



BREAKFAST BUFFET

*All breakfasts include Starbucks pike place regular and decaffeinated coffee, selection of specialty teas and juice
Add hot breakfast sandwiches to any buffet for an additional ~ \$5 per person
25 person minimum/ under 25 people, add \$3 per person*

classic continental | \$14 per person

Fresh danish pastries, croissants and muffins
Sliced seasonal fresh fruit

stay healthy continental | \$17 per person

Sliced seasonal fresh fruit
Selection of flavored individual yogurt
Assorted dried fruits and nuts
Chef's signature house made granola with 2% milk or soya milk
Freshly baked gluten and lactose free muffins
Assorted danish pastries, croissants and muffins

the coast breakfast | \$18 per person

Chef's selection of assorted breakfast pastries
Butter and preserves
Sliced season fresh fruit platter
Scrambled eggs
Breakfast potatoes
Bacon and sausage
Cold cereals with milk
A selection of sliced breads to toast



MORNING ADDITIONS

- Smoked Canadian back bacon eggs benedict | \$6 per person
- Atlantic smoked salmon eggs benedict | \$7 per person
- Freshly made Belgian Waffles, buttermilk pancakes or cinnamon French toast (Choose one) served with chef's favorite house made berry compote, whipped cream and maple syrup | \$4 per person
- Maple pork sausage or chicken sausage | \$4 per person (100 grams)
- Fresh fruit and granola parfait | \$5
- Gluten free chicken sausage | \$4 per person (100 grams)
- Egg, cheese and bacon croissants | \$2.50
- Bacon and all beef natural sausage | \$2.50
- Breakfast wraps | \$6
- Apple turnovers, date nut and banana loaves, zucchini loaves, cranberry loaves and carrot loaves | \$3 per person

PLATED BREAKFAST

*All plated breakfasts are served with freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas*

breakfast sandwich | \$16 per person

English muffin and scrambled egg breakfast sandwich with your choice of bacon, ham or pork patties.
Served with hash browns.

breakfast wrap | \$16 per person

Scrambled eggs with chorizo sausage and sautéed peppers rolled up with cheese.
Served with hash browns.

traditional eggs benedict | \$20 per person

Two poached eggs served on a toasted English muffin topped with traditional hollandaise sauce and your choice of smoked bacon, ham or chicken sausage,
served with hash browns.

all-Canadian breakfast | \$18 per person

Scrambled eggs served with your choice of ham, bacon, or chicken sausage
Served with hash browns.



BUILD YOUR OWN: À LA CARTE SELECTIONS

Per dozen

- Assorted bakery basket | \$24
- Assorted Danish pastries | \$23
- Freshly baked butter croissants | \$23
- Freshly baked chocolate croissants | \$25
- Assorted muffins | \$23
- Banana, carrot zucchini and cranberry lemon
assorted mini loaves | \$25
- Assorted baked cookies | \$24
- Assorted scones with creamery butter and fruit preserves | \$24
- Cinnamon rolls | \$26
- Fresh bagels with cream cheese | \$24
- Granola bars and dried assorted tropical fruit | \$16
- Whole fresh fruit | \$24
- Sliced fresh fruit platter (serves 12) | \$60
- Smoked salmon, mini bagels and cream cheese | \$26
- Ham and cheese mini croissant sandwiches | \$24
- Mini quiche Lorraine | \$25
- Jumbo hot soft pretzels with mustard dip | \$21
- Assorted bags of potato chips, corn chips and pretzels | \$15
- Tortilla chips with jalapeno cheese dip or salsa (serves 12) | \$36
- Apple crepes with vanilla bean sauce | \$26
- Apple turnovers | \$22
- Chocolate brownies | \$25
- Chocolate dipped fruit – strawberries, grapes, and bananas | \$22
- Assorted French pastries and dessert squares | \$26
- Assorted biscotti | 24
- Rice krispy treats | \$18
- Assorted candy bars | \$15
- Assorted individual yogurts | \$3 per person
- Hot oatmeal and dried fruit | \$4 per person

