

## PLATED DINNER

### Starter

*(Please choose one)*

Mixed Heart of Greens

Cucumber, Sun-Dried Cranberries, Pumpkin Seeds, & Housemade Honey Dressing

~  
Chef's Daily Soup Selection

### Entree

*(Please choose one of the following for your guests)*

Prosciutto & Brie Wrapped Organic Free Range Chicken Breast \$40

*Served with Duchess Potatoes and Seasonal Vegetables*

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Braised BC Beef Short Rib \$40

*Served with a Spiced Beer & Tomato Compote, Smashed Bacon, Cheese Potatoes*

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Phyllo Wrapped Seared Pacific Salmon \$42

*Served in a Lemon Buerre Blanc & Jasmine Rice & Seasonal Vegetables*

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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 & Vegetables*

### Dessert

Nocturne Hazelnut Torte

*Chocolate Sponge, Hazelnut Mousse & Chocolate Ganache*

Mosaic Coffee & Tea Service

*\*\* Gluten free & vegetarian options available upon request \*\**

## WILLOW DINNER BUFFET

\$40 per guest

*(Minimum 25 Guests)*

### Starters

Warm Artisan Rolls with Butter Patties

Italian Mixed Olives & Gherkins

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 Pappardelle Pasta

*Kalamata Olives, Roasted Peppers, Garlic, Tomatoes, Salts Spring Island Goat Cheese, Fresh Marinara*

### 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

*\*\* Gluten free & vegetarian options available upon request \*\**

## MAPLE DINNER BUFFET

\$47 per guest  
*(Minimum 25 Guests)*

### Starters

Warm Artisan Rolls with Butter Patties  
Italian Mixed Olives & Gherkins  
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 with a wide variety of International Cheeses

### Chef Attended Carving Station

Certified Angus Top Round of 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*

Mushroom & Chicken Breast Scaloppini  
*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*

### 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

*\*\* Gluten free & vegetarian options available upon request \*\**

# COYOTE CREEK DINNER BUFFET

\$54 per guest  
*(Minimum 50 Guests)*

## Starters

Warm Artisan Rolls with Butter Patties  
Italian Mixed Olives & Gherkins  
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 Ripped Tomato & Pearl Bocconini Salad, Spanish Onion, Basil, Balsamic & Olive Oil Dressed

## Charcuterie Platter

House Roasted Turkey Breast & other Assorted Meats with a wide variety of International Cheeses

## Chef Attended Carving Station

Certified Angus Top Round of 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*

Black Angus Peppercorn Marinated Cubed Beef  
*Sautéed & served in a rich red wine peppercorn sauce*

Roasted Bone In Rosemary Marinated Chicken

## Choose a Pasta

Cheese & Basil Tortellini with Red Shrimp in a Three Cheese Cream Sauce  
Wild Mushroom Pesto Ravioli with Sweet Roasted Peppers and Asiago Cheese

## Accompaniments

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

## Desserts

Fresh Fruit Platter  
Assorted Bite-Sized Baked Sweets & Cheesecakes

Mosaic Coffee & Tea Service

*\*\* Gluten free & vegetarian options available upon request \*\**

# WESTERN WOODS DINNER BUFFET

\$59 per guest  
(Minimum 50 Guests)

## 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*

Peppercorn Crusted Sakura Roasted Pork Loin

*Served with an Apple, Shallot & Calvados Natural Jus*

Poached Seafood Medley

*Salmon, Cod, Red Snapper, Basa, Scallops & Prawns*

*Finished with Pernod, Cream, Compound Butter & Cold Water Red Shrimp*

## Choose a Pasta

Black Tiger Prawn & Pesto Cream Penne Pasta with Pine Nuts & Asiago Cheese

Vegetarian Pappardelle Pasta with Spring Island Goat Cheese, Fresh Marinara

Wild Mushroom Pesto Ravioli with Sweet Roasted Peppers and Asiago Cheese

## Accompaniments

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

## Desserts

Fresh Fruit Platter

Assorted Bite-Sized Baked Sweets & Cheesecakes

Mosaic Coffee & Tea Service