



The Admiral's Buffet

Minimum 50 guests
includes one hour of carving, rustic breads
coffee and tea

frisée, blue cheese, walnut salad
niçoise salad, green beans, potatoes, eggs, olives
caesar salad
tomato and bocconcini salad
european charcuterie platter

bc salmon platter
marinated mussels
assorted sushi
baby shrimp
king prawns

halibut with hester creek pinot gris sauce
cordon bleu chicken, swiss cheese, york ham
wild mushroom ravioli, garlic chive oil
rice and potato of the day
seasonal vegetables

carved roasted prime rib
carved ahi tuna
carved rack of lamb
yorkshire pudding
red wine demi and condiments

Your choice of oyster bar, sautéed fire prawns,
crafted risotto, pasta bar

imported and domestic cheeses
crackers, crostini, bread sticks
seasonal fruit, artisan chocolates
cakes, pies, cheesecake, tortes, fresh pastries
ice cream sundae station with vanilla and
chocolate ice cream

biscotti cookies

Coffee/Tea

\$156 per person

Add-ons (must be ordered for all guests)

Caribbean Lobster Tail \$22

Sautéed Fire Prawns
pernod cream and garlic chili
\$31 per person

Crafted Risotto
wild mushroom and lemon shrimp risotto
\$25 per person

Pasta Bar
farfalle pasta with sausage and tomato sauce
cheese tortellini with pesto cream sauce
shaved parmesan cheese
\$27 per person

Sautéed Mussels and Clams
(choose two styles of sauce)
white wine and garlic
thai lemongrass
coconut curry
\$31 per person