Rotini Vegetable Pasta
Primavera style with a Tomato Rose Sauce and Asiago Cheese

Accompaniments

Rice Pilaf with Sautéed Vegetables
Garlic Roasted Potatoes with Sweet Onion
Fresh Blanched Seasonal Vegetables

Desserts

Fresh Fruit Platter
Assorted Bite-Sized Baked sweets

Mosaic Coffee & Tea Service

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MAPLE

\$47 per guest

Starters

Warm Artisan Rolls with Butter Patties
Marinated Olives
Caesar Salad with Garlic Dressing & Asiago cheese
Garden Greens with Crisp Vegetable Garnishes & an Assortment of Housemade Dressings
Pasta Salad with Olives & a Sun-Dried Tomato Dressing
Coyote's Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing
German Potato Salad with Hard-Boiled Egg, Mayonnaise, Dijon, Onion, Celery, Parsley & Peppers

Charcuterie Platter

House Roasted Turkey Breast & other Assorted Meats

Chef Attended Carving Station

Certified Angus Roast Beef
with Natural Au Jus, Grainy and Dijon Mustards, Beaver Hot Horseradish

Your Choice of Two Entrees

Fresh BC Salmon Medallions & Cold Water Shrimp
Served with a Lemon-Beurre Blanc & Blanched Spinach

Chicken Breast Scaloppini with Mushrooms
served with Julienne Peppers & Tomato Concasse Sauce

Prawn Pesto Penne Rigate
Finished with a Pine Nut Crumble & Asiago cheese

Peppercorn Crusted Sakura Roasted Pork Loin
Served with an Apple, Shallot & Calvados Natural Jus

Creole Blackened Sea Basa
Fresh Papaya and Pineapple Salsa, Sautéed Garlic & Lemon Baby Kale, Crème Fraiche

Accompaniments

Rice Pilaf; Sautéed Seasonal Vegetables; Garlic Roasted Potatoes with Sweet Onion

Desserts

Fresh Fruit Platter
Assorted bite-sized baked sweets & cakes

Mosaic Coffee & Tea Service

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COYOTE CREEK

\$54 per guest

Starters

Warm Artisan Rolls with Butter Patties

Marinated Olives

Caesar Salad with Garlic Dressing & Asiago cheese

Baby Spinach Salad, Sliced Strawberries, Feta Cheese, Toasted Almonds & a Housemade Honey Vinaigrette

Pasta Salad with Olives & a Sun-Dried Tomato Dressing

Coyote's Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing

Vine Rippened Tomato & Pearl Bocconini Salad, Spanish Onion, Basil, Balsamic & Olive Oil Dressed

Charcuterie Platter

House Roasted Turkey Breast & other Assorted Meats

Chef Attended Carving Station

Certified Angus Roast Beef

with Natural Au Jus, Grainy and Dijon Mustards, Beaver Hot Horseradish

Your Choice of Two Entrees

Steamed Oceanwise Pacific Cod Medallions with Cold Water Shrimp

With a Salt Spring Island Mussels & a Chardonnay Grainy Mustard Beurre Blanc

Fresh BC Salmon Medallions & Cold Water Shrimp

Served with a Lemon-Beurre Blanc & Blanched Spinach

Grilled BC Chicken Thighs

Marsela spiced & served with Cilantro

Black Angus Peppercorn Marinated Beef

Sautéed & served in a rich red wine peppercorn sauce

Roasted Bone In Rosemary Marinated Chicken

Choose a Ravioli & Sauce

Lobster, Beef, Butternut Squash or Wild Mushroom Ravioli

Served with Sweet Roasted Peppers and Asiago Cheese or a Brown Butter Sauce

Accompaniments

Rice Pilaf; Chef's Choice Vegetables; Garlic Roasted Potatoes with Sweet Onion

Desserts

Fresh Fruit Platter

Assorted Bite-Sized Baked Sweets & Cheesecakes

Mosaic Coffee & Tea Service

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WESTERN WOODS

\$59 per guest

Starters

Warm Artisan Rolls with Butter
Garden Greens with Crisp Vegetable Garnishes, & an Assortment of Housemade Dressings
Greek Salad with Hot House Sweet Peppers, Feta, Kalamata Olives, Cucumber, Tomato, Spanish Onion
Thai Noodle Salad with Sweet Peppers, Green Onion, Five-Spice Sesame Soy Dressing
Vine Ripe Tomato & Pearl Boccoccini, Spanish Onion, Fresh Basil, Balsamic Olive Oil dressed

Platters

Seafood- A Variety of Salmon Medallions, Salt spring Island Muscles, Manila Clams, Kamaboko Crab, Atlantic Shrimp
Charcuterie- House Roasted Turkey Breast & other Assorted Meats with a Wide Variety of International Cheeses

Chef Attended Carving Station

Certified Angus Striploin of Roast Beef

Your Choice of Two Entrees

Fresh BC Salmon Medallions & Cold Water Shrimp
Served with a Lemon-Beurre Blanc & Blanched Spinach

Mushroom & Chicken Breast Scaloppini
served with Julienne Peppers and Tomato Concasse Sauce

Roasted Garlic Studded Lamb
Served with a Pepperberry Rub & a Blueberry Shiraz Demi

Poached Seafood Medley
Salmon, Cod, Red Snapper, Basa, Scallops & Prawns
Finished with Pernod, Cream, Compound Butter & Cold Water Red Shrimp

Choose a Ravioli & Sauce

Lobster, Beef, Butternut Squash or Wild Mushroom Ravioli
Served with Sweet Roasted Peppers and Asiago Cheese or a Brown Butter Sauce

Accompaniments

Rice Pilaf; Sautéed Vegetables; Garlic Roasted Potatoes with Sweet Onion

Desserts

Fresh Fruit Platter
Assorted Bite-Sized Baked Sweets & Cheesecakes

Mosaic Coffee & Tea Service

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