

## CANAPES AND HORS D'OUVRES

(Minimum order of 3 dozen of each)

### **FROM THE GARDEN - \$42/DOZEN**

Cranberry relish melted brie on grilled pita  
BC mushroom duxelle with truffle oil and chèvre noir  
Fresh mozzarella with grape tomato and olive oil  
Vine ripened tomato basil bruschetta on parmesan garlic crostini  
Blue cheese & tomato onion jam on grilled pita

### **FROM THE LAND - \$46/DOZEN**

Duck confit, orange marmalade, artisan cheese  
Spicy beef ragout on mini Yorkshire pudding  
Prosciutto, strawberry and chèvre noir on crostini  
Blackened beef striploin wrapped asparagus spears with citrus aioli  
Thai beef salad in endive cup

### **FROM THE SEA - \$49/DOZEN**

Lobster salad, grilled pita  
Spicy sesame salmon tartar, wonton  
Charred ahi tuna with mango chutney on cucumber  
Compressed watermelon and jumbo shrimp with saffron remoulade  
Jumbo shrimp cocktail, citrus ginger sauce

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**THE "URBAN SPOON" - \$21/PERSON**

Minimum 50 people

Organic crudité bar with assorted condiments:

Pita, organic multi-grain baguette, organic whole bread loaves

Hummus, green goddess, lemon-artichoke, smoked goat cheese  
And white bean dips

Quinoa salad, toasted seeds and green onion salad

New Potato cakes with chipotle aioli, garlic chips

Sea salt edamame

**THE STREET FOOD - \$29/PERSON**

Minimum 20 people

Crispy calamari with tartar

Chicken and monterey jack cheese quesadilla

Quebec poutine with smoked cheese curd, red wine jus

Chorizo and chicken empanadas, chimichurri sauce

**HOPS, MALT & BARLEY - \$29/PERSON**

Minimum 20 people (select four items)

Pulled pork nachos and condiments:

Salsa, guacamole, cheese, sour cream

Crispy onion ring stacks

Mini beef sliders with Siracha aioli

Beer battered fish and chips

Mini chicken pot pies with toasted brioche crumbs

Spicy Buffalo wings, celery sticks, blue cheese dressing

Mini grilled Italian sausages on brioche loaf, caramelized onion flavored mustard

House made meatballs, Marsala marinara sauce, fontina cheese, garlic bread

*Chef's Recommendations - Craft brewed beer \$8 (per drink, plus taxes)*

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**OPTION 2 - \$85/PERSON**

Minimum 50 people

**Arugula Salad with Pears and Toasted Hazelnuts GF**  
Pink peppercorn chèvre and apple cider vinaigrette

**Berry Bibb Salad GF**  
Local berries, dried cherries, spiced pecans,  
cherry balsamic vinaigrette

**Beef Tenderloin with Red Wine Jus and Fresh Herbs**  
Seasoned with fresh herbs, char-grilled and roasted

**Steelhead Trout with Sherry Maple GF**  
Seared local wild fish, braised mushrooms

**Butternut Squash Ravioli**  
Hand-made ravioli served with sage brown butter and crisp sage

**Crushed New Potatoes GF**  
Steamed and lightly crushed with olive oil and garlic,  
topped with parsley, chives and parmesan cheese

**Asparagus with Balsamic Brown Butter GF**

**Baby Carrots with Local Brainy Bee Honey GF**

**DESSERT**

**Petite Milk & White chocolate Mousse Cups**

**Bite Size Flourless Almond Cake**  
Chocolate drizzle, roasted almonds

**Miniature New York Cheesecake with Berry Compote**

## BUFFET DESSERTS

### **ICE CREAM FLOAT STATION - \$19/PERSON**

Minimum 60 people, minimum 60 people, Chef attended @ \$50/hour

### **CHOCOLATE FONDUE - \$17/PERSON**

Minimum 100 people

House made biscotti, marshmallows, pretzel sticks, honeydew, cantaloupe, pineapple, strawberries angel food cake and brownie bites, cheesecake bites

