

# CONFERENCES AND CONVENTIONS 2016

## PLATED FRESH START 1

Freshly squeezed organic orange juice  
Fresh fruit salad, banana yogurt coupe

—

Kale, mushroom leek and swiss cheese “crustless quiche”  
Steamed asparagus  
Home-style new potatoes and sweet pepper sauté  
Platter of low salt bacon and turkey sausages

—

Freshly baked scones, flaky croissants and banana loaf  
Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$33.00 (minimum of 50 guests)

## PLATED FRESH START 2

Freshly squeezed organic orange juice  
Fresh fruit salad

—

Scrambled free-range eggs  
Low salt bacon and English banger  
Thick shredded potato hash browns  
Herb roasted roma tomato, sautéed mushrooms

—

Freshly baked flaky croissants  
Low-fat muffins and gluten-free buttermilk cornbread  
Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$31.00 (minimum of 50 guests)

# CONFERENCES AND CONVENTIONS

## PLATED FRESH START 3

Freshly squeezed organic orange juice  
Yogurt, granola and fresh berry coupe

—

Free range eggs, maple back bacon and wilted spinach benedict  
Served on toasted english muffins with  
Traditional hollandaise sauce  
Steamed asparagus  
Roasted potatoes with chives

—

Freshly baked butter brioche,  
Lemon scones and orange cranberry muffins  
Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$34.00 (minimum of 50 guests)

Please note gluten-free, vegetarian and vegan options are available for these plated breakfasts on a pre-ordered basis, due no later than the time of your guarantee.

# CONFERENCES AND CONVENTIONS

## EARLY RISER BUFFET 1

Freshly squeezed organic orange and grapefruit juice  
Sliced fresh fruit and seasonal berries  
Individual yogurts

—

Freshly baked cheddar cheese scones, pain aux raisins  
Assorted muffins and bagels  
Served with butter, cream cheese and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$23.00 (minimum of 100 guests)

Consider serving this continental breakfast on platters at each table for \$1.00 more

## EARLY RISER BUFFET 2

Freshly squeezed organic orange and grapefruit juice  
Sliced fresh fruit and seasonal berries  
Fresh roasted granola  
Individual yogurts

—

Platters of maple smoked ham, prosciutto and black forest turkey  
Aged cheddars, emmenthaler and edam cheeses  
Accompanied by artisan sourdough, and rye breads, gherkins and mustards

—

Butter chocolate twist, liege waffles  
Trail mix banana loaf and multigrain bagels  
Served with butter, cream cheese and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$29.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## EARLY RISER BUFFET 3

Freshly squeezed organic orange and grapefruit juice

—

Warm Belgian waffles and buttermilk pancakes  
Served with maple syrup, strawberries and whipped cream  
Low salt bacon and turkey sausages

—

Freshly baked mini pain aux raisins  
Gluten-free chocolate almond loaf

—

Freshly brewed Moja organic coffee and imported teas

\$30.00 (minimum of 100 guests)

## EARLY RISER BUFFET 4

Freshly squeezed organic orange and grapefruit juice  
Sliced fresh fruit and seasonal berries  
Individual yogurts

—

Scrambled free-range eggs  
Low salt bacon and turkey sausages  
Thick shredded potato hash browns  
Herb roasted roma tomato, sautéed mushrooms

—

Freshly baked mini cinnamon viennoise  
Assorted muffins and flourless buttermilk cornbread  
Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$32.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## GREEN BREAKFAST BUFFET

Fresh squeezed organic orange and apple juices

—

Organic fruit platter with organic natural yogurt and granola

Scrambled free range eggs with wild mushrooms

Ethical all-natural bacon and breakfast sausages

Organic red potato and sweet pepper sauté

—

Organic blueberry muffins and multigrain croissants

—

Organic coffee, organic teas with organic milk and cream

\$45.00 (minimum 100 guests)

## HEALTHY START BUFFET 1

*\*Suitable as a buffet or for functions with limited or no seating*

Freshly squeezed organic orange and grapefruit juice

Fresh roasted granola, berries and banana yogurt parfait

—

Breakfast sandwiches:

Poached free range egg, back bacon, tomato and cheddar on english muffin

Tofu scramble and tomato wrap (vegan/gluten-free)

—

Low fat muffins, chocolate cinnamon twist

9 grain croissant

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$32.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## HEALTHY START BUFFET 2

*\*Suitable as a buffet or for functions with limited or no seating*

Freshly squeezed organic orange and grapefruit juice  
Fresh fruit skewers  
Individual natural yogurts  
—  
Chipotle chicken, black bean and scrambled egg breakfast burrito  
Vegan breakfast burrito  
—  
Pain au chocolat, cranberry scones  
Wheat germ muffins  
Served with butter and preserves  
—  
Freshly brewed Moja organic coffee and imported teas

\$32.00 (minimum of 100 guests)

## HEALTHY START BUFFET 3

*\*Suitable as a buffet or for functions with limited or no seating*

Freshly squeezed organic orange and grapefruit juice  
Glasses of fresh fruit salad  
—  
Zucchini, tomato frittata, smoked turkey and swiss sandwich  
Smoked tofu, tomato and zucchini on gluten-free english muffin (gluten-free/vegetarian)  
—  
Freshly baked lemon blueberry scones, mini cinnamon viennoise  
Gluten-free chocolate almond loaf  
—  
Freshly brewed Moja organic coffee and imported teas

\$32.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## BREAKFAST À LA CARTE

Freshly brewed Moja organic coffee and imported teas  
\$4.75 per guest per break (minimum order for 10 guests)

or

\$95.00 per gallon (one gallon serves 20 cups)

or

\$47.50 per airpot (one airpot serves 10 cups)

Hot chocolate

\$47.50 per airpot (one airpot serves 10 cups)

All coffee service has a two hour service window

**CONFERENCE COFFEE** \* This price is only applicable for orders over 50 gallons or 1,000 guests  
(per break or function)

Freshly brewed Moja organic coffee and imported teas

\$3.75 per guest per break

or

\$75.00 per gallon per break

## MORNING BAKERY SELECTION

Freshly baked muffins, low fat muffins

Cheddar cheese, cranberry, blueberry, or parmesan tomato scones

Oven fresh flaky croissants

Served with butter and assorted preserves

\$4.00 per piece

Glazed cinnamon buns

\$4.75 per piece (minimum of 24 pieces)

Raisin danish

Pain au chocolat

\$4.25 per piece (minimum of 6 pieces)

Brick oven bagels

Served with cream cheese and assorted preserves

\$5.00 per piece (minimum of 6 pieces)

Individual orange and raisin panettone

\$5.50 per piece (minimum of 100)

# CONFERENCES AND CONVENTIONS

## BREAKFAST À LA CARTE

### MORNING BAKERY SELECTION cont'd.

Traditional banana bread  
Lemon poppy seed tea cake  
Carrot spice loaf  
Apple cinnamon coffee cake  
\$38.00 per loaf (10 slices)

### HOT BREAKFAST SANDWICHES

English muffin, poached free range egg, back bacon and swiss cheese  
Fried free range egg, turkey sausage, tomato and cheddar sandwich  
Ham, cheese and asparagus croissant  
Vegetarian breakfast burrito  
Italian sausage, zucchini and tomato frittata, cheddar sandwich  
\$8.00 per piece (minimum order: 24 of any one type)

