

Stanley Park

LUNCHEON

\$32.00 per person
plus 15% service charge & applicable taxes

A buffet style lunch service

House Crafted Salads

Select 2

Accompanied by fresh Valley Bakery artisanal rolls & butter

Quinoa Salad

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

Pasta Salad

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

Organic Gathered Greens

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

Chef's Favourite Entrees

Select 1

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

Roast Beef Tenderloin

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

Accompanying Sides

Select 1

Fraser Valley Roast Potatoes

With fresh rosemary and herbs (GF/Ve)

or

Long Grain and Wild Rice

(GF/Ve)

Dessert

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

Chef's Selection of Baked Goods

Lemon bars, pecan bars, GF brownies & fresh fruit

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