### **HOT CRÊPE AND WAFFLE STATION - \$19/PERSON**

Chef attended @ \$60/hour for every 35 guests

Featuring your choice of hot crêpes or warm Belgian waffles.  
Assorted fillings and toppings: warm berries, triple sec oranges, chocolate hazelnuts, whipped cream, Tahitian vanilla ice cream, caramel sauce

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## PLATED DINNER

*Build your own plated dinner*

### SOUP

**Sweet Corn Chowder GF - \$11**  
Micro cilantro, chili oil

**Traditional Tomato Basil GF - \$11**  
Grated parmesan origiano, crème fraiche

**Classic Lobster Bisque GF - \$15**  
Fresh tarragon, truffle oil

**Roasted Butternut Squash GF - \$12**  
Poached pears, spicy nuts

**Cream of Cauliflower GF - \$12**  
Pea shoots, chili oil

### APPETIZERS & SALADS

**Okanagan Char Poke - \$17**  
Avocado, fried wonton, soy ginger dressing

**Certified Angus Beef Carpaccio GF - \$17**  
Truffle oil, parmesan pedals

**Heirloom Tomato Caprese GF - \$14**  
Fior de Latte, cold pressed olive oil, aged balsamic

**Citrus Yam, Kale and Quinoa Salad GF - \$13**  
Marinated olives, lemon champagne vinaigrette

**Berry & Arugula Salad GF - \$13**  
Goat cheese, toasted almonds, honey, lemon oil

**Apple Braised Pork Belly GF - \$16**  
Carrot puree, apple chutney, slaw

**Pan Seared Jumbo Prawns GF - \$16**  
Shaved fennel, crushed chili, tomato jus

**Seared Diver Scallops GF - \$19**  
White bean cassoulet, pancetta, sherry maple

**GF** - Gluten free



ENTREES

**Certified Angus Beef Sirloin GF - \$33**

Wild mushroom, grated parmesan potato puree, pickled radish

**Honey Tarragon Steelhead Trout GF - \$35**

Pickled beets, coconut basmati, fried basil

**Farmcrest Chicken Supreme GF - \$33**

Charred tomato, quinoa, pan reduction

**Apple Cider Brined Roasted Free Range Chicken Breast GF - \$34**

Chorizo sausage, slab bacon, white bean, red wine pan reduction

**Middle Eastern Spiced Peace Country Lamb Chops - \$48**

Citrus mint jus, crushed pistachio, roasted potatoes, herb oil

**Stout Braised Boneless Beef Short Ribs GF - \$38**

Grapefruit glaze, grated parmesan potato puree, spiced crispy onion

**Crusted Ocean Wise Halibut GF - \$39**

Yam puree, coconut basmati, pickled beets

**Canadian Maple Whiskey Glazed Salmon GF - \$37**

Lemon and sweet pea risotto, orange vinaigrette

**Whispering Winds Beef Tenderloin - \$44**

Madeira jus, grated pecorino, roasted potatoes, herb oil

**Espresso Crusted Beef Tenderloin - \$47**

Forest mushroom chive risotto, tawny port reduction

**Dijon Horseradish Crusted Beef Tenderloin Filet - \$47**

Pecorino crushed potato, caramelized shallot and peppercorn sauce

ENHANCEMENTS

Lemon Olive Oil Tiger Shrimp - \$9

Butter Poached Lobster Tail - \$14

VEGETARIAN

**Wild Mushroom & Asparagus Risotto\* - \$27**

Fresh BC mushrooms, asparagus, shaved parmesan, herbs, truffle oil

**Spinach & Ricotta Cannelloni - \$27**

Handmade pasta, parmesan cream, tomato jus, shaved pecorino

**Vegan Sweet Potato & Sage Pierogis V - \$29**

Beet and tofu sour cream, tomato onion jam, braised cabbage

\*gluten free and vegan on request

GF - Gluten free  
V - Vegan

**DESSERTS****Vanilla Panna Cotta - \$11**

Brown butter crumble, red wine compressed pears

**Flourless Chocolate Cake - \$12**

Poached cherries, vanilla chantilly, hazelnuts

**New York Cheesecake - \$11**

Graham cracker base, berry compote

**Vanilla Torte - \$11**

Almond buttercream, caramel sauce, candied almonds

## RECEPTION AND ENHANCEMENTS

### LATE NIGHT COMFORT FOOD

**\$23/PERSON** (select three items) | **\$50/PERSON** (select seven items)

Minimum 20 people

Crispy calamari with tartar sauce

Chicken and Monterey Jack cheese quesadilla

Mini croquet monsieur sandwiches with apple,  
pommery mustard butter

Quebec poutine with smoked cheese curd,  
traditional gravy

Pulled pork nachos with traditional condiments

Mini grilled cheese sandwiches with  
aged BC cheddar

Crispy onion ring stacks

Mini beef sliders with siracha aioli

Mini chicken pot pies with toasted brioche crumbs

Mini grilled Italian sausages on brioche loaf with  
flavored mustards and caramelized onion

Yukon gold fries with  
house smoked ketchup

### SANDWICH STATION - \$28/PERSON

Minimum 50 people (select three items)

Hickory smoked turkey

Rare roast beef

Smoked salmon

Portobello and parmesan

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## BUFFET DINNERS

### OPTION 1 - \$74/PERSON

Minimum 50 people

#### **Beet, Orange and Candied Hazelnut Salad GF**

Arugula and radicchio with honey Apple Cider vinaigrette

#### **PR Caesar**

Baby romaine, grape tomatoes, shaved parmesan cheese  
herbed crutons, caesar dressing

#### **Braised Beef Short Rib**

Tender beef braised with red wine demi and lemon gremolata

#### **Roasted Farmcrest Chicken GF**

Rosemary Brine, Smokey BBQ Sauce, Caramelized Onions, Charred Tomatoes

#### **Quinoa and Kale Pilaf with Yam GF**

#### **Roasted Potatoes with Shallots and Parsley GF**

#### **Seasonal Vegetables tossed in herb butter GF**

### DESSERT

#### **Miniature Pavlova**

Light meringue shell, lemon cream, fresh seasonal fruits and berries

#### **Petite Brownie Bite with Caramel Cream**

Dense dark chocolate brownie, light caramel cream, dark chocolate shavings

#### **Petite Coconut Cream Pie**

Sweet pastry, coconut cream, vanilla chantilly, flakey coconut

## WINE

REDS	BOTTLE
Desert Hills Cactus Red Blend	\$41
Hester Creek Merlot	\$45
Sandhill Vanessa Vineyards Syrah	\$49
Arrowleaf Pinot Noir	\$50
Desert Hills Gamay	\$51
Mission Hill 5 Vineyards Cabernet Merlot	\$52
Ex Nihilo Pinot Noir	\$57
Desert Hills Cabernet Sauvignon	\$66

  

WHITES	BOTTLE
Desert Hills Cactus White Blend	\$41
Hester Creek Pinot Blanc	\$42
Mission Hill 5 Vineyards Sauvignon Blanc	\$44
Desert Hills Unoaked Chardonnay	\$45
Ex Nihilo Pinot Gris	\$46
50th Parallel Rose	\$51
Gray Monk Pinot Gris	\$52
Red Rooster Riesling	\$52
Desert Hills Viognier	\$56

  

SPARKLING	BOTTLE
Yellowglen Sparkling Brut	\$42
Anna Spinato Prosecco Organic	\$52
Intrigue "I Do" Sparkling Rose Brut	\$54
Gray Monk Odyssey Brut	\$60
Summerhill Cipes Brut	\$75
Blue Mountain Brut	\$88

  

NON-ALCOHOLIC	BOTTLE
Chilled San Pellegrino Sparkling Water, 750ml	\$9
Chilled Aqua Panna Still Water, 750ml	\$9
Sparkling Apple Cider, 750ml	\$25