### GLUTEN-FREE BREAKFAST ITEMS

Gluten-free muffins  
\$5.00 each

Gluten-free bagels  
\$6.50 each

Gluten-free chocolate almond loaf  
\$45.00 per loaf (10 slices)

### GLUTEN-FREE BREAKFAST SANDWICHES

Cheddar, zucchini and tomato frittata, smoked turkey on gluten-free english muffin  
Smoked tofu, tomato and zucchini on gluten-free english muffin (vegetarian)  
Vegan breakfast wrap  
\$10.00 each (minimum order 24 of any one type)



## **CONFERENCES AND CONVENTIONS**

### **BREAKFAST À LA CARTE**

#### **OTHER ITEMS**

Free range hard boiled eggs  
\$2.50 each (minimum of 24)

Selection of boxed breakfast cereals and 2% milk  
\$4.00 per guest

Fresh roasted cranberry almond granola and 2% milk  
\$6.00 per guest

Hot oatmeal, milk cream and brown sugar  
\$6.00 per guest (minimum of 50)

Individual natural yogurts  
\$4.25 each

Granola, berry and mango yogurt coupe  
\$8.00 per glass (minimum of 24)

Wild smoked salmon and cream cheese on open face half bagel  
\$9.00 per piece (minimum order of 24)

Walnut baguette french toast  
Dusted with icing sugar, served with warm canadian maple syrup  
\$8.00 per two pieces (minimum order of 36)

#### **EUROPEAN BREAKFAST PLATTER**

Smoked ham, prosciutto and black forest smoked turkey  
Aged cheddars, emmenthaler and edam cheeses  
Accompanied by artisan sourdough and rye breads  
\$10.00 per guest (minimum of 10)

WARM CRÊPES - Farmer's cheese blintz, blueberry compote  
\$7.00 each (minimum order of 36)

#### **OMELETTE STATION** - Free range egg and low-cholesterol omelettes

With your choice of:

Black forest turkey, cheddar and swiss cheeses, wild smoked salmon, hand peeled shrimp,  
Sautéed mushrooms, piperade and tomatoes  
\$14.00 per guest

Chef labour of \$120 per station (each station serves 60 guests)

# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: BEVERAGES

### COFFEE BREAK

We are proud to exclusively offer organic, fairly-traded coffee from local company Moja Coffee. Our featured house blend, 'Rainforest Alliance Sumatra' originates from the South Lake Toba region of Sumatra. Grown in the hills surrounding the lake, this single origin coffee is known for having a bold presence, while maintaining a sweet aftertaste. Known for its low acidity, this coffee holds a universal appeal. This Sumatra Lintong coffee is Rain Forest Alliance Certified which guarantees some of the highest ethical standards in the industry.

Freshly brewed Moja organic coffee and imported teas  
\$4.75 per guest per break (minimum order for 10 guests)

or

\$95.00 per gallon (one gallon serves 20 cups)

or

\$47.50 per airpot (one airpot serves 10 cups)

Hot chocolate

\$47.50 per airpot (one airpot serves 10 cups)

Please allow for a maximum two-hour service window

**CONFERENCE COFFEE** \* This price is only applicable for orders over 50 gallons or 1,000 guests  
(per break or per function)

Freshly brewed Moja organic coffee and imported teas  
\$3.75 per guest per break

or

\$75.00 per gallon per break

### ORGANIC COFFEE BREAK

Organic coffee, organic teas with organic milk, cream and sugar  
\$5.50 per guest per break (minimum 50 guests)

### ESPRESSO AND CAPPUCCINO CART

\$720.00 for up to 160 cups of individual specialty coffees

or

\$4.75 per cup if over the limit

Designated banquet attendant is required at \$30.00/hour (minimum 4 hours)

# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: BEVERAGES

### HYDRATION STATION

Surrounded by beautiful rivers and snow-capped mountains, Metro Vancouver enjoys some of the highest quality drinking water in the world. To minimize any single-use plastic bottles which may end up in land-fills or take more energy to be recycled into reusable plastic, we recommend our hydration station which offers your delegates a refreshing selection of all-natural, flavoured water with no added sugar:

Minted Cucumber

Lemon Lime

Cranberry Orange

\$48.00 per gallon (minimum 3 gallons per flavor)

Please allow for a maximum two-hour service window

### OTHER BEVERAGES

Assorted soft drinks or bottled water

\$4.50 each

Charged on consumption basis.

Assorted fruit juice or sparkling mineral water by the bottle

Assorted bottled ice tea or lemonade

\$5.00 each (single serving)

Charged on consumption basis.

Freshly squeezed fruit juice

Organic orange, grapefruit, apple

\$44.00 per pitcher (half gallon - serves 7 glasses)

Fresh fruit and yogurt smoothies

Choice of strawberry, mango or blueberry

\$48.00 per pitcher (half gallon - serves 7 glasses)

Individual fruit yogurt drinks

\$6.50 per portion (minimum of 24)

Fresh lemonade or unsweetened iced tea

\$28.00 per pitcher (half gallon - serves 7 glasses)

## CONFERENCES AND CONVENTIONS

### COFFEE BREAK: BEVERAGES

#### CONFERENCE LEMONADE/UNSWEETENED ICED TEA

\* This price is only applicable for orders over 50 gallons or 1,000 guests (per break or per function)

\$45.00 per gallon per break

#### CONFERENCE BOTTLED JUICE, SOFT DRINKS, WATER

\* This price is only applicable for orders over 1,000 guests (per break or per function)

\$3.75 per bottle

Assorted bottled gatorade or powerade

\$6.00 each

Charged on consumption basis.

Skim, chocolate or 2% milk

\$24.00 per pitcher (half gallon)

or

\$3.50 per 8 oz individual portion

# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: FROM OUR BAKE SHOP

### MORNING BAKERY SELECTION

Freshly baked muffins, low fat muffins  
Cheddar cheese, cranberry, blueberry, or parmesan tomato scones

Oven fresh flaky croissants  
Served with butter and assorted preserves  
\$4.00 per piece

Glazed cinnamon buns  
\$4.75 per piece (minimum of 24 pieces)

Raisin danish  
Pain au chocolat  
\$4.25 per piece (minimum of 6 pieces)

Brick oven bagels  
Served with cream cheese and assorted preserves  
\$5.00 per piece (minimum of 6 pieces)

Individual orange and raisin panettone  
\$5.50 per piece (minimum of 100)

Traditional banana bread  
Lemon poppy seed tea cake  
Carrot spice loaf  
Apple cinnamon coffee cake  
\$38.00 per loaf (10 slices)

### GLUTEN-FREE MORNING BAKED GOODS

Gluten-free muffins  
\$4.50 each

Gluten-free bagels  
\$6.50 each

Gluten-free chocolate almond loaf  
\$45.00 per loaf (10 slices)

# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: FROM OUR BAKE SHOP

### PASTRIES & SWEETS

Cranberry oatmeal, Belgian chocolate chip, raspberry bird nest cookies  
Chunky peanut butter and white chocolate cherry cookies  
\$4.00 per piece

Freshly baked carrot cake with cream cheese icing, Belgian chocolate brownies, white chocolate apricot blondies, cranberry oat bites, pecan tarts or coconut nanaimo bars  
\$4.25 per piece

