

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 \$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

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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

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 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
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 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
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 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