



## PLATED DINNERS

Three course  
\$85

Prices are based on the selection of a set menu.

Vegetarians and dietary needs will be accommodated.

Basket of Bread on each table

### Three-course Starters

Seafood Chowder

Lobster Bisque

Tomato and Fennel Soup

Cream of Mushroom Soup

Beet Salad  
crumbled goat cheese, citrus dressing

Mixed Greens  
tomato wedge, shredded cucumber,  
herb mustard vinaigrette

Caesar Salad  
croutons, asiago cheese

Spinach Salad  
roasted sliced almonds, grapefruit and orange  
segments, pomegranate dressing

### Elevated Starters

\$15 per person to upgrade

\$20 for a fourth course

Prawn Cocktail Supreme  
six king prawns, brandy sauce and  
cocktail sauce

Lox Platter  
BC salmon, cream cheese, capers, red onion

Roasted Duck Breast  
arugula, sundried figs, orange vinaigrette

Salmon Carpaccio  
caper aioli, caper berries

RVYC Seafood Platter  
BC smoked salmon, prawns, shrimp, dungeness  
crab, cocktail sauce, marie louise sauce

North Atlantic Lobster Bisque  
courvoisier, langoustine