

STANLEY PARK LUNCHEON

Our salads are served with our Stanley Park Luncheon. There is a choice of 2 salads for the luncheon. Any salad is customizable to accommodate any dietary needs. Any salad can be added to any menu or added on to any choices our guests make.

HOUSE CRAFTED SALADS

Please choose 2 salads from our salad menu (Add an additional salad to your experience for \$2 /person).
Accompanied with garlic bread and artisan dinner rolls

Classic Greek

Heirloom cherry tomatoes, English cucumbers, mixed peppers, purple onion, kalamata olives, feta cheese.
(V, GF)

Classic Caesar

Romaine hearts, housemade dressing, garlic croutons, shaved Romano cheese.
(V, GF)

Harvest Potato

Yukon gold potatoes, roasted sweet corn, crisp bacon, egg, celery, Dijon mayo dressing.
(GF)

Gathered Greens

Leafy greens, heirloom tomatoes, pumpkin seeds, candied walnuts, arugula, dried cranberries, white balsamic dressing.
(VE, GF, D)

Caprese Avocado

Heirloom cherry tomatoes, bocconcini, arugula, fresh basil, avocado, white balsamic dressing.
(V, GF)

Golden Beet

Roasted golden beets, goat cheese, kale, oranges, apples, citrus vinaigrette.
(V, GF)

Marinated Mushroom

Local foraged mushrooms, herbs, caramelized onion, kale, reduced balsamic dressing.
(VE, GF, D)

Roasted Veggie and Couscous

Israeli couscous, zucchini, peppers, corn, chickpeas, celery, tomatoes, herbs and mint, light olive oil dressing.
(VE, GF)

V - Vegetarian

Ve - Vegan

GF - Gluten Free

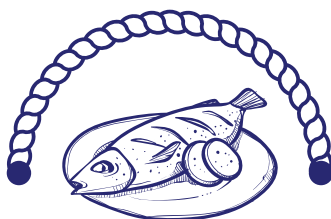
D - Dairy Free



- Certified Ocean Wise

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



STANLEY PARK LUNCHEON

LUNCH BUFFET SERVICE: \$44 /person

Our inspired entrees are served with herbed and roasted Yukon gold potatoes and steamed veggies (GF, VE).

Substitute white and wild rice in lieu of potatoes at no additional charge.

Add a vegan dish to your menu for \$3 /person.

Please choose 1 of the following entrees (Add an additional entrée to your experience for \$5 /person).

Herbed and Seared AAA Tenderloin

Carved by a trained galley chef served with demi-glace, hot mustards and horseradish.

(GF, D)

Carved Porchetta

Chef carved, stuffed, tied and rolled pork belly, slow roasted, served with an apple-demi glace.

(GF, D)

Wild BC Salmon

The best quality wild BC Salmon light baked to a medium and served with a lemon dill beurre blanc.



Chicken Piccata

Free range chicken breast filets floured and seared, served with a lemon caper butter sauce.

Meat Lasagna

Ground beef and pork tomato sauce, layered with bechamel, fresh pasta sheets, spinach, mozza and parmesan.

Vegetarian Penne Primavera

Penne noodles, rich primavera sauce, artichokes, peppers, spinach and parmesan cheeses.

(V)

Dessert Station

To complete your afternoon we offer for desert a fresh fruit platter with vanilla and mint yoghurt, a fine selection of bars, cakes and pies which will have gluten and dairy free options.

Brewed coffee and herbal tea station with fine syrup flavors to accompany.

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