BEVERAGE SELECTIONS

- Assorted soft drinks (355ml) | \$3
- Assorted juices (apple, orange and grapefruit) (473ml) | \$3.50
- Bottled water | \$3
- Milk: 2% white or chocolate (per 250ml carton) | \$3
- Fresh chilled orange, grapefruit, apple, cranberry, tomato or iced tea (per 60 oz. carafe) | \$17.50
- San Pellegrino mineral water (250 ml) | \$3
- Assorted vitamin water | \$3.50
- Freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas
Cost includes regular or decaffeinated coffee and hot water with individual tea bags.
Available in 10 cup, 25 cup, 50 cup, or 75 cup urn | \$2.50 per cup



ALL INCLUSIVE EXECUTIVE MEETING PACKAGE ONE

(Minimum of 25 people required)

breakfast

Chilled carafes of apple, orange and grapefruit juice
Oven baked croissants and Danish pastries
Assorted cereals
Oatmeal with dried fruit and cream
A selection of muffins, banana, carrot zucchini and cranberry lemon breakfast loaves
Creamery butter, margarine and preserves
Seasonal sliced fruit platter
Assorted low-fat fruit yogurt
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

morning break

Chilled carafes of apple, orange and grapefruit juice
Warm raisin and cheese scones with preserves, creamery butter and margarine
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

afternoon break

Choose from one of our five themed breaks (see page 7)

\$42 per person

Cost includes room rental

(Appropriate sized meeting room will be assigned based on number of guests)



ALL INCLUSIVE EXECUTIVE MEETING PACKAGE TWO

(Minimum of 25 people required)

breakfast

Chilled carafes of apple, orange and grapefruit juice
Oven baked croissants and Danish pastries
Assorted cereals
Oatmeal with dried fruit and cream
A selection of muffins, banana, carrot zucchini and cranberry lemon breakfast loaves
Creamery butter, margarine and preserves
Seasonal sliced fruit platter
Assorted low-fat fruit yogurt
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

morning break

Chilled carafes of apple, orange and grapefruit juice
Warm raisin and cheese scones with preserves, creamery butter and margarine
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

lunch

Choose from one of our three cold working lunch buffets (page 12)

afternoon break

Choose from one of our five themed breaks (page 7)

\$59 per person

Cost includes room rental

(Appropriate sized meeting room will be assigned based on number of guests)



ALL INCLUSIVE EXECUTIVE MEETING PACKAGE THREE

(Minimum of 25 people required)

breakfast

Chilled carafes of apple, orange and grapefruit juice
Oven baked croissants and Danish pastries
Assorted cereals
Oatmeal with dried fruit and cream
A selection of muffins, banana, carrot zucchini and cranberry lemon breakfast loaves
Creamery butter, margarine and preserves
Seasonal sliced fruit platter
Assorted low-fat fruit yogurt
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

morning break

Chilled carafes of apple, orange and grapefruit juice
Warm raisin and cheese scones served with preserves, creamery butter and margarine
Freshly brewed Starbucks Pike Place regular and decaffeinated coffee
Selection of specialty teas

lunch

Choose from one of our four hot working lunches (page 13/14)

afternoon break

Choose from one of our five themed breaks (page 7)

\$65 per person

Cost includes room rental

(Appropriate sized meeting room will be assigned based on number of guests)



THEMED BREAKS

All themed breaks are served with freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

rocky mountain break | \$15

Air dried buffalo, local beef jerky, pepperoni chimney sticks and European salami
Assorted regular and diet soft drinks
Local ham, salted pretzel, artisan mustard, gherkins and house made pickles

energy break | \$19

Apples, bananas and low fat fruit yogurt
Assorted dried fruit including apricots, apples and mangos
Selection of protein and power bars
Iced coffee, assorted soft drinks, flavoured water and vitamin water

sweet break | \$17

Jumbo home-style chocolate chip, double chocolate and white chocolate macadamia nut cookies
White chocolate brownies
Chocolate dipped strawberries
Chilled 2% white and chocolate milk

back to basics | \$15

Freshly baked ginger, pumpkin, carrot zucchini and banana loaves
Fresh whole fruit including apples, oranges and bananas
Variety of potato chips
Oatmeal raisin and chocolate chip cookies

caribbean break | \$13

Grilled pineapple skewers
Fruit kabob
Baked banana bread
Coconut macaroons
Assorted juices

RECEPTION THEMES

All themed breaks are served with freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

the cheese board | \$18

Domestic and international cheese tray
Cracker trio, melba toast and sliced French Baguette
Fresh sliced fruit platter
Mini French pastries

wings and ribs break | \$19

A variety of wings including: salt and pepper, hot buffalo, bbq, and sweet chili thai
House made sweet and chipotle BBQ pork ribs
Ranch dipping sauce
Crisp fresh celery and carrots



BOXED LUNCH

*Choice of one sandwich and one salad.
All boxed lunches served with freshly brewed
Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas*

*All boxed lunches include choice of:
An apple or orange and an individual bag of chips, cookies or a krispie bar
Assorted soft drinks or bottled water*

boxed lunch 1 \$19

(Minimum order of 12 per selection/ Under 12 people, add \$3 per person)

chicken salad

*Freshly diced chicken and apple salad, tomato and iceberg lettuce
served on a ciabatta bun*

roasted turkey

Roasted sliced turkey, low-fat Havarti cheese, peppery arugula and cranberry mayo on a pretzel bun

roast beef

Sliced roasted AAA beef, lettuce, tomato, cheddar cheese and horseradish mayo on a kaiser bun

grilled vegetable naan

*Grilled zucchini, roasted red bell peppers, eggplant, red onion, tomato and feta cheese served on garlic
naan bread with hummus spread*

salad selections:

*Italian style tomato and cucumber salad
Quinoa vegetable salad
Classic potato salad
Creamy coleslaw
Home style pasta salad*



PLATED LUNCH

25 person minimum / Under 25 people, add \$3 per person

Three-course plated lunch includes:

Choice of soup or salad, main course and dessert

Served with assorted rolls and butter

Freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

Salad Selection

classic caesar salad

Hearts of Romaine with shaved parmesan, freshly baked croutons and a classic house made Caesar dressing

artisan greens

Fresh grape tomatoes, sliced cucumbers, shredded carrots and herb vinaigrette

baby spinach salad

Shaved sweet red onion, sun-dried cranberries and topped with a balsamic vinaigrette

waldorf salad

Celery root julienne, apple, walnuts and mayonnaise on butter leaf lettuce

Soup Selection

Chef's Soup of the Day

Tomato Basil Bisque

Minestrone

Stracciatella

Cumin infused black bean

Oriental hot and sour

Cream of mushroom

Asian corn chowder

Choose a second starter for 1 \$5 per person



Main Course Selections

Poultry Selections

parmesan crusted chicken breast | \$29 per person

Served with forest mushroom ragout and medley of seasonal vegetables

turkey medallions | \$31 per person

Roast turkey breast medallions, pan gravy, mascarpone whipped potatoes, and medley of steamed seasonal vegetables

Vegetarian/Vegan Selection

sweet and sour tofu | \$25 per person

Asian style tofu sautéed in sweet and sour sauce served over steamed Jasmine rice topped with sliced pineapple

butternut squash ravioli | \$22 per person

Served in a marinara sauce with a julienne of vegetables

Beef Selections

New York steak (6oz.) | \$31 per person

Grilled AAA Alberta beef served with oven roasted potatoes and red wine demi sauce, seasonal vegetables

sliced slow roasted certified angus beef | \$30 per person

Served with herb au jus, buttermilk whipped potatoes, and a medley of steamed seasonal vegetables

home-style meatloaf | \$26 per person

"AAA" Meatloaf served with traditional mushroom sauce, buttermilk whipped potatoes, and a medley of steamed seasonal vegetables

Seafood Selection

roasted salmon filet | \$30 per person

Roasted salmon filet coated in honey and grainy Dijon mustard served with steamed parsley potatoes and a medley of steamed seasonal vegetables

Dessert Selections

Baked cheesecake accompanied with wild berry chutney

Apple and peach strudel served with vanilla custard sauce

Black forest torte in a raspberry coulis

Tiramisu cheesecake and crème Anglais

Apple cobbler served with caramel sauce

Mango mousse crepes with raspberry coulis



COLD WORKING LUNCH BUFFETS

All luncheon selections and buffets are available prior to 3:00 PM

Add assorted canned soft drinks to any lunch menu for an additional \$3 per person

All buffet lunches served with freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

coast deli buffet | \$25 per person

(25 person minimum under 25 people add \$3.00 per person)