Triple chocolate, orange almond, and cranberry pistachio biscotti  
\$4.25 per piece

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### GLUTEN-FREE PASTRIES

Chocolate chip cookies  
Lemon shortbread  
Chocolate quinoa bar  
\$6.00 per piece

Gluten-free coconut nanaimo bar  
Gluten-free carrot cake  
\$6.00 per piece

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Organic granola bars  
\$4.25 per piece (individually wrapped)

Energy fruit gel bites  
\$24.00 per dozen (minimum of 4 dozen)

Clif energy bars (80% organic)  
\$54.00 per dozen (minimum of 2 dozen)

Assorted chocolate bars  
Mars Bar, Coffee Crisp and Snickers  
\$2.50 each

Premium ice cream bars and frozen fruit bars  
\$7.50 each (minimum of 24)

## **CONFERENCES AND CONVENTIONS**

### **COFFEE BREAK: FROM OUR BAKE SHOP**

#### **PASTRIES & SWEETS**

Belgian chocolate-dipped strawberries  
\$44.00 per dozen (minimum 3 dozen)

Handmade Cointreau chocolate truffles  
Cranberry Valrhona Grand Cru truffles  
\$44.00 per dozen (minimum order of 3 dozen)

Macarons in pastel colours  
\$44.00 per dozen (minimum 3 dozen)

#### **DECORATED CUPCAKES**

Double chocolate, lemon, matcha tea, vanilla  
\$4.75 per piece (minimum 3 dozen)

#### **CAKE POPS**

Belgian chocolate, red velvet and mocha, lemon  
\$52.00 per dozen (minimum 3 dozen of any flavour)

#### **MINI FRENCH PASTRIES**

Daily creations from our bake shop including:  
Fruit tartelettes, cappuccino éclairs, opera, chocolate pistachio roll and orange fennel financier  
\$4.75 per piece (minimum order 1 dozen of each type)

#### **WHOLE CAKES**

Assorted cakes created by our pastry chef:  
Black forest charlotte, flourless chocolate italiano, torta amaretto, strawberry cointreau cake,  
berry cheesecake  
\$48.00 per cake (each cake cut in 16)

Celebration sheet cake (your wording included)

Chocolate or strawberry  
12" x 16" (for 45 guests)  
\$160.00

Larger sheet cakes at \$3.50 per person  
Custom logos and flavours are available upon request

# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: SAVOURY SNACKS

### SAVOURY SNACKS

Platter of mini finger sandwiches  
Maple ham, smoked turkey and cucumber  
\$210.00 (15 sandwiches cut into 60 pieces)

Selection of mini open face sandwiches  
\$250.00 (40 pieces - suitable for 10 people)

Roma tomato on grilled bruschetta  
\$46.00 per dozen (minimum 4 dozen)

Smartfood popcorn, kettle chips or pretzels  
\$3.00 per individual package

Root vegetable chips  
\$4.75 per package

Three-colour organic tortilla chips with fresh salsa cruda  
\$4.75 per guest (minimum of 10 guests)

Gluten-free crisps with hummus dip  
\$5.75 per guest (minimum of 10 guests)

Dry roast peanuts  
\$21.00 per pound

Gourmet dry roasted nuts (no peanuts)  
\$32.00 per pound

Kettle chips  
\$17.00 per half pound (suggested serving size for 8 guests)

Pretzels  
Japanese dry snacks  
\$17.00 per pound (suggested serving size for 8 guests)



# CONFERENCES AND CONVENTIONS

## COFFEE BREAK: SAVOURY SNACKS

### POPCORN

Make your own popcorn

All-in-one ready-to-pop Kernels

\$25.00 per bag (12 to 15 portions per bag)

Rental of popcorn machine

\$180 per day

Flavoured popcorns

Caramel, cheddar and buttered

\$3.00 per bag portion (minimum one order of 60 portions of any one type)

### SEASONAL FRESH FRUIT

Sliced

\$7.00 per guest

Skewer

\$8.00 each

Fresh whole fruit basket

\$3.25 per guest

For more savoury selections, please refer to our hors d'oeuvres menu under 'Reception'.

## CONFERENCES AND CONVENTIONS

### THEMED BREAKS

#### **BRAIN FOOD BREAK:** Eating for Alertness

Build your own trail mix with  
Dried blueberries, apricots, cranberries, almonds, pumpkin seeds,  
Cashews, semisweet Belgian chocolate chips

Garden vegetable crudités, gluten-free crisps, yogurt dip and hummus  
Chevre crostini

Goji berry oat bites  
Fruit gel shot blocks

Raspberry smoothie  
Ginger pomegranate juice sparkler  
Freshly brewed Moja organic coffee and imported teas

\$24.00 (minimum of 100 guests)

#### **GLUTEN-FREE BREAK:** Wheat-free Health Break

Chocolate almond baby cakes, rice flour shortbread  
Gluten free banana loaf

Gluten-free ratatouille pizza squares  
Platters of fresh fruit cubes

Still and sparkling mineral waters  
Freshly brewed Moja organic coffee and imported teas

\$24.00 (minimum of 100 guests)

## **CONFERENCES AND CONVENTIONS**

### **THEMED BREAKS**

#### **SUPERFOODS HEALTH BREAK**

Gluten-free cookies:

Triple chocolate quinoa bar, matcha tea shortbread

Trail mix banana loaf

Quinoa yogurt panna cotta, ginger rhubarb compote  
Albacore tuna and avocado tartar spoon, papadum shard

Açaí and blueberry smoothie

Minted cucumber water, cranberry orange water

\$25.00 (minimum of 100 guests)

#### **MID-MORNING BREAK**

Traditional banana bread

Mini cinnamon viennoise

Wheat-free cheddar cheese corn bread

Fresh fruit skewers

Individual fruit yogurt drinks

Freshly brewed Moja organic coffee and imported teas

\$21.00 (minimum of 75 guests)

#### **FRESH FROM GRANVILLE ISLAND**

Heaping bowls of fresh whole fruits and berries

Two flavours of fruit and yogurt smoothies

Smoked wild salmon, emmenthal and free-range egg popovers

Gluten-free nanaimo bars

Freshly brewed Moja organic coffee and imported teas

\$22.00 (minimum of 100 guests)

#### **ICE CREAM SUNDAE**

Scoops of our own wildflower honey vanilla gelato, french chocolate ice cream and berry sorbet

Fresh strawberries in coulis, Belgian chocolate sauce

Italian sprinkles, slivered nuts, and whipped cream

Crisp gaufrettes

\$16.00 (minimum of 100 guests)

Allows for a 30 minute service time.

