



STANLEY PARK LUNCHEON



A BUFFET STYLE LUNCH SERVICE • \$38/person

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/Ve)

CHEF'S FAVOURITE ENTREES (SELECT 1)

All Entrees 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)

Roast Beef Tenderloin

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

Santa Fe Chicken Breast

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

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 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)

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