

Appetizers & Desserts

Appetizers

Hot Hors d'oeuvres

Mini Spanikoipita turnovers	\$22 per dozen
Cranberry brie cheese phyllo purses	\$26 per dozen
Mini crab cakes with sweet chilli dip	\$38 per dozen
Shrimp and cream cheese in mushroom caps	\$26 per dozen
Scallops wrapped in bacon	\$26 per dozen
Black tiger prawns sautéed in fresh herbs and garlic	\$25 per dozen
Breaded Camembert with sourdough crostini	\$24 each
Chicken satays with peanut sauce	\$26 per dozen
Lamb souvlaki	\$26 per dozen
Sausage rolls	\$22 per dozen
Mini quishes	\$22 per dozen
Egg rolls	\$22 per dozen
Teriyaki chicken wings	\$24 per dozen
Swedish meatballs	\$24 per dozen
Vegetable samosa	\$24 per dozen
Seafood hors d'oeuvres assortment including crab in filo, shrimp puffs, lobster filo rolls and smoked trout n pastry shells	\$37 per dozen

Cold Hors d'oeuvres

Honey dew melon wrapped in proscuitto	\$36 per dozen
Black forest ham roulade with asparagus	\$26 per dozen
Chef's brochette on toasted crostini	\$23 per dozen
Smoked salmon roulade	\$26 per dozen
Shrimp Mousse served with sourdough crostini	\$26 per dozen
Cold canapés assortment on rye bread rounds including salmon mousse circled with smoked salmon, Pate de foie, ham and cheese spiral with mandarin orange, Salami cornucopia filled with horseradish cream	\$37 per dozen

Munchies

Spinach and artichoke dip with tri color tortilla chips	\$19 per tray
Mixed Nuts (serves 15 guests)	\$23 per basket
Pretzels (serves 25 guests)	\$11 per basket
Tri-color tortilla chips served with salsa (serves 25 guests)	\$15 per basket

Desserts

Something Sweet (Priced Per Guest)

White & dark chocolate mousse	\$6.00
New York Cheesecake with strawberry coulis	\$6.50
Chocolate caramel pecan pie	\$6.50
Fresh fruit salad	\$4.00
Vanilla ice cream with chocolate sauce	\$4.00
Tiramisu with chocolate coulis	\$6.00
Triple chocolate cake	\$6.00
Chef's Dessert of the Day	\$6.00

Ultimate Dessert Buffet (Priced per Guest)

A variety of gourmet cakes, squares, pastries, fruits and cheeses.

Wedding & Celebration Cakes

Wedding cakes and any celebration cakes brought onto the premises with prior consent from our catering department are subject to cutting and plating service charges.



Coffee, Refreshments & Snacks

Beverage Selections

Fresh Brewed Regular Coffee

12 cup pot	\$25.00 each
15 cup pot	\$30.00 each
40 cup pot	\$75.00 each
<i>Decaf on request</i>	

Traditional & Assorted Herbal Teas

12 cup pot	\$25.00 each
15 cup pot	\$30.00 each

Fruit Juices (60 oz. Pitcher) Choose from apple, cranberry, & orange	\$18.00 each
Bottled Fruit Juices (284 ml) Choose from apple, cranberry, & orange	\$3.00 each
Sparkling Mineral Water (335 ml)	\$3.00 each
Bottled Water (375 ml)	\$2.50 each
Soft Drinks (335 ml) Regular or diet	\$2.25 each
Milk (60 oz. Pitcher)	\$20.00 each

Light Snacks

Fresh From The Bakery

Fresh Muffins, Croissants, & Danishes	\$2.25 each or \$27.00 per dozen
Bagels	\$3.45 each (1 dozen min)
Bagels with cream cheese	\$4.00 each (1 dozen min)
Cinnamon Buns	\$24.00 per dozen
Freshly Glazed Donuts	\$24.00 per dozen
Freshly Baked Jumbo Chocolate Chip Cookies	\$22.00 per dozen
Gourmet French Pastries	\$30.00 per dozen
Assorted Squares & Brownies (Including carrot cake, butter tarts, squares and chocolate brownies)	\$27.00 per dozen
Fresh Fruit Salad	\$4.25 per guest
Sliced Fresh Seasonal Fruit Platter	\$6.00 per guest (6 pcs)
Whole Fresh Fruit Basket	\$2.00 per piece
Yogurt – Assorted flavours	\$3.25 each

Continued on other side...

12% HST and 15% gratuity charges apply. All Menu prices and subject to change without notice.



Plated Lunch Service

Please Select One Plated Lunch Entrée Choice Per Group

The following lunch options are served with:

- Fresh rolls and whipped butter
- Cheesecake with fruit coulis
- Fresh brewed coffee and traditional teas

English Roast Beef \$19.00 per plate

- Roulade of English cut roast beef with gravy
- Yorkshire pudding, herb crusted roast potatoes & seasonal mixed vegetables
- Spring mix salad with Belgium endive, tomato wedges, julienne carrots & raspberry vinaigrette

Grilled Chicken Breast \$18.00 per plate

- Chicken breast with herbs and wine served with a delicate pesto sauce
- Roasted potatoes and vegetables medley
- Spring mix salad with Belgium endive, tomato wedges, julienne carrots & raspberry vinaigrette

Charbroiled Wild Salmon \$21.00 per plate

- Charbroiled fillet of fresh wild salmon, dill chardonnay sauce
- Timbale of rice pilaf and grilled vegetables
- Spring mix salad with Belgium endive, tomato wedges, julienne carrots & raspberry vinaigrette