# CONFERENCES AND CONVENTIONS

## THEMED BREAKS

### AFTERNOON TEA

Raisin scones with butter, cream cheese and assorted preserves

Finger sandwiches filled with crisp cucumber and sprouts,

Maple ham, chicken salad and smoked salmon

Mini spinach and leek quiche

Matcha tea shortbread, petits fours and chocolate truffles

Freshly brewed Moja organic coffee and imported teas

\$28.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## PLATED LUNCHES

### PLATED LUNCH 1

House baked artisan rolls

Mesclun salad, shaved fennel, grape tomatoes

Basil balsamico dressing

—

Grilled cilantro chicken breast, roasted red pepper cream

Roasted red bliss potatoes

Vegetable julienne sauté

—

Dark chocolate mousse, crispy pearls, fresh strawberries

—

Freshly brewed Moja organic coffee and imported teas

\$47.00

### PLATED LUNCH 2

House baked artisan rolls

Hearts of romaine caesar salad

Grana parmigiano and fresh baguette croutons

—

Chicken, ricotta and spinach cannelloni

Fresh tomato and alfredo sauces

Garden vegetable selection

—

Apricot kuchen

Cinnamon cream

—

Freshly brewed Moja organic coffee and imported teas

\$44.00

# CONFERENCES AND CONVENTIONS

## PLATED LUNCHES

### PLATED LUNCH 3

House baked artisan rolls

Watermelon, orange and red onion salad

Goat feta, olive oil dressing

—

Fines herbes wild Pacific salmon filet

Grapefruit beurre blanc

Wild rice pilaf

Fresh market vegetables

—

Berry panna cotta

—

Freshly brewed Moja organic coffee and imported teas

\$48.00

### PLATED LUNCH 4

House baked artisan rolls

French beans, caramelized pecans

Two endives and gorgonzola vinaigrette

—

Grilled angus beef flat iron steak, merlot demi-glace

Yukon gold potato rissolées

Vegetable duet

—

Hazelnut ricotta cake, fresh berries

—

Freshly brewed Moja organic coffee and imported teas

\$52.00

# CONFERENCES AND CONVENTIONS

## PLATED LUNCHES

### PLATED LUNCH 5

House baked artisan rolls  
Tomato and baby kale salad  
Herb panna cotta  
Sherry vinaigrette

—

Pan roasted pacific cod, fennel saffron butter  
Provencal potatoes  
Seasonal vegetables

—

Dark chocolate truffle cake “Sevigné”, crispy meringue  
Raspberry coulis

—

Freshly brewed Moja organic coffee and imported teas

\$47.00

### PLATED LUNCH 6

House baked artisan rolls  
Cardamom scented carrot soup

—

Tandoori butter chicken breast  
Basmati rice pilaf  
Roasted vegetables, mild indian spices

—

Caramelized mango cream, chocolate pearls

—

Freshly brewed Moja organic coffee and imported teas

\$46.00

## **CONFERENCES AND CONVENTIONS**

### **PLATED LUNCHES**

#### **PLATED LUNCH 7**

House baked artisan rolls

Roma tomato, cucumber, baby spinach leaves

Lime cilantro dressing

—

Grain-fed premium pork rib chop, provencal crust

Grainy mustard sauce

Creamy new potato mash

Fresh seasonal vegetables

—

Apple cranberry and cinnamon snickerdoodle crisp

Lemon cream

—

Freshly brewed Moja organic coffee and imported teas

\$48.00

#### **PLATED LUNCH 8**

House baked artisan rolls

Butter lettuce leaves, mango vinaigrette

—

Grilled prawn and scallop skewer, Thai red curry sauce

Jasmine rice pilaf

Market vegetables

—

Bing cherry clafoutis

—

Freshly brewed Moja organic coffee and imported teas

\$48.00



## CONFERENCES AND CONVENTIONS

### PLATED LUNCHES

#### GREEN PLATED LUNCH

Organic sourdough rolls with organic butter

—

Organic spring salad

Organic yogurt and herb dressing

—

Wild Pacific salmon filet, organic roma tomato fondue

Organic quinoa pilaf

Organic farmer's market vegetables

—

Organic fair trade chocolate fondant

Orange cream, micro mint

—

Organic coffee, organic teas with organic milk and cream

\$60.00

# CONFERENCES AND CONVENTIONS

## PLATED LUNCHES

### THE "ZONE" LUNCH:

For a minimum of 600 guests, this lunch is designed to serve four menus in four equal quadrants. Guests will choose their seating based on their preferred menu selection. Please note the first course and dessert are pre-set.

#### QUADRANT 1

French beans, caramelized pecans

Two endives and

Gorgonzola vinaigrette

—

Grilled angus beef flat iron steak, merlot demi-glace

Yukon gold potato rissolées

Vegetable duet

—

Cranberry apple crisp, lemon poppy seed cream

—

Freshly brewed Moja organic coffee and imported teas

#### QUADRANT 2

##### Gluten-free menu

Roma tomato, cucumber, baby spinach leaves

Lime cilantro dressing

—

Tandoori butter chicken breast

Basmati rice pilaf

Roasted vegetables, mild indian spices

—

Banana clafoutis

—

Freshly brewed Moja organic coffee and imported teas

#### QUADRANT 3

Butter lettuce leaves, mango vinaigrette

—

Miso roasted pacific cod, shiitake jus

Chinese thick noodle and yellow chives

Seasonal vegetables

—

Dark chocolate truffle cake "Seigné", crispy meringue

Raspberry coulis

—

Freshly brewed Moja organic coffee and imported teas

## CONFERENCES AND CONVENTIONS

### PLATED LUNCHES

#### *THE "ZONE" LUNCH (cont'd)*

##### QUADRANT 4

Gluten-free, lacto-ovo vegetarian menu

Mesclun salad, shaved fennel, grape tomatoes

Basil balsamico dressing

—

Black bean, Oaxaca cheese and tofu enchiladas

Ranchero sauce

Fajita style vegetables

—

Mango panna cotta

—

Freshly brewed Moja organic coffee and imported teas

\$54.00

# CONFERENCES AND CONVENTIONS

## BUFFET LUNCHES

### BUFFET LUNCH 1

Chef's sandwich and wrap selection includes:  
Black forest turkey, grilled vegetables, Quebec maple ham and swiss cheese,  
Pepper roast beef and cheddar, smoked wild salmon,  
Shrimp and egg salads  
Served on assorted breads, wraps, multigrain bagels and focaccia  
With a range of condiments  
(One and a half sandwiches per guest)  
New potato, yogurt and chive salad  
Baby greens, vinaigrette and buttermilk dressings  
—  
Assortment of freshly baked cookies  
—  
Freshly brewed Moja organic coffee and imported teas

\$34.00 (minimum of 50 guests)  
Add chef's daily soup for \$6.00 extra  
Gluten-free sandwiches can be ordered la carte for an additional \$17.00 each

### BUFFET LUNCH 2

Hearts of romaine, vegetarian Caesar dressing  
Cold asparagus, oyster mushroom, lemon and virgin olive oil  
Hot house tomatoes, shallot vinaigrette  
—  
Antipasto platter of grilled vegetables and olives  
—  
Tuscan roast chicken breast  
Cheese tortelloni alfredo, pesto drizzle  
Penne arrabiata, roasted ratatouille  
Grana parmesan on the side  
—  
Mascarpone limoncello verrine, blueberry focaccia  
Gluten-free frangipane square, chocolate biscotti  
—  
Freshly brewed Moja organic coffee and imported teas

\$44.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## BUFFET LUNCHES

### BUFFET LUNCH 3

Suitable as a buffet or for functions with limited seating

Butter lettuce leaves and ginger dressing

Thai style cucumber salad

—

Lacquer trays of maki sushi:

