PLATED LUNCH
$52 for two courses
$64 for three courses

including coffee and tea
available until 4 pm
<u>minimum of 8 guests or guaranteeing 8 guests</u>

Choices must be confirmed with the Catering office at least 3 business days in advance

Starters (choose one)

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

Entrées (choose one)

Mushroom Mascarpone Ravioli
tomato coulis, parmesan, garlic bread

6 oz New York Steak
shallot brie butter, potatoes, vegetables du jour

Wild Salmon
citrus butter sauce, julienne vegetables,
jasmine rice

Stuffed Chicken Breast
mushrooms, boursin, red wine demi,
seasonal vegetables

BC Ling Cod
cajun spice, jasmine rice, pinot gris sauce

Upgrades
$18 per person

Australian Rack of Lamb
mustard and rosemary crust, seasonal vegetables,
potato of the day, balsamic fig reduction

5 oz Beef Tenderloin
sterling silver alberta beef, fresh herbs,
local wild mushroom ragout, port wine reduction,
potato of the day, seasonal vegetables

BC Halibut (Seasonal)
jasmine rice, seasonal vegetables,
fresh herb butter sauce

Dessert (choose one)

Chocolate Layer Cake
chocolate ganache, vanilla ice cream

Lemon Tart
lemon curd topped with cloud of meringue

Apple Strudel
puff pastry, caramel sauce, vanilla ice cream

New York Cheesecake
with berry coulis

Sorbet of the Day
garnished with seasonal fruit

Vanilla Ice Cream
chocolate sauce, cookie garnish, whipped cream

Tiramisù Cake
espresso crème anglaise

Classic Crème Brûlée

RVYC Sampler (additional $5 per person)
crème brûlée of the day, artisan chocolate brownie,
new york cheesecake

Chef's Choice Three Course
$63 per person

Let our chef craft his own menu for your group