



Vice Commodore's Buffet

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

mixed greens
caesar salad
quinoa salad
roasted vegetables
greek salad
beet salad
pasta salad
marinated mushrooms

smoked salmon platter
baby shrimp
king prawns
european charcuterie platter

chicken breast with red wine demi and
wild mushrooms
bc salmon with beurre blanc
cheese tortellini, fresh cream and herb sauce
seasonal vegetables
roasted potatoes
rice pilaf

carved roasted prime rib with red wine sauce,
dijon and yorkshire pudding

imported and domestic cheeses
fresh fruit
cakes, pies, cheesecakes, tortes and pastries

includes coffee and tea service

\$113

Add-ons (must be ordered for all guests)

Leg of Lamb \$14

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