Kappa maki, bc rolls, spicy tuna and california rolls

—

Crispy chicken karaage

Shrimp gyoza

Steamed dim sum in bamboo baskets

Vegetable tofu crepe roll

Vegetable spring rolls, sweet chili sauce

Vegetarian fried rice

—

Gluten-free almond butter cookies

Green tea sponge cake, fresh strawberries and cream

Chinese egg tarts

—

Freshly brewed Moja organic coffee and imported teas

\$48.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## BUFFET LUNCHES

### **BUFFET LUNCH 4** - Suitable as a buffet or for functions with limited seating

Mixed greens with mango vinaigrette  
Crisp jicama and orange salad

—

Vegetarian tortilla soup  
Build your own fajitas with:  
Ancho chili beef and yucatan spiced chicken  
Julienne vegetables  
Soft tortillas, fresh salsa, sour cream, guacamole  
Re-fried black beans  
Cilantro rice

—

Chocolate pine nut cookies,  
Tres leches cake, gluten-free mango panna cotta

—

Freshly brewed Moja organic coffee and imported teas

\$44.00 (minimum of 100 guests)

### **BUFFET LUNCH 5** - Suitable as a buffet or for functions with limited seating

Garden vegetable greek salad, Okanagan goat milk feta  
Potato and green bean salad, lemon dressing  
Mixed greens with herb vinaigrette

~

Chicken and beef souvlaki  
Tzatziki and pita bread  
Vegetable moussaka  
Spanakopitas

~

Ravani semolina cake, rosewater honey glaze  
Traditional walnut baklava  
Apple, honey and lemon yiaourti shots

—

Freshly brewed Moja organic coffee and imported teas

\$45.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## BUFFET LUNCHES

### BUFFET LUNCH 6

Butter lettuce leaves with balsamico dressing  
Cherry bocconcini, tomato and basil caprese  
Quinoa and baby kale salad

—

Crispy piri piri tilapia filet, red pepper sauce  
Fraser Valley chicken breast, wild mushroom butter  
Seasonal market vegetables  
Roasted red skin potatoes  
Tortellini alla panna

—

Apple cranberry cake  
Gluten-free raspberry almond squares  
Chocolate cream puffs  
Fresh fruit wedges

—

Freshly brewed Moja organic coffee and imported teas  
\$49.00 (minimum of 100 guests)

### BUFFET LUNCH 7

Gluten-free garden vegetable minestrone, pesto accompaniment

—

Platters of sandwiches:

Black forest smoked turkey, balsamic onions, multigrain bagel  
Bocconcini, roma tomato, basil caprese focaccia

—

Romaine hearts and spinach leaves  
Chipotle chicken cubes, smoked organic tofu  
Marinated peppers, grilled eggplant provolone, kalamata olives  
Carrots, zucchini and cucumber sticks  
Chick peas, grape tomatoes  
House-made croutons, feta and grana parmesan cheeses  
Vegetarian caesar and balsamico dressings

—

Apricot white chocolate blondies, nanaimo bars, gluten-free brownies

—

Freshly brewed Moja organic coffee and imported teas  
\$46.00 (minimum of 100 guests)

# CONFERENCES AND CONVENTIONS

## BOX LUNCHES

**CREATE YOUR OWN SANDWICH BOX LUNCH** - Please select a sandwich:

Black forest smoked turkey with  
Balsamic glazed onions on pumpernickel bagel

or

Chipotle chicken breast on  
Multigrain roll

or

Slices of BBQ beef with crispy coleslaw  
On ciabatta

or

Quebec maple ham and BC cheddar on potato baguette

or

Light yogurt lemon tuna salad on dark rye

or

Bocconcini cheese, roma tomatoes, fresh basil  
On focaccia (vegetarian)

Accompanied by:

Garden Greek salad

Cantaloupe wedge

White and dark Belgian chocolate chip cookie

Other accompaniments are available on request for multiple day programs

\$28.00



# CONFERENCES AND CONVENTIONS

## BOX LUNCHES

### GLUTEN-FREE SANDWICH BOX LUNCH

Black forest smoked turkey with balsamic glazed onions on gluten-free bread

—

Garden Greek salad

Cantaloupe wedge

—

Gluten-free brownie

\$30.00

### VEGAN SANDWICH BOX LUNCH 1

Grilled vegetable pan bagnat sandwich

—

Tomato basil salad

—

Cantaloupe wedge

—

Vegan quinoa bar

\$30.00

### VEGAN SANDWICH BOX LUNCH 2

Smoked tofu, roma tomato and basil on multigrain baguette

—

Edamame, black bean and celery salad

—

Cantaloupe wedge

—

Vegan quinoa bar

\$30.00 (minimum 50)

# CONFERENCES AND CONVENTIONS

## BOX LUNCHES

### **GLUTEN-FREE CHICKEN SALAD BOX LUNCH**

Moroccan chicken filets, minted yogurt  
Kale, quinoa tabouleh salad  
Fresh banana  
Flourless almond cookie

\$31.00 (Minimum 50)

### **GLUTEN-FREE NICOISE SALAD BOX LUNCH**

Hot smoked salmon "nicoise" salad:  
New potatoes vinaigrette, green beans, free range egg  
Grape tomatoes and kalamata olives, buttermilk vinaigrette  
White cheddar cornbread  
Granny smith apple  
Flourless chocolate brownie

\$30.00 (minimum 50)

### **VEGAN & GLUTEN-FREE SALAD BOX LUNCH**

Grilled vegetable rice salad  
Fresh asparagus, artichoke and sun-dried tomato vinaigrette  
Pumpkin kofta  
Fresh strawberries  
Vegan gluten-free rice flour shortbread

\$30.00 (minimum 50)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS

### LIGHT COCKTAIL RECEPTION

- Spicy pan seared prawn crostini
- 
- Prosciutto asparagus rolls, shaved parmesan, truffle oil
- 
- Local tuna tataki, wasabi mayo
- 
- Smoked chicken with papaya salsa
- 
- Bocconcini and grape tomato caprese skewers
- 
- Porcini and chive quiche
- 
- Steamed shrimp gyoza
- 
- Two colour tandoori chicken skewers, raita drizzle
- 
- Vegetable spring rolls with sweet chili sauce
- 
- Seared weathervane scallops, chorizo butter
- 
- Teriyaki beef skewers
- 
- Display of crisp vegetable crudités with  
Herb sour cream dip
- 
- International and Canadian cheese board  
Baguettes, biscuits and water crackers
- 
- Fresh fruit skewers

\$46.00 (minimum 100 guests)

This menu provides for 10 hors d'oeuvre portions.

\*Up to 20% hors d'oeuvres can be tray passed on request.

(See your Catering Manager for those items that are suitable.)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS

### TASTE OF VANCOUVER RECEPTION

Pacific Rim meets West Coast cuisine

Selection of hors d'oeuvres:

Cold smoked salmon on rye points  
Wild prawn, saffron tomato emulsion  
Roasted vegetable tarts, Okanagan chevre  
Smoked Fraser Valley duck with cranberry chutney on bagel "chip"  
Orange tomato and watermelon gazpacho shots  
Tokyo salmon, daikon salad, yuzu ponzu  
Mini gorgonzola popovers

—

Yakitori chicken skewers  
Zucchini pakoras  
Lamb kofta pops, raita drizzle  
Miso glazed weathervane scallops  
Vegetable samosas  
Mini spanakopitas  
Crispy-fried BC oysters, spicy mayo

—

Assorted maki sushi (served from lacquer trays)  
Including spicy tuna, california, kappa maki and unagi rolls

—

Individual vegetable crudités with herb dip shots

—

Pepper crusted beef barons (carved in the room)  
Small rolls with dijon mustard and horseradish

Two pastas prepared in the room:

Spinach and ricotta ravioli, sundried tomatoes and pine nuts  
Penne alfredo with seared chicken, shiitake mushrooms and roasted peppers

\$60.00 (minimum 150 guests)

This menu provides for 12 hors d'oeuvre portions.

