



Commodore's Buffet

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

caesar salad
green salad
quinoa salad
roasted vegetables
pasta salad
spinach salad
greek salad
european charcuterie platter
bc salmon platter
marinated mussels
assorted sushi
snow crab legs
baby shrimp
king prawns

wild salmon with citrus cream 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
yorkshire pudding
leg of lamb
red wine demi and condiments

imported and domestic cheeses
crackers, crostini, bread sticks
seasonal fruit, artisan chocolates
cakes, pies, cheesecake, tortes, fresh pastries

includes coffee and tea service

\$121

Add-ons (must be ordered for all guests)

Caribbean Lobster Tail \$22

Oyster Bar (min 50 pp)
fresh oysters on the half shell, carved ice tray,
mignonette, lemon, cucumber vodka, tabasco
\$33 per person

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