

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.

\$48/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
(GF/Ve)*

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)
(Ve w/o cheese or place on the side)*

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)*

V - Vegetarian

Ve - Vegan

GF - Gluten Free

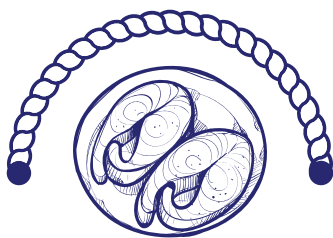
D - Dairy Free



- 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)

(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)

Ratatouille

Chef's creation of summer harvested vegetables, finished with heirloom tomatoes and fresh herbs dropped throughout (GF/Ve)

Marinated Tofu Stir Fry

Seasoned, grilled local tofu tossed with crisp Asian vegetables with a choice of rice or rice noodles (GF/Ve)

Penne Pasta Primavera

With artichokes and grilled vegetables tossed in a homemade vegan pesto sauce (Ve)

DESSERT

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

Chef's Selection of Assorted Desserts and Fresh Fruit Platter

Including a Gluten Free and Vegan option

Ask us about upgrading your desserts

ACCOMPANYING SIDES

Select one below also included are seasonal roasted vegetables

Fraser Valley Roast Potatoes

With fresh rosemary and herbs (GF/Ve)

Long Grain and Wild

(GF/V)

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