\*Up to 20% hors d'oeuvres can be tray passed on request.

(See your Catering Manager for those items that are suitable.)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS

### CASUAL ELEGANCE

A good option for an informal reception

Cold hors d'oeuvres:

Portabella mushroom salad roll bites

Local tuna tartar crostini, wasabi mayo

Roma tomato bruschetta

Tataki beef-wrapped asparagus, white truffle oil, shaved grana parmesan

Salad station

Greek salad skewers, chevre feta

Hearts of romaine whole leaf caesar

Individual vegetable crudités with herb dip shots

—

Dynamite roll, yam tempura and spicy scallop maki sushi

—

Chipotle shrimp quesadillas, fresh guacamole, sour cream

Grilled vegetable quesadillas, fresh guacamole

—

Tandoori fried prawns, green coconut chutney

Piri piri chicken drumettes

Mini mac and cheese, served with fresh bacon bits, hot sauce and chives

Crisp vegetable pakoras

Slider bar:

Turkey sliders, tzatziki

Prime rib sliders, chipotle aioli

Garden vegetable slider

Yellow potato pont neuf, smoked tomato ketchup

—

Stir fried udon noodles, vegetables and tofu

Crispy ginger beef

(Served with mini takeout containers)

\$68.00 (minimum 150 guests)

This menu provides for 12 hors d'oeuvre portions

\*Up to 20% hors d'oeuvres can be tray passed on request.

(See your Catering Manager for those items that are suitable.)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS

### GLOBAL TASTER GRAZING RECEPTION

#### Asian Station

Portabella mushroom salad roll bites  
Beef tataki, burdock root salad  
Crispy tilapia pakoras  
Pumpkin kofta, green coconut chutney  
Lamb sates, thai red curry sauce  
Bamboo baskets of steamed vegetable dim sum

#### Prepared in the room:

Prawns and scallop sauté, ginger green onion  
Colourful mélange of stir-fried vegetables  
Jasmine Rice

#### Taste of Italy

Tomato basil bruschetta  
Minted edamame crostini, shaved parmesan and prosciutto  
Cilantro grilled free range chicken skewers  
Caramelized onion and shiitake pizza points  
Pumpkin gnocchi, brown butter, sage  
Potato gnocchi, gorgonzola cream  
Beef short rib brasato, baked polenta romana

#### West Coast Seafood Station

Freshly shucked pacific oysters on ice  
Spicy caesar, mignonette and cocktail sauces  
Local weathervane scallops, saffron tomato salsa  
Prawn ceviche skewers  
Cold smoked salmon on dark rye  
California rolls served from lacquered trays  
Smoked trout and gruyere quiche  
Crispy oysters, chili lime aioli  
Honey mussel and leek chowder sips

### Pastry Station

Chocolate dipped strawberries, petits fours and biscotti  
Fresh fruit shots, callebaut chocolate truffles, macarons pastels  
Freshly brewed Moja organic coffee and imported teas

\$84.00 (minimum 300 guests)

This menu provides for 14 hors d'oeuvre portions.

\*Up to 20% hors d'oeuvres can be tray passed on request.  
(See your Catering Manager for those items that are suitable.)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS

### O CANADA! RECEPTION MENU

#### West Coast

Seared wild salmon, shaved fennel, trout roe  
Okanagan chevre, tomato and basil tart  
Weathervane scallop papaya ceviche  
Tandoori fraser valley chicken naan bread pizza points  
Bbq duck and vegetable spring rolls, hoi sin sauce

#### Prairies

Alberta angus beef top sirloin, mustards and horseradish  
Sourdough and multigrain rolls  
Cilantro chicken skewers  
Mini wild boar sausage, crunchy cabbage slaw, potato roll

#### Central Canada

Butternut squash agnolotti, vegetable fumet, wild mushroom sauté  
Yukon gold potato “poutine” with thyme red wine sauce, fresh cheese curds (vegetarian)  
Vegetable crudité shots, herb dip  
Insalata caprese skewers  
Quebecoise mini tourtiere

#### East Coast Maritimes

Spinach and fiddlehead quiche  
Atlantic salt cod brandade fritters, roma tomato and white truffle oil, lemon aioli  
Nova Scotia-style clam and mussel chowder “sips”  
Crispy fried oysters, chili lime mayo  
Smoked atlantic salmon cracker, baby cucumber slaw

#### Cross-Canada Sweets

Mini cinnamon beaver tails  
Raspberry panna cotta  
Pumpkin tartelette  
Nanaimo bars  
Quebec maple sugar tart  
BC and Quebec artisanal cheeseboard, walnut baguette, ficelle, water crackers

\$79.00 (minimum 500 guests)

This menu provides for 14 hors d’oeuvre portions

\*Up to 20% hors d’oeuvres can be tray passed on request.



(See your Catering Manager for those items that are suitable.)

## **CONFERENCES AND CONVENTIONS**

### **RECEPTIONS**

#### **PRE-DINNER RAW BAR**

Pacific oysters on the half shell  
Snow crab claws  
Oyster shooters (wasabi lime and vodka tomato)  
Grilled wild prawns  
Scallop ceviche skewers  
Wild salmon tartar  
Sushi roll assortment  
Kappa maki  
Individual crudité shots

Hot sauce, aioli, grated horseradish  
Mignonette and cocktail sauces

\$38.00 (minimum 100 guests)  
Based on 6 hors d'oeuvres per person

#### **A CHOCOLATE FINALE** - A cavalcade of chocolate decadence including:

Chocolate pecan tarts  
White chocolate genoise  
Caramel almond paris-brest  
Chocolate dipped strawberries  
Chocolate pistachio roulade  
Black forest charlotte  
Fresh fruit creams  
Seigné de chocolat  
Valrhona chocolate truffles  
Wedges of fresh fruits with warm Belgian chocolate fondue  
Triple chocolate biscotti

\$20.00 (minimum 150 guests)

Inquire about our espresso and cappuccino bar for individual specialty coffees

\$720.00 for up to 160 cups of individual specialty coffees

or

\$4.75 per cup if over the limit

Designated banquet attendant is required at \$30.00/hour

Minimum 4 hours

## CONFERENCES AND CONVENTIONS

### RECEPTIONS À LA CARTE

#### À LA CARTE HORS D'OEUVRES – COLD

Pan seared spicy prawns crostini	\$48.00
Local scallops with salsa fresca	\$55.00
Roma tomato on grilled bruschetta	\$46.00
Smoked chicken and papaya salsa on bagel “chip”	\$48.00
Chevre and roasted vegetable tarts (vegetarian)	\$48.00
Snow crab gazpacho “shots”	\$52.00
Bocconcini and cherry tomato caprese skewers (vegetarian)	\$46.00
Portobello mushroom salad roll bites with lime peanut sauce	\$48.00
Goat cheese with fire roasted peppers (vegetarian)	\$46.00
Cold smoked sockeye salmon “points”	\$48.00
Charred eggplant “melitzanosalata” sesame crisp (vegetarian)	\$46.00
Pacific scallop ceviche skewers	\$55.00
Leek and double smoked bacon quiche	\$46.00
Seared local tuna on provencal onion “pizza”	\$52.00
Smoked trout in cheese gougere	\$48.00
Porcini mushroom tart (vegetarian)	\$46.00
Prosciutto and asparagus with white truffle oil	\$48.00
Wild sockeye salmon tartar on cucumber	\$48.00
Smoked duck breast with cranberry chutney	\$48.00
Freshly shucked baby oysters with condiments	\$55.00
Nova Scotia lobster salad crostini	\$80.00

Priced per dozen. Minimum order of 4 dozen per item.

