

## CAPTAIN'S FAVOURITE FEAST

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.

**\$45/person**

### 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)*

#### Organic Gathered Greens

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

#### Orzo Salad

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

#### Caprese Salad

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

#### German Potato Salad

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

#### 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*

V - Vegetarian

Ve - Vegan

GF - Gluten Free

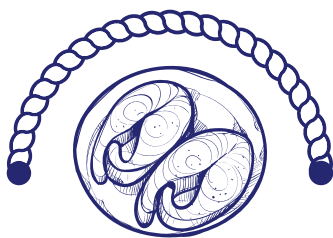
D - Dairy Free



- Certified Oceanwise

Menu prices are based on a 25 guest minimum

\*All menu items are subject to 15% service charge & applicable taxes  
See Catering Practices for more detail



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## CHEF'S FAVOURITE ENTREES (SELECT 2)

All entrees accompanied by seasonal, roast vegetables (GF/Ve)

(Add an additional entree for \$8.00/person)



**Wild BC Sockeye Salmon Fillet**  
*Glazed with drawn butter, lemon zest and fresh dill with a house tartar sauce (GF)*

**Santa Fe Chicken Breast**  
*Oven roasted in the chef's secret herbs and spices with wild mushroom gravy (GF/D)*

**Roast Beef Tenderloin**  
*Roasted with fine herbs served with a red wine au jus, horseradish and dijon mustard (GF/D)*

**Marinated Tofu Stir Fry**  
*Seasoned, grilled local tofu tossed with crisp Asian vegetables (GF/Ve)*

**Penne Pasta Primavera**  
*With artichokes and grilled vegetables tossed in a home made pesto sauce (V)*

## DESSERT

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

**Chef's Selection of Baked Goods**  
Assorted dessert bars & fresh fruit

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

## ACCOMPANYING SIDES (SELECT 1)

**Fraser Valley Roast Potatoes**  
*With fresh rosemary and herbs (GF/Ve)*

**Long Grain and Wild**  
*(GF/V)*

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