

salads

Freshly baked buns & butter with

Your choice of three of the following salads:

- Classic Caesar with homemade croutons & shredded Parmesan cheese
- Traditional Greek with marinated olives & crumbled feta cheese
- Thai Noodle salad with crisp vegetables, toasted cashews & sesame soy vinaigrette
- Sour cream & chive Potato salad with shredded carrots & diced celery
- Mixed greens tossed with toasted pumpkin seeds, sunflower sprouts & our signature mango yogurt vinaigrette
- Mediterranean salad with vine ripened tomatoes, marinated olives, red onions, artichoke hearts & fresh basil
- Fresh baby spinach greens tossed with local strawberries, candied pecans & our raspberry tarragon vinaigrette
- Israeli Couscous salad with diced cherry tomatoes, cucumbers & fresh mint tossed with our home made citrus & garlic vinaigrette
- Vine ripened tomato & bocconcini salad with fresh basil, aged balsamic vinegar & extra virgin olive oil
- Orzo Pasta salad with fresh julienne vegetables, sundried tomatoes, artichoke hearts & black olives in our white wine & herb vinaigrette
- Balsamic grilled summer vegetable & quinoa salad with char grilled zucchini, eggplant & red onion
- Roasted corn & black bean salad with diced tomatoes & red onions in our spicy cilantro lime vinaigrette
- Roasted beet, goat cheese & mixed green salad with roasted garlic, shaved red onions & our sweet balsamic vinaigrette **+ \$0.75 per person**
- Baby Arugala greens with julienne bell peppers, crumbled Gorgonzola cheese, toasted walnuts & our home made roasted lemon vinaigrette **+ \$0.75 per person**
- Pesto balsamic tortellini salad with fresh herbs & vegetables **+ \$0.75 per person**

vegetables

A colorful medley of seasonal vegetables tossed with olive oil, fresh herbs & seasonings with

Your choice of one of the following complementing sides:

- Smoked paprika & garlic, roasted nugget potatoes
- Savoury basmati & wild rice pilaf
- Creamy leek & parmesan potato pave' **+ \$0.75 per person**
- Add sweet corn on the cob to your summer buffet menu **+\$1.25 per person (seasonal availability)**

entrées

Your choice of two of the following entrée's:

- Sweet & smoky slow roasted baby back ribs smothered in our delicious Naramata Nut Brown beer bbq sauce
- Asian 5 spice grilled wild salmon filet with maple, soy & balsamic glaze

entrées continued

- Moroccan citrus grilled chicken breast glazed with our sweet & tangy brandy, orange gastrique
 - Char grilled chicken breast with our tarragon scented demi cream
 - Char grilled wild salmon filet with thai ginger infused sea salt & wasabi lime beurre blanc
 - Char grilled wild salmon filet with crispy fried capers, fragrant brown butter & fresh Italian parsley
 - In house brined & smoked pork loin with sweet spiced seasonal fruit chutney *
 - Pan seared pork tenderloin Madagascar with green peppercorn sauce
 - Mango & honey chipotle dusted char grilled black tiger prawn brochettes
 - Italian inspired goat cheese & vegetable strudel with garlic & fresh herbs
 - Slow roasted herb crusted baron of beef with rosemary Cabernet Sauvignon demi glace *
 - Pan seared proscuitto wrapped chicken breast with Okanagan white wine & herb jus + \$2.50 per person
 - Slow roasted Canadian grass fed Prime Rib with rosemary Cabernet Sauvignon Demi Glace * + \$3.50 per person
- Add an additional third entree choice +\$4 per person

* Some Entrée's require an attending chef to carve at the buffet table
Attending chef charge is \$35 an hour minimum 4 hours.

fruit & beverages

Fresh seasonal fruit platters
Coffee & tea

Do you have a sweet tooth?

Our Chef can help you custom build a delicious dessert menu to compliment your buffet choices & budget.
Menu substitutions are available to best compliment your special event.
We are here to serve you!

\$25/person