## CONFERENCES AND CONVENTIONS

### RECEPTIONS À LA CARTE

#### À LA CARTE HORS D'OEUVRES – HOT

Prime rib burger sliders	\$55.00
Garden vegetable sliders	\$46.00
Wild salmon sliders	\$55.00
Tandoori chicken naan bread pizza points	\$44.00
Crispy fried BC oysters, spicy mayo	\$52.00
BBQ duck spring rolls, hoi sin sauce	\$48.00
Maple sablefish skewers, wasabi lime butter	\$60.00
Crispy vegetable spring rolls with plum sauce (vegetarian)	\$46.00
Chicken satay skewers, Thai peanut sauce	\$48.00
Vegetable samosas (vegetarian)	\$46.00
Mini spanakopita triangles (vegetarian)	\$46.00
King crab and spinach quiche	\$50.00
Dim sum selection in bamboo steamer baskets	\$46.00
Chorizo and black bean empanadas	\$46.00
Two colour tandoori chicken skewers	\$48.00
Wagyu beef and cep mushroom meatballs balsamico demi-glaze	\$55.00
Seared weathervane scallop, chorizo butter	\$55.00
Lamb kofta pops, raita drizzle	\$50.00
Teriyaki beef skewers	\$52.00
Steamed shrimp gyoza	\$46.00
Seared prawn skewers, tarragon tomato butter	\$55.00
Dungeness crab and halibut cheek cakes, saffron aioli	\$75.00
Lamb rack chops, herb dijon crust	\$80.00
Seared Quebec foie gras, green apple relish	\$80.00

Priced per dozen. Minimum order of 4 dozen per item.

## CONFERENCES AND CONVENTIONS

### RECEPTIONS À LA CARTE

#### CHEF'S CARVING STATIONS

Two roast pepper crust top sirloins of angus beef  
150 freshly baked rolls and condiments  
Serves 75 guests  
\$725.00

Two New York strip loins of angus beef  
120 freshly baked rolls and condiments  
Serves 60 guests  
\$875.00

Provençal roast lamb legs  
100 ciabatta rolls and dijon mustard  
Serves 100 guests  
\$960.00

Glazed maple hams  
120 rye rolls, apple sauce and mustards  
Serves 120 guests  
\$840.00

Mustard crusted free range turkey breast, dried cranberry jus  
80 freshly baked multigrain rolls  
Serves 80 guests  
\$840.00

# CONFERENCES AND CONVENTIONS

## RECEPTIONS À LA CARTE

### CHEF'S ACTION STATIONS

#### **Pasta station**

Please select two of the four pastas:

Large porcini ravioli, wild mushrooms and fresh peas

Handmade garganelli with smoked salmon and rosa sauce

Butternut squash raviolini, duck confit, edamame, marsala jus

Cheese tortelloni, roasted vegetables and fresh tomato

\$18.00 per guest (minimum 100 guests)

#### **Thai chili sauté**

Prawns and scallops with red chili sauce stir fry

Crisp vegetables and steamed jasmine rice

\$20.00 per guest (minimum 100 guests)

#### **Paris crepes**

8" crepes prepared with your guest's choice of fillings:

Nutella (chocolate hazelnut), real lemon curd,

Chocolate ganache, strawberry mascarpone

\$6.50 per piece

Chef labour of \$120 per station (one station serves 150 guests)

#### **S'mores redux**

Pastry chef preparing:

Grilled homemade raspberry and vanilla marshmallows,

Warm michel cluizel chocolate, graham cracker sandwich

\$4.50 per piece

Chef labour of \$120 per station (one station serves 150 guests)

## CONFERENCES AND CONVENTIONS

### RECEPTIONS À LA CARTE

#### OTHER CULINARY SUGGESTIONS

Platter of smoked wild Pacific salmon lox  
Rye bread and condiments  
Estimate of 50 portions  
\$375.00

One hundred wild prawns  
Brandy and cocktail sauce  
\$450.00

Fresh maki sushi selection including:  
Kappa maki, salmon, spicy tuna and California rolls  
Pickled ginger, wasabi and soy sauce, presented on lacquered trays  
120 pieces  
\$330.00

Deluxe nigiri sushi assortment including:  
Salmon, prawn, ahi tuna and hamachi  
Pickled ginger, wasabi and soy sauce, presented on lacquered trays  
80 pieces  
\$540.00

Display of fine European meats  
Calabrese salami, black forest smoked turkey, grilled chorizo  
Prosciutto, roast beef, maple ham and smoked duck breast  
Served with an assortment of bread and condiments  
\$14.00 per guest (2 oz portion) minimum 10 guests

Italian antipasti display  
Prosciutto, marinated bocconcini, asiago and calabrese salami  
Grilled peppers, balsamico onions, grilled eggplant provolone  
Marinated olives and Italian breads  
Parmesan cheese biscotti  
\$16.00 per guest (minimum 50 guests)

# CONFERENCES AND CONVENTIONS

## RECEPTIONS À LA CARTE

### OTHER CULINARY SUGGESTIONS

Canadian and international cheese board  
With British Columbia aged cheddars, emmenthaler, brie, Okanagan chevre and  
Quebecois artisanal cheeses  
Served with walnut baguette, and biscuits  
\$14.00 per guest (2 oz portion) minimum 10 guests

Deluxe cheeseboard  
With Okanagan goat cheese, gorgonzola, French brie, Quebecois artisanal cheeses  
Asiago, aged gruyere, aged local cheddars, cambozola and emmenthaler  
Garnished with fresh fruit  
Accompanied by “addictive” roast almonds and pecans  
Water biscuits, walnut baguette and ficelle  
Cheese straws and parmesan herb scones  
\$20.00 (3 oz per person, minimum 50 guests)

Rosemary and thyme-scented wheel of brie baked in puff pastry  
Caramelized onion cranberry chutney, potato baguette  
Serves 25 guests  
\$200.00

Gourmet pizza slabs 9 x15” (cut into 15 pieces)  
- Capicollo, mushroom and chevre  
- Chipotle chicken and roasted vegetable  
- Greek vegetarian  
\$52.00 each (minimum order of 3 per type)

Gluten-free pizza 6” square (cut into 4 pieces)  
\$16.00 per pizza (minimum order of 10)

