

# Lunch

## Plated Lunch

### Starters (Choose One)

GF = Gluten Free, V = Vegetarian

**Traditional Caesar Salad**- baby romaine, house made garlic dressing, seasoned croutons, asiago cheese, carrot ribbon and lemon wedge

**Baby Iceberg Wedge Salad**- blue cheese dressed, roasted pepper splash, alder smoked bacon chips

**Mixed Heart Of Greens**- cucumber ring, sun-dried cranberries, pumpkin seeds, crisp garnishes, and our house made honey dressing (GF)

**Vine Ripe Tomato Boccoccini Salad**- fresh cheese pearls, ripe tomato, minced Spanish onion, fresh basil, sea salt and cracked black pepper, balsamic dressing (GF)

**Soup Kettle Of The Day**- our chef's choice, made with the freshest ingredients

**Forest Mushroom Cream Soup**- with crème fraiche and chives

**Tomato Tikka Soup**- roasted tomato and sweet red pepper bisque, tikka seasoning, crostini

**Ygor's Famous Lentil Soup**- with vegetable stock and secret seasonings (GF/V)

**Salmon And Corn Chowder**- award winning recipe, creamy Vancouver style

### Entrée (Choose One)

All Entrees are served with a selection of seasonal vegetables

**Seared Chicken Breast**- herbed skin on breast of chicken with a buttery tarragon cream, whipped potatoes with sour cream and chives \$34.00

**Wild Mushroom Ravioli**- oven roasted cremini mushrooms, onion, roasted garlic, mozzarella and parmesan cheese, resting on tomato basil cream topped with Asiago and a garlic crostini \$33.00

**Chicken And Prawn**- stuffed fresh Fraser Valley breast of chicken with prawn and scallion farce meat roasted and served with whipped potatoes with sour cream and chives, roasted garlic, red pepper white wine sauce \$34.00

**Darne Of Fresh Salmon**- sea salted pecan crumble topping, baked, lemon burre blanc sauce, Atlantic shrimp and rice pilaf with chef's seasoning \$42.00

**Black Angus Top Sirloin**- 8 ounce center cut steak, seared with our house rub, served with a mushroom duxelle and a cabernet jus, whipped potatoes with sour cream and chives \$40.00

## **Dessert (Choose One)**

**Lemon Blueberry Cheese Cake**- a light lemon mousse served on a GF sponge served with a crème Anglaise and fresh fruit garnish (GF)

**Salted Caramel Cheese Cake**- individually baked cheese cake topped with caramel sauce and flaked sea salt served with crème Anglaise and fresh fruit garnish

**Individual Carrot Cake**- pineapple carrot cake covered in aunt audrey's cream cheese icing sprinkled with pistachios, served with crème Anglaise and fresh fruit

**Hot Apple Crisp**- sweet apples, streusel crust, a crème Anglaise, fresh fruit garnish

**Lavender Blueberry Cheese Cake**- a balanced blend of cheese, blueberry and lavender served with a crème Anglaise and fresh fruit

**Chocolate Lava Cake**- a rich chocolate cake filled with smooth chocolate sauce served warm with raspberry coulis and fresh fruit

**Individual Mango Cheese Cake**- baked cheese cake topped with a silky smooth mango compote served with crème Anglaise and fresh fruit

## Business Lunch Buffet

\$26 per person, minimum 25 people

**Coyote Creek Caesar Salad**- with garlic dressing and asiago cheese

**Soup Kettle Of The Day**- vegetarian and gluten free options available when pre-ordered

**Italian Mixed Olives And Pickle Tray**

**Quartered Sandwich Platter**- island city baked multigrain, marble rye, sour dough, white and dark Russian rye breads filled with fresh vegetables, home-made spreads, real butter, house roasted turkey, black angus roast beef, tuna, egg, crab, chicken salads as well as vegetarian selection. Vegan and gluten free available when pre-ordered

**Sweet Tooth Platter**- sweet sheet cake selections garnished with fresh berries and garden mint

**Freshly Brewed Coffee And Tea Station**

## Did You Know?

Most of our chefs have been with Eaglequest Coyote Creek for over 15 years? Their hard work and dedication is seen throughout every banquet we have from the initial preparation to the delivery. We couldn't do it without them!

# Eaglequest Lunch Buffet

\$35 per person, minimum 30 people

Extra entrée = \$7 a person

GF = Gluten Free, V = Vegetarian, VG = Vegan

## Starters (All)

**Warm Artisan Rolls-** with butter patties

**Coyote Creek Caesar Salad-** with garlic dressing and asiago cheese

**Garden Greens-** with crisp vegetable garnishes, assortment of house made dressings

**Italian Mixed Olives And Pickle Tray**

**Pasta Salad-** with sun-dried tomato dressing

## Entrée (Choose One)

**Chicken Scaloppini-** escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)

**Sea Basa-** creole seasoning, blackened with butter, fresh papaya and pineapple salsa, crème fraiche (GF)

**Vegetarian Ravioli-** wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, virgin olive oil, asiago cheese, roasted sweet bell peppers

**Chicken Tamari-** BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced tamari sauce, sautéed snow peas, grilled pineapple (GF)

**Pork Loin-** sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with a pineapple curry sauce (GF)

**Mac And Cheese-** A velvet cheese sauce made with cream, roasted garlic and four cheese blended with pasta swirls finished with garlic panko, cheese blend scallions and baked

**Greek Chicken Drumsticks-** marinated fresh chicken in garlic, olive oil, yogurt, spices, lemon, grilled and served with tzatziki sauce

## Accompaniments (All)

**Spinach Fettuccine-** with roasted cauliflower, extra virgin olive oil, garlic, chilies and spiced turmeric seasoning (VG)

**Roast Potatoes-** tossed in extra virgin olive oil, sweet onion, garlic and house seasonings

**Fresh Seasonal Vegetables-** chef's choice of the season

## Dessert & Coffee

**Sweet Tooth Platter-** sweet sheet cake selections garnished with fresh berries and garden mint

**Freshly Brewed Coffee And Tea Station**