Chef's daily soup creation

Crisp mixed artisan greens with a selection of assorted dressings

Seashell & vegetable pasta salad

Classic potato salad

Roma tomatoes and cucumbers tossed with cilantro dressing

Assorted pickle and relish tray

An array of fresh sandwiches with a variety of pretzel,

ciabatta, and kaiser buns, fresh breads and croissants

Sandwich fillings include: chicken apple salad, lemon pepper tuna

salad, egg salad, black forest ham with Swiss cheese, Dijon roasted

turkey, Alberta roast beef, pastrami and vegetarian

Selection of individual dessert squares and pastries

Fresh melon citrus cocktail

mini lunch buffet | \$23 per person

(Less than 25 people)

Chef's daily soup creation

Crisp mixed baby mesclun greens with a

selection of assorted dressings

Roma tomatoes and cucumbers tossed with Italian herb dressing

Fresh melon citrus cocktail

Fresh home-style assorted sandwich tray

Sandwiched fillings include: chicken apple salad,

lemon pepper tuna salad, egg salad,

black forest ham with Swiss cheese, Alberta roast beef,

pastrami and vegetarian

Selection of individual dessert squares and pastries

make your own sandwich | \$28 per person

(25 person minimum under 25 people add \$3.00 per person)

Chef's daily soup creation

Crisp mixed baby mesclun greens with a selection of assorted dressings

Sesame coleslaw with red peppers and bean sprouts

Tangy ranch-style potato salad

Vegetable couscous salad

Roma tomatoes and cucumbers tossed with Italian herb dressing

Create your own sandwiches from the following:

Black forest ham, smoked roasted turkey, Alberta roast beef, smoked corned beef,

lemon pepper tuna salad and chicken apple salad

Gouda, Swiss cheese, cheddar cheese,

whole wheat, multi grain, white and brown bread, tortilla wraps, sub buns and Kaiser rolls

Sliced dill pickles, grilled peppers, avocado, bean sprouts, tomato, lettuce and onion

Premium mustard, horseradish, mayonnaise and creamery butter

Fresh melon citrus cocktail

Assorted jumbo cookies and pastries



DESIGN YOUR OWN LUNCH BUFFET

(25 person minimum under 25 people add \$3.00 per person)

*All entrees are served with chef's selections of seasonal vegetables and freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas
Two entrees | \$31 Three entrees | \$33 Four entrees | \$34
Includes your choice of three soup or salads and three desserts*

Soup Selection

Chef's soup of the day
Tomato basil bisque
Minestrone
Cream of broccoli
Cumin infused black beans
Oriental hot and sour
Cream of mushroom
Asian corn chowder
New England clam chowder

Salad Selection

classic caesar salad

Heart of romaine with shredded parmesan, house made croutons and a classic caesar dressing

waldorf salad

Celery root julienne, apple, walnuts and mayonnaise on butter leaf lettuce

mediterranean

Quinoa, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

baby spinach salad

Shaved sweet red onion, sun-dried cranberries and topped with a balsamic vinaigrette

tomato and cucumber salad

Roma tomato wedges and diced cucumber tossed in herb vinaigrette

fruit salad

Sliced seasonal fruit tossed in orange brandy



Main Course Selections

Chicken Selections

parmesan chicken breast

Herb parmesan crusted chicken breast with marinara sauce on side

roasted chicken

Bone in chicken breast seasoned with fresh herbs, garlic, and extra virgin olive oil

Pork Selection

slow roasted pork loin

Au-jus, served with diced roasted apples

Beef selections

grilled mini striploin steak

Served with horseradish au jus

english cut slow roasted Alberta beef

Served with herb-jus

Vegetarian Selections

asian style mixed vegetable curry with coconut milk

Served with steamed Jasmine rice

penne pasta

Served with sun-dried tomatoes and basil tossed in a Provencal sauce

butternut squash ravioli

Served in a marinara sauce with a julienne of vegetables

Seafood Selection

roasted Atlantic salmon filet

Roasted salmon filet coated in honey and grainy dijon mustard

Chef choice of seasonal vegetables & a choice of oven roasted potatoes with herbs, whipped potatoes with roasted garlic, steamed parsley potatoes, or rice pilaf with herbs

Dessert Selections

Your choice of three desserts

Assorted Individual Mousse Cups

Mini Chocolate Éclairs

Apple Strudel

Selection of Cheesecake Squares

Assorted French Pastries

Vanilla Crème profiteroles



THEMED BUFFETS

(25 person minimum/ under 25 people, add \$3 per person)

Served with house baked rolls, creamy butter and freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

Can be ordered as a dinner buffet, as larger portions are required add \$7 per person (After 3:00pm)

Asian Buffet | \$29 per person

salads

Thai style vermicelli noodle salad with lime cilantro dressing
Coleslaw with snow peas, bean sprouts, green onions,
multicolor peppers, julienned carrots and white cabbage

soup

Asian Corn Chowder

hot accompaniments

Mini crispy vegetable spring rolls.
Or pan fried dumplings

entrée

Ginger beef or chicken, pineapple sweet and sour pork or chicken, stir-fried seasonal vegetables
with roasted cashew nuts
Vegetable chow mein or fried rice or steamed coconut rice

desserts

Coconut tartlets, mango mousse, chocolate cheese cakes
and fresh melon citrus cocktail
Tofu available upon request

Mexican Fiesta Buffet | \$29 per person

salads

Jicama, crisp celery, and pepper slaw salad with lime vinaigrette
Roma tomato and cucumber tossed with cilantro dressing

soup

Black bean soup

hot accompaniments

Oregano, chili powder, & cumin-marinated tender chicken strips, sautéed with Bermuda onions, bell peppers,
Mexican-style rice and refried beans.

Accompanied by fresh tortilla shells, sour cream, salsa, shredded cheddar cheese, diced tomatoes,
pickled jalapeno rings, and chopped onion

desserts

Seasonal sliced fresh fruit platter
Spice grilled pineapple skewers
Crème caramel and house made churros



Italian Buffet | \$30 per person

salads

- Caprese salad with fresh tomato wedges, julienne of onion, Bococcini, fresh basil with an olive oil and balsamic vinaigrette
- Crisp caesar salad with croutons and parmesan cheese
- Italian salad with lettuce, celery, peppers, carrots with balsamic Vinaigrette
- Vegetable antipasto

soup

- Stracciatella

accompaniments

- Home-style plum tomato bruschetta with fresh herbs accompanied with grilled rosemary focaccia bread

entrée

- Penne pasta topped with chorizo sausage, roasted garlic, julienne of onions, diced tomatoes, tossed in olive oil and sprinkled with parmesan cheese
- Sautéed breast of chicken simmered in a savory marinara sauce
- Three cheese tortellini in a rich garlic alfredo sauce

desserts

- Fresh melon citrus cocktail
- Tiramisu, ricotta cream cheese filled cannolis and espresso panna cotta

Western Buffet | \$29 per person

salads

- Pasta salad
- Homestyle potato salad
- Crisp mixed baby mesclun greens with a selection of assorted dressings

soup

- Potato leek chowder

hot accompaniments

- Corn fritters • Baked beans
- Choice of oven roasted potato wedges or crispy French fries

entrée

- Smokie sausages or grilled beef burgers served with freshly baked buns
- BBQ Chicken

desserts

- Cinnamon apple turnovers, saskatoon tarts, and peach flan



3 COURSE DINNERS

All plated dinners include one starter and one dessert in the entrée price and are served with house baked rolls, creamy butter and freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

Soups

*tomato basil bisque
minestrone soup
wild mushroom bisque
cream of asparagus*

Salads

baby spinach organic salad

Shaved fennel, poached pear and orange segments with a honey mustard vinaigrette

caesar salad

Heart of romaine with shaved parmesan, house made croutons and a classic Caesar dressing

artisan salad

Crisp mixed artisan greens placed in a cucumber ring served with enoki mushrooms topped with balsamic vinaigrette

mixed quinoa salad

Quinoa, diced cucumbers, sweet bell peppers with a fresh oregano, garlic, and lemon vinaigrette