Fresh vegetable crudité with herb dip  
\$6.00 per guest

Seasonal fresh fruits  
Sliced  
\$7.00 per guest

Skewer  
\$8.00 each

# CONFERENCES AND CONVENTIONS

## RECEPTIONS À LA CARTE

### OTHER CULINARY SUGGESTIONS

Belgian chocolate fondue  
With wedges of fresh fruit for dipping  
Serves 50 guests  
\$350.00

Handmade cointreau and chocolate truffles  
Cranberry Valrhona grand cru truffles  
\$44.00 per dozen (minimum order of 3 dozen)

Mini french pastries  
Daily creations from our bake shop including:  
Fruit tartelettes, cappuccino éclairs, opera,  
Chocolate pistachio roll and orange fennel financier  
\$4.75 per piece (minimum order 1 dozen of each type)

Our pastry chef's sweet table including:  
Black forest charlotte, flourless chocolate and baked cheesecake,  
Fresh fruit tartelette, small pastries,  
Tiramisu, pistachio olive oil cake  
\$15.00 per guest (minimum 75 guests)



# CONFERENCES AND CONVENTIONS

## PLATED DINNERS

### WEST COAST CLASSICS 1

House baked artisan rolls

Wild mushroom salad, roasted crouton

Hot house greens

Tomato vinaigrette

—

Thyme crusted free range chicken breast

Lemon marsala demi-glace

Roasted red bliss nugget potatoes

Garden vegetable trio

—

Espresso tiramisu made with Italian mascarpone

—

Freshly brewed Moja organic coffee and imported teas

\$67.00

### WEST COAST CLASSICS 2

House baked artisan rolls

Mesclun-style salad of baby lettuce leaves, herbs and sprouts

Parmesan frico, balsamico vinaigrette

—

Pan seared wild Pacific salmon filet

Tarragon and roma tomato white wine butter

Saffron risotto cake

Fresh vegetables of the season

—

Country-style Okanagan apple almond croustade

Caramel sauce

—

Freshly brewed Moja organic coffee and imported teas

\$69.00

## CONFERENCES AND CONVENTIONS

### PLATED DINNERS

#### WEST COAST CLASSICS 3

House baked artisan rolls

Bistro salad of gourmet greens and berries

Dijon mustard vinaigrette

—

10 oz pepper crusted angus New York steak Cognac

and peppercorn sauce

Lemon herb roasted chateau potatoes

Fresh market vegetables

—

Pistachio madeleine, strawberry cream and confiture,

Grand cru chocolate shard

—

Freshly brewed Moja organic coffee and imported teas

\$77.00

#### WEST COAST CLASSICS 4

House baked artisan rolls

Hot smoked salmon “cracker” on seasonal greens

Mustard dill vinaigrette

—

Merlot braised Canadian angus beef short rib

Vegetable mirepoix, porcini sauce

Creamy mashed potatoes

Market vegetables

—

Raspberry lemon meringue tart

—

Freshly brewed Moja organic coffee and imported teas

\$74.00

## CONFERENCES AND CONVENTIONS

### PLATED DINNERS

#### WEST COAST CLASSICS 5

House baked artisan rolls

Roasted tomato tart with peppery greens

Cilantro chive dressing

—

Free range chicken breast stuffed with spinach and chevre

Roasted red pepper sauce

Potato gnocchi

Seasonal vegetables

—

Rich chocolate amaretti crème caramel

Fresh berries

—

Freshly brewed Moja organic coffee and imported teas

\$69.00

#### WEST COAST CLASSICS 6

House baked artisan rolls

Harissa-seared prawns

Cucumber, jicama and orange salad

Baby pea sprouts

—

Alberta AAA beef tenderloin, shiitake fricassee

Yellow potato pommes anna

Vegetable bouquet

—

Flourless chocolate italiano cake

Raspberry sauce

—

Freshly brewed Moja organic coffee and imported teas

\$79.00

# CONFERENCES AND CONVENTIONS

## PLATED DINNERS

### WEST COAST CLASSICS 7

House baked artisan rolls

Wild mushroom bisque

—

Thin slices of aldersmoked duck breast

Asparagus and chive salad

White truffle oil and lemon dressing

—

Seared halibut filet, weathervane scallop, bouillabaisse broth

Provençal potatoes

Market vegetables

—

Coconut almond sponge, mango cream, passion fruit gelée

—

Freshly brewed Moja organic coffee and imported teas

\$77.00

### GREEN PLATED DINNER

Organic sourdough and multigrain rolls with organic butter

—

Wild smoked tuna

Organic cucumber salad

—

Organic chicken breast, wild chanterelle cream

Roasted organic yellow potato wedges

Organic farmer's market vegetables

—

Organic strawberry semifreddo

Organic chocolate espresso sauce

—

Organic coffee, organic teas with organic milk and cream

\$85.00

Consider changing to a dessert buffet for any of our plated dinner menus to allow your guests to mix and mingle after dinner:

- Deluxe Dessert Buffet add \$6.00 per guest
- Tapas Dessert Buffet add \$10.00 per guest

# CONFERENCES AND CONVENTIONS

## BUFFET DINNERS

### BURRARD BUFFET

House baked artisan rolls

Hearts of romaine, vegetarian Caesar dressing

Baby potatoes with yogurt and dill

Greek style salad

Roasted squash, quinoa and kale salad

Fresh asparagus mimosa

—

West Coast salmon platter with

Lox style, tandoori, hot smoked salmon, Indian candy and gravlax

—

Black forest turkey, pepper roast beef, rosemary ham, prosciutto and grilled chorizo

—

Grilled vegetable platter with bocconcini, balsamico glaze

—

Roasted pepper crust top sirloin of angus beef, with carver

Grilled piri piri chicken breast, mango salsa

Porcini agnolotti, wild mushrooms, alfredo cream

Roasted nugget potatoes

Bouquetiere of market fresh vegetables

—

Sliced seasonal fruits

Fine selection of cakes, tarts and french pastries including

Black forest charlotte, cheesecake with blueberry compote

Chocolate éclairs, fresh fruit flans, fresh strawberry genoise

Assorted fruit creams and tiramisu

House made biscotti

—

Freshly brewed Moja organic coffee and imported teas

\$82.00 (minimum 100 guests)

# CONFERENCES AND CONVENTIONS

## BUFFET DINNERS

### CANADIAN GOURMET BUFFET

House baked artisan rolls

Artisan greens with two dressings

Tomato salad, basil oil

Edamame, black bean and celery salad

Asiago cheese tortellini and pesto salad

Roasted gold beets, Okanagan goat feta

—

Chinese barbecue duck and tea smoked chicken, from Vancouver's Chinatown

Assorted maki sushi with California, spicy tuna and dynamite rolls

Tokyo salmon, daikon salad, yuzu ponzu

Grilled vegetable antipasti platter

—

Roasted Alberta angus beef strip loin, mustard jus, with carver

Tandoori free range chicken, raita drizzle

Seared wild salmon filet, wild mushroom sauté

French beans, baby carrots, sautéed fennel

Scented basmati rice pilaf

Olive-oil roasted yukon gold nuggets

—

Wedges of fruit ready for dipping in a callebaut chocolate fondue

Raspberry puit d' amour, maple sugar tart, strawberry choux,

warm cranberry bread pudding, pear flan, Saskatoon berry cheesecake

Chocolate hazelnut roulade, cherry flan

—

Freshly brewed Moja organic coffee and imported teas

\$88.00 (minimum 150 guests)