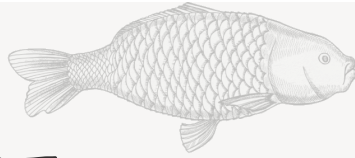


Captain's FAVOURITE FEAST



\$42.00 per person
plus service charges & tax

Our gourmet dinner buffet, the Captain's Favourite Feast, hosts an amazing variety of dishes for your guests. Completely customizable, you'll be able to accommodate all dietary preferences with this buffet spread.

House Crafted Salads Select 3

Accompanied by Valley Bakery artisanal rolls & butter

Hearty Chickpea Salad

Crisp peppers, chick peas, cucumber & fresh spinach infused with a fig dijon dressing and goat cheese crumble. (GF/V)

Caprese Salad

Heirloom tomatoes with bocconcini, olive oil and balsamic reduction drizzle with fresh basil (V/GF)

Pasta Salad

Grilled zucchini, tomatoes, eggplant, zucchini, marinated artichoke hearts & herb vinaigrette (V)

Organic Gathered Greens

Organic mixed greens, endives, radicchio, pumpkin seeds served with House-made roasted sweet pepper vinaigrette (GF/Ve)

German Potato Salad

Double smoked Jackson Meats bacon with red onion, chives, and crisp kale (GF/DF)

Greek Salad

Diced cucumber, tomatoes, kalamata olives, red onions, peppers, and feta tossed in our house oregano dressing (V/GF)

Quinoa Salad

Julienne carrots, cucumber, mixed sweet peppers, crunchy kale tossed with a citrus mint vinaigrette (GF/Ve)

Classic Caesar Salad

Chopped romaine lettuce, caesar dressing, grated parmesan and herbed croutons

Chef's Favourite Entrees Select 2

All entrees accompanied by seasonal, roast vegetables (GF/Ve)
(Add an additional entree for \$8.00 per person)



Baked Cod

with stewed heirloom cherry tomatoes, wilted spinach & fresh herbs (GF/DF)

Santa Fe Chicken Breast

Oven roasted in the chef's secret herbs and spices with wild mushroom gravy (GF/DF)

Vegetarian Lasagna

Fresh pasta layered with grilled vegetables, spinach, ricotta cheese, homemade tomato basil sauce, mozzarella and topped with parmesano reggiano (V)

Accompanying Sides Select 1

Fraser Valley Roast Potatoes

with fresh rosemary and herbs (GF/Ve)

or

Penne Pasta Primavera

with artichokes and grilled vegetables tossed in a homemade pesto sauce (V)

or

Long Grain and Wild Rice

(GF/Ve)



BC Wild Sockeye Salmon Fillet

Glazed with drawn butter, lemon zest and fresh dill with a house tartar sauce (GF)

Roast Beef Tenderloin

Roasted with fine herbs served with a red wine au jus, horseradish and dijon mustard (GF/DF)

Marinated Tofu Stir Fry

Seasoned, grilled local tofu tossed with crisp Asian vegetables (Ve/GF)

Dessert

Chef's Selection of Baked Goods

Lemon bars, pecan Bars, GF brownies & fresh fruit

All dessert is served with locally roasted fair trade coffee & Stash herbal teas

Ask us about upgrading your dessert spread for \$3.00 per person!

V - Vegetarian / Ve - Vegan / GF - Gluten Free / D - Dairy Free /  - Certified Oceanwise

Menu prices are based on a 25 guest minimum. Please see [Catering Guidelines](#) for more detail