Appetizers at Additional Cost (Per Person)

greek salad I add \$2 per person

tossed in balsamic vinaigrette topped with feta cheese

pan seared ahi tuna I add \$6 per person

Tuscan salad with soya wasabi aioli

marinated beef carpaccio I add \$6 per person

Shaved asiago cheese, arugula greens, cracked black pepper and extra virgin olive oil

butternut squash ravioli I add \$2 per person

Asparagus tips, roasted red peppers, Spanish onions, and cherry tomatoes.
Tossed in garlic, asiago cheese, herbs and extra virgin olive oil

stuffed sole filet I add \$4 per person

Salmon mousse stuffed sole topped with a creamy saffron sauce

Pan seared scallops I add \$6 per person

Served with saffron burre blanc and crescent pastry

Lemon grass marinated prawn I add \$4 per person

Mango chutney

Green asparagus salad with shaved asiago cheese I add \$3 per person

Served with a tangerine vinaigrette



Entrées

Beef Selections

beef tenderloin (6oz) | \$50 per person

Served with bordelaise sauce, caramelized onion potato cake and steamed seasonal vegetables

roasted alberta striploin (6oz) | \$43 per person

Coated with herb butter, green peppercorn sauce and served with oven roasted baby potatoes and seasonal vegetables

broiled new york steak topped with madeira au jus (8oz) | \$43 per person

Served with parmesan au gratin potatoes and steamed seasonal vegetables

braised bbq beef short ribs | \$41 per person

Served with buttermilk whipped potatoes and steamed seasonal vegetables

slow roasted alberta prime rib | \$43 per person

Served with buttermilk whipped potatoes and steamed seasonal vegetables

rib eye steak 10 oz. | \$43 per person

Served with au-jus, seasonal vegetables and scalloped potatoes

Pork Selection

dijon herb crusted roasted pork loin (6oz) | \$35 per person

Served with roasted garlic whipped potatoes and apple gravy

Seafood Selections

baked atlantic salmon filet | \$44 per person

lemon, caper beurre blanc sauce, served with parsley potatoes and seasonal vegetables

duo of grilled beef filet and maple glazed salmon | \$57 per person

Served with buttermilk whipped potatoes and steamed seasonal vegetables

Chicken Selections

supreme breast of chicken | \$37 per person

Grilled herb marinated chicken supreme served with wild mushroom risotto and steamed seasonal vegetables

baked chicken breast dijonnaise | \$35 per person

Served with mascarpone whipped potatoes, seasonal vegetables and a thyme au jus

grilled chicken breast (6oz) | \$35 per person

red wine sauce with fresh thyme, served with oven roasted baby potatoes and steamed seasonal vegetables

stuffed chicken breast (6oz) | \$39 per person

Stuffed mushroom duxelles and wild rice, creamy Madagascar peppercorn sauce served with oven roasted baby potatoes and steamed seasonal vegetables



Desserts

Please choose one of the the following desserts:

fresh fruit and berries

An array of seasonal fruit and berries with Grand Marnier whipped cream

chocolate mousse

Layered dark and white chocolate mousse with raspberry coulis

peach flan

Served with strawberry coulis

vanilla crème brûlée

Served with crème anglaise seasoned tuile

apple & pear tart

Served with raspberry coulis and fresh mint

baked cheesecake

Served with blueberry chutney

tiramisu

Served with cinnamon crème anglaise

decadent triple chocolate torte

Layered chocolate sponge cake and decadent chocolate mousse with chocolate ganache



PREMIER DINNER BUFFET

(minimum of 50 people / under 50 add \$3.00 per person)

All buffet dinners are served with house baked rolls, creamery butter and freshly brewed Starbucks Pike Place regular or decaffeinated coffee and assorted specialty teas

one entrée + one carved item | \$45 per person

two entrées+ one carved item | \$50 per person

three entrées + one carved item | \$55 per person

Includes:

Choice of 5 salads

Fruit tray

Domestic Cheeseboard

Served with chef's selection of fresh vegetables and properly appointed starch

Choice of 5 desserts

Salads

Please select five salads

caesar salad

Heart of romaine with shaved parmesan, house made croutons and a classic caesar dressing

baby spinach salad

Frisse, radicchio, mandarin orange slices, Spanish onions, red and yellow bell peppers served with balsamic vinaigrette

grilled asparagus

Served with raspberry vinaigrette

crisp green bean salad

With artichoke hearts served with lime and herb vinaigrette

fresh herb yukon gold potato salad

Served in a creamy dressing

greek salad

Tomato, cucumber, mixed bell peppers, olives and feta cheese
Served with oregano, garlic and lemon vinaigrette

mediterranean quinoa salad

Quinoa, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

fresh bocconcini and tomato salad

Olive oil, sea salt, crusted black pepper and fresh basil

hummus and flatbread

Served with olives



Entrées

Beef Selections

grilled mini steak

Served with bordelaise sauce and fresh thyme

boneless braised beef short ribs

Served with red wine demi-glace

beef medallions

Pan-seared beef tenderloin served with shiitake mushroom sauce

Seafood Selections

pan seared pacific halibut

Served with tomato and fennel relish

fire honey mustard glazed salmon

Served with mango, pineapple, red pepper and cilantro relish

Vegetarian Selections

spinach and cheese tortellini

Served in a pesto sauce, julienne of vegetables

penne pasta

Served with tomato, Kalamata olives, and roasted garlic tossed in extra virgin olive oil