Asian Chopped Chicken Salad \$15.25 per plate

- Fresh garden greens, red onion, mushroom, diced tomatoes, red peppers, dates, corn niblets & shredded jalapeno jack cheese tossed with ginger soya sauce and garlic and sprinkled with crispy chow mein noodles topped with spiced chicken breast

Roasted Turkey \$19.00 per plate

- Served with mashed potatoes, gravy & a vegetable medley
- Fresh mixed greens with cranberry dressing, dried cranberries, sliced almonds & goat cheese

The following lunch options are served with:

- Cheesecake with fruit coulis
- Fresh brewed coffee and traditional teas

Lasagna Al Forno (Minimum 10 guest) \$17.00 per plate

- Served with garlic bread & Caesar salad

Vegetarian Lasagna \$16.00 per plate

- Served with garlic bread & Caesar salad

Continued on other side...



Lunch Buffet

Diamond Luncheon Buffet

(Minimum 40 guests)

\$25.00 per guest

Fresh rolls and butter
 Fresh garden greens with an assortment of dressing
 Pasta salad tossed in pesto, tomato and feta cheese dressing
 Red skin potato salad, chow mein noodle salad with a sweet chilli dressing
 Fresh vegetable tray with creamy dip
 Assorted sliced deli meat tray
 Rice pilaf, oven roasted potatoes or whipped potatoes
 Fresh seasonal vegetables
 Fresh fruit platter
 A variety of gourmet pastries, squares and bars
 Fresh brewed regular and decaf coffee and traditional teas

Select ONE of the following hot items:

1. Stuffed roast pork loin with apple cider jus
2. Salmon fillet with citrus cream sauce
3. Oven baked meat lasagne
4. Oven baked vegetarian lasagne
5. Coq au Vin chicken
6. Teriyaki chicken

Lasagna Buffet

(Minimum 20 Guests)

\$17.00 per guest

Traditional Caesar Salad
 Choice of meat OR vegetarian lasagna
 Toasted garlic bread
 Assorted sweets & squares
 Fresh brewed regular and decaf coffee and traditional teas

Pasta Buffet

(Minimum 20 guests)

\$18.00 per guest

Traditional Caesar Salad
 Marinated mushroom salad
 Bolognese sauce with penne pasta & Alfredo sauce with fettuccine pasta
 Garlic bread
 Fresh fruit platter
 Fresh brewed regular and decaf coffee and traditional teas

Additional Lunch Buffet Items

Each additional hot item add \$4.00 per guest.

** Lunch menus are available from 11:00am to 2:00pm only **



Working Lunch Buffet

Soup and Sandwich

\$15.00 per guest (2 pcs per guest)

Soup or Caesar Salad or Tossed Salad

A variety of sandwiches and wraps served on an assortment of fresh whole wheat & multigrain breads and wraps

Selections include roast beef, black forest ham, Genoa Salami, smoked turkey, grilled chicken, tuna salad & bay shrimp salad

Boardroom lunch includes fresh vegetable tray with pickled gherkins, olives and dip

Dessert tray served with fresh brewed coffee and traditional teas

Daily Sandwich Buffet

\$18.00 per guest

Soup of the day OR Market green salad with assorted dressing

Platter of roast beef, turkey, black forest ham & European sausage meat

Sliced tomatoes, cucumbers & red onion

Relish tray with mustard, mayonnaise, horseradish

Assorted cheese with grapes and crackers

Sliced fresh fruit platter OR dessert square platter

Fresh rolls and whipped butter

Fresh brewed coffee and traditional teas

Open Faced Sandwich Buffet

\$17.00 per guest

Soup of the day

Open faced sandwiches on French bread (Five pieces per person)

Smoked turkey with citrus fruits

Roast beef with sliced tomatoes & pickles

Egg salad with scallion & red peppers

Salmon with sliced cucumbers & red onion

Herb cream cheese garnished with an array of vegetables

Relish Tray

Fresh brewed coffee and traditional teas

Pizza Pleaser

\$18.00 per guest

(Minimum 10 guests – 3 pieces per guest)

Choice of ONE pizza – Chorizo, Asian chicken or vegetarian

Caesar salad and green salad with traditional dressing

Assorted dessert tray

Continued on other side...



Lunch

Italian Pasta Buffet

- Grilled chicken penne
- Vegetarian lasagna
- Seafood rotini
- Fresh vegetable tray with pickles, gherkins, olives & dip
- Caesar salad
- Marinated mushroom salad
- Fresh rolls and whipped butter
- Dessert display
- Fresh brewed coffee and traditional teas

\$19.00 per guest
(\$23.00 per guest for dinner)



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Bar Menu

Cash Bar

Prices include 12% liquor tax

Standard Brands (1 oz)	\$5.75
Domestic Beer	\$5.75
Premium Beer	\$6.25
House Wines	\$6.25
Brandy	\$7.00
Liqueurs	\$6.25
Grand Marnier	\$7.25
Coolers	\$6.25
Soft Drinks	\$2.00
Bottled Water	\$2.50
Sparkling Mineral Water	\$3.50

Punch

Alcoholic Punch (serves 40)	\$85.00
Canadian Champagne Punch (serves 40)	\$85.00

Non-Alcoholic Punch

Non-Alcoholic Punch (serves 40)	\$50.00
Loxton Sparkling Brut, Australia	\$18.00

Special Note: As per the BC liquor act, alcoholic beverages from outside sources are strictly prohibited from being brought into the licensed function facilities of the Hotel.

