

Plated Dinner

MENU

First

Gathered Organic Greens with pumpkin seeds, pears, cranberries & goat cheese.

Served with our signature Roasted Sweet Pepper Vinaigrette

Second

(Preordered by guests)



Wild BC sockeye salmon served with a fresh dill citrus drizzle

OR

Stuffed, grilled free range chicken breast stuffed with gala apple and fresh herbs finished with a veloute cream sauce

OR

Pan seared AAA beef tenderloin served with a merlot reduction au jus accompanied with pancetta wrapped asparagus bundles, glazed carrots and wild rice medley

Third

Dark chocolate sacher torte with fresh seasonal berries.

Served with locally roasted, Fair Trade coffee and Stash herbal teas.

Add a Fourth

(add \$10 per person)

*This course served after salads

Wild mushroom vol au vent wild mushroom ragout in flakey pastry with fresh tarragon cream

OR



Crispy panko crusted breaded crabcakes served with a chipotle aioli and a house made fresh dill tartar sauce



\$60.00 per person

plus 15% service charge and applicable taxes
Please see Catering Guidelines for more details



- Certified Oceanwise

Up to a 30-guest maximum on the Moment
40-guest maximum on the Hornblower
60-guest maximum on the Charm
150-guest maximum on the Spirit