Chicken Selections

dijonaise crusted chicken

Served with thyme au jus

roasted and stuffed chicken

Stuffed mushroom Duxelles and wild rice breast of chicken with green peppercorn sauce

herb grilled chicken

Served with tomato, mushroom and demi sauce

Pork Selections

glazed pork tenderloin

honey-dijon mustard glaze with a port wine sauce

Carved Items

slow roasted Alberta baron of beef or leg of ham

To upgrade to prime rib add \$6 per person

To upgrade to striploin of beef add \$4 per person

Desserts

Please select five desserts

Tiramisu Cheesecake • Mango Cheesecake • Assorted Mousse Cakes
Assorted Baklava • Apple Strudel with Crème Anglaise • Chocolate Truffles
Apple and Peach Flan • Triple Chocolate Torte • Black Forest Cake
Carrot Cake • Assorted Fruit Pies • Assorted French Pastries
Sliced Fruit Platter with Grand Marnier Yogurt Dip



RECEPTION DISPLAY

relish tray | \$4 per person

Assorted pickles and olives

fresh crudities and dip | \$6 per person

A selection of fresh seasonal vegetables including carrots, celery, mushrooms, cherry tomatoes, cauliflower, broccoli and zucchini

roasted vegetable display | \$8 per person

Asparagus tips, baby carrots, baby zucchini, sugar snap pea pods and tomatoes
Served with garlic hummus, boursin cheese dip and fire roasted red pepper aioli

fresh fruit tray | \$8 per person

Seasonal and tropical fruit display of sliced and whole fruits. Served with raspberry coulis and maple syrup infused yogurt with mint

domestic cheeseboard | \$12 per person

A selection of Swiss, cheddar, gouda, camembert, blue and soft herb cheese
Garnished with fresh grapes and a trio of crackers

international cheeseboard | \$14 per person

A selection of gruyere, Swiss, Gouda, cheddar, brie, camembert, oka, blue and soft herb cheese Garnished with fresh fruit and served with sliced French baguette and a trio of crackers

artisan open faced sandwich platter (2 pieces per person) | \$12 per person

Assorted rolls and bread topped with Atlantic smoked salmon, shrimp salad, tuna salad, smoked turkey, black forest ham and capicola

snack platter | \$16 per person

A selection of European cold cuts served with Gouda, Swiss, cheddar cheese, pickles, and olives
Served with cocktail rolls and complimenting condiments

dry snacks platter | \$6 per person

As assortment of peanuts, pretzels, and classic potato chips

dessert tray (1 ½ pieces per person) | \$7 per person

A variety of French pastries, squares, tarts and freshly baked cookies

assorted sushi (50 minimum pieces) | \$3 per piece

Sashimi, nigiri, California rolls with soy sauce.
Served with pickled ginger and wasabi



RECEPTION PACKAGE

Choose 4 of the following – (2 Cold and 2 Hot) – 8 pcs per person | \$18 per person
 Choose 5 of the following – (2 Cold and 3 Hot) – 10 pcs per person | \$22 per person
 Choose 6 of the following – (3 Cold and 3 Hot) – 12 pcs per person | \$26 per person
 Or design your own menu from the choices below

Cold Reception Hors D' oeuvres

california rolls | \$26 per dozen

vietnamese shrimp rolls | \$26 per dozen
 Served with Hoisin dipping sauce

vietnamese salad roll | \$26 per dozen
 Filled with rice noodles, lettuce, basil and cucumber
 Served with hoisin dipping sauce

baby mozzarella on toasted ciabatta crostini | \$24 per dozen

smoked salmon on pumpernickel bread | \$24 per dozen
 With cream cheese, capers, and fresh dill

profiteroles | \$22 per dozen
 Choux Pastry filled with crabmeat, celery and mayo

tomato bruschetta on Italian focaccia | \$22 per dozen

smoked trout | \$26 per dozen
 Blended with cream cheese and served on oat bran bread

*greek skewers with bocconcini cheese, grape tomatoes and kalamata olives
 marinated in extra virgin olive oil | \$22 per dozen*

caprese spear | \$26 per dozen
 Cherry tomato, mini burrata cheese, basil and served with a balsamic glaze

triple cream brie on ciabatta crostini | \$24 per dozen
 Topped with cranberry apple chutney

*olive oil and herb grilled asparagus with boursin cheese wrapped
 in prosciutto | \$28 per dozen*

feta sun dried tomato phyllo roll | \$20 per dozen



Hot Reception Hors D' oeuvres

vegetable samosa with yogurt dip | \$22 per dozen

Spiced pea, carrot, and onion filled pastry

miniature crab cakes | \$30 per dozen

Crab meat with seasoned bread crumbs and diced bell peppers.
Served with a tagarashi mayo

pork and shrimp gyoza | \$28 per dozen

Steamed pork and shrimp dumplings served with a soy vinegar sauce

wild mushroom risotto arancini | \$30 per dozen

Italian rice balls blended with parmesan cheese, coated with bread crumbs and tomato aioli

chicken satay | \$24 per dozen

Skewers of grilled chicken breast, served with curried peanut sauce

tempura shrimp | \$24 per dozen

Shrimp fried in a crispy tempura batter and served with a soya wasabi sauce

beef wellington | \$28 per dozen

Miniature puff pastries filled with cubed beef, mushrooms, garlic and sautéed in butter

vegetable pakora | \$24 per dozen

Crispy vegetable fritters

spanakopita with tzatziki sauce | \$24 per dozen

Spinach, Feta, and Mediterranean Herbs wrapped in phyllo pastry

pepper steak with garlic aioli | \$26 per dozen

Pan seared Alberta Beef marinated in pepper and garlic, served with garlic aioli

mini vegetable spring rolls with plum sauce | \$21 per dozen

Mixed vegetables with cabbage and bean sprouts

beef samosa | \$26 per dozen

East Indian spiced ground beef wrapped in phyllo pastry

crispy fried coconut shrimps | \$28 per dozen

Breaded with coconut flakes and served with Tamarind Sauce

asian shrimp purse | \$24 per dozen

Pastry filled with shrimp ,carrots, water chestnuts, chives and mushrooms in a honey- garlic sauce



ACTION STATION

pasta bar | \$25 per person

Served with fresh grated parmesan cheese and Italian bread

Choice of One Pasta:

Penne, fusilli, rotini

Choice of One Stuffed Pasta:

Butternut squash ravioli, Spinach and cheese tortellini
Beef tortellini, Lobster and lemon ravioli

Sauces:

Pesto sauce, wild mushroom sauce, traditional alfredo sauce,
and sugo all'arrabbiata sauce

Pasta Toppings:

Roasted tomatoes, onions, parsley, chili flakes, black pepper, onion, diced tomato, anchovies,
capers, oregano, olives, garlic and virgin olive oil

Pasta Enhancements:

Shrimp (31/40 count) | \$2 per person

julienned chicken | \$2 per person

chorizo sausage | \$3 per person

diced pancetta | \$2.5 per person

dessert station (8 pieces per person) | \$10 per person

*additional rental cost of \$300 for the chocolate fountain will be applicable

The Coast chocolate fountain is an elegant feature in any room, our classic chocolate fountain is served with fresh fruit skewers, including cantaloupe, honeydew, pineapple, strawberry, fresh baked banana bread and sponge cake with crisp vanilla meringue bites

CARVING STATION

Carved items are served with appropriate condiments and assortment of cocktail rolls

beef selections

Alberta baron of beef | \$250 (serves 45 people)

slow roasted AAA herb butter crusted Alberta strip loin | \$350 (serves 30 people)

slow roasted AAA prime rib of beef | \$375 (serves 30 people)

turkey selections

herb rubbed roasted tom turkey | \$220 (serves 20 people)

pork selections

maple and mustard glazed leg of ham | \$200 (serves 35 people)

dried spice rubbed pork loin with aged balsamic and port reduction | \$200 (serves 25 people)