BREAKFAST

Based on a minimum of 10 guests.

CONTINENTAL BREAKFAST

CLASSIC / 19 PP
Fresh sliced fruit
Selection of breakfast breads and pastries
Selection of apple and orange juice
Level ground coffee and organic tea

HEART SMART / 23 PP
Skewers of ripe melons, pineapple
Granola-yogurt parfait with dried and seasonal fresh berries
Selection of breakfast breads and pastries
Selection of apple and orange juice
Level ground coffee and organic tea

HOT BUFFET BREAKFAST

CLASSIC BREAKFAST / 26 PP
Scrambled eggs
Grilled ham, sausage or bacon
Harvest griddle fried potatoes with fresh herbs and sea salt
Selection of breakfast breads and pastries
Fresh seasonal fruit
Selection of apple and orange juice
Level ground coffee and organic tea

ISLAND BREAKFAST / 27 PP
Italian baked omelet with spinach, roasted peppers, caramelized onions, feta
Harvest griddle fried potatoes with fresh herbs and sea salt
Grilled ham, sausage or bacon
Harvest griddle fried potatoes with fresh herbs and sea salt
Selection of breakfast breads and pastries
Fresh seasonal fruit
Selection of apple and orange juice
Level ground coffee and organic tea

SIGNATURE BREAKFAST SANDWICH BUFFET / 23 PP
Minimum of 6 per selection
- Brioche, egg, avocado, prosciutto, tomato chutney, herb aioli
- Brioche, egg, brie, roasted red pepper, herb aioli
- English muffin, sausage, egg, cheddar
- English muffin, bacon, egg, cheddar
Harvest griddle fried potatoes with fresh herbs and sea salt
Fresh seasonal fruit
Level ground coffee and organic tea

HOT PLATED BREAKFAST

TRADITIONAL BREAKFAST / 26 PP
Scrambled eggs, grilled tomatoes
Grilled ham, sausage or bacon
Harvest griddle fried potatoes with fresh herbs and sea salt
Selection of apple and orange juice
Level ground coffee and organic tea

REFRESHMENT BREAKS

BEVERAGES
Freshly brewed level ground coffee & tea / 4 PP
Assorted juices / 3.75 PP
Soft drinks / 3.75 PP
Coke, diet coke, sprite, iced tea, fresca (per can)
Bottled water / 3.75 PP
San Pellegrino sparkling | Regular and flavoured / 3.75 PP

BAKED GOODS AND TREATS Priced per dozen
Breakfast pastries / cinnamon swirls, danish raspberry
trellis, almond croissant, pain au chocolate, apple
cinnamon trellis / 36 PP
Breakfast loafers / carrot zucchini, banana, lemon poppy
seed, orange / 33 PP
Assorted muffins / 36 PP
Assorted biscotti / 36 PP
Oat bars / 36 per dozen
Assorted bars & squares / 36 PP
Gourmet cookies / 36 PP
Chocolate dipped strawberries / 36 PP
French tea pastries / Madeleine’s, macaroons, truffles,
palmiers, profiteroles / 36 PP

GLUTEN FREE OPTIONS
Chef's selection / 5 PP

Does not include taxes and 15% operations fee
THEMED BREAKS

TRADITIONAL COFFEE BREAK / 11 PP
Freshly baked breakfast pastries or gourmet cookies
Assorted soft drinks and juices
Level ground coffee, selection of traditional and herbal teas

CUPCAKE BREAK / 14 PP
Minimum order of 10
May include- cardamom-brown butter, raspberry-lavender, preserved
Lemon pistachio, caramel-sea salt
Level ground coffee, selection of traditional and herbal teas

PARISIAN AFTERNOON TEA BREAK / 15 PP
Selection of madeleines, palmier, macarons, éclair and chocolate
dipped strawberries
Level ground coffee, selection of traditional and herbal teas

ENGLISH AFTERNOON TEA BREAK / 15 PP
Assorted tea sandwiches
Raisin scones
Jam and cream
Chocolate dipped strawberries
Sliced fruit
Level ground coffee, selection of traditional and herbal teas

HEALTH BREAK / 14 PP
Assorted fruit skewers with mint yogurt
Oat bars
Assorted juices

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Does not include taxes and 15% operations fee
LUNCH

SOUP ADD ON
6 PP
Roasted butternut squash and coconut GF, VE, DF
Tomato basil GF, VE, DF
Harvest vegetable and beef barley DF
Cream of mushroom VG

SANDWICH BUFFET
26 PP
Based on a minimum of 10 guests
Chef’s selection of assorted sandwiches and wraps or choose 3:

MOROCCAN TABBOULEH WRAP VE
Roasted sweet potato and cauliflower, baby tomatoes, Top Soil Urban Farms kale salad, smoked paprika hummus

HOUSE SMOKED BRISKET
Arugula, vegetable slaw, bread and butter pickles, sesame steak sauce

CURRIED EGG SALAD WRAP VG, DF
Top Soil Urban Farm salad greens, cucumber, green onion, alfalfa sprouts, mango, herb aioli

BC OCEAN WISE SALMON DF
Marinated vegetable slaw, green onion, togarashi mayo, tari sauce

HERTELS CURED HAM AND ISLAND BRIE
Top Soil Urban Farm greens, cranberry apple chutney, dijon aioli

ROSSDOWN FARMS CHICKEN AVOCADO WRAP DF
tomato, dijon aioli, Top Soil Urban Farm greens, bacon and onion jam

RAINBOW WRAP VG
beets, carrots, compressed pear, avocado, pea shoots, alfalfa sprouts, feta

SLOW ROASTED BEEF
Aged cheddar, grilled red onions, roasted pepper aioli, arugula

Gluten free bread is available at an additional $2 PP

Choice of 2 salads:

GATHERED GREENS GF, VG, DF
Featuring Top Soil Urban Farm greens, carrots, beets, sunflower seeds, cucumber, cherry tomatoes, Urban Bee honey vinaigrette

CAESAR VG
Romaine, croutons, parmesan cheese, caesar dressing, crispy capers

PEAR AND ROMAINE SALAD VG
Compressed pear, Blue Claire, focaccia croutons, sunflower seed praline, citrus vinaigrette

PASTA SALAD VG
Roast tomatoes, arugula, zucchini, grana padano, basil buttermilk dressing

YAM AND SWEET POTATO SALAD GF, VG
arugula, caramelized onion, goat cheese

ANCIENT GRAINS GF, VG, VE, DF
Braised kale and radicchio, sweet onion, cucumber, grannysmith apple, sunflower seeds, fresh herbs, tandoori dressing

BENTO SALAD VG, VE, DF
Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame tari dressing

ASSORTED COOKIES AND SQUARES
LEVEL GROUND COFFEE AND SELECTION OF TEA

GF - GLUTEN FREE  VG - VEGETARIAN  VE - VEGAN  DF - DAIRY FREE

Does not include taxes and 15% operations fee
BUILD YOUR OWN LUNCH
30 pp
Based on a minimum of 20 guests

Vegetables and Salads (choose 3):

BUTTERED SEASONAL VEGETABLES
fresh herbs and sea salt

ROASTED ROOT VEGETABLES

STIR FRIED VEGETABLES
fresh cilantro, garlic, ginger and sesame

ROASTED BABY YUKON GOLD POTATOES
butter, fresh tarragon, sea salt

STEAMED BASMATI RICE
coconut milk, cilantro

GATHERED GREENS GF, VG, DF
featuring Top Soil Urban Farm greens, carrots, beets, sunflower seeds, cucumber, cherry tomatoes, Urban Bee honey vinaigrette

CAESAR VG
romaine, croutons, parmesan cheese, caesar dressing, crispy capers

BENTO SALAD VG, VE, DF
soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame tari dressing

ANCIENT GRAINS GF, VG, VE, DF
braised kale and radicchio, sweet onion, cucumber, granny smith apple, sunflower seeds, fresh herbs, tandoori dressing

Entrees (choose 1):

HOUSE SMOKED BRISKET
arugula, vegetable slaw, bread and butter pickles, sesame steak sauce

KOREAN FRIED CHICKEN
pickled vegetable and kimchi slaw, Korean BBQ sauce, toasted sesame seeds (recommended with basmati rice)

BUTTER CHICKEN
Rosstown Farms chicken breast, mild curry sauce, toasted naan, mango chutney (recommended with basmati rice)

CHICKEN PARMESAN
Rosstown Farm chicken breast, rustic tomato-basil sauce, pan seared risotto, shaved grana padano

LASAGNA
meat lover’s or vegetarian with roasted vegetables spinach and ricotta, mozzarella

QUICHE VG
served alfresco, oven-dried tomatoes, grana pad a no, arugula pesto

GOURMET MAC AND CHEESE GF, VE
rice macaroni, oven-dried tomatoes, roasted red peppers, coconut milk, nutritional yeast, miso, vegan cheddar

ASSORTED COOKIES AND SQUARES
LEVEL GROUND COFFEE AND SELECTION OF TEA

Additional entree $9 PP
Vegetarian or vegan entree may be ordered individually

GF - GLUTEN FREE  VG - VEGETARIAN  VE - VEGAN  DF - DAIRY FREE

Does not include taxes and 15% operations fee
MEETINGS PACKAGE

30 pp
Based on a minimum of 20 guests

BREAKFAST & MORNING START
Selection of breakfast breads and pastries
Level ground coffee and organic tea

LUNCH
Chef's selection of assorted sandwiches and wraps or choose 3:

HAM AND BRIE
Top Soil Urban Farm greens, cranberry-apple chutney, dijon aioli

ROSSDOWN FANS CHICKEN AVOCADO WRAP
Tomato, dijon aioli, Top Soil Urban Farm greens, bacon and onion jam

BC OCEAN WISE SALMON
Marinated vegetable slaw, green onion, togarashi mayo, tari sauce

SLOW ROASTED BEEF
Aged cheddar, grilled red onions, roasted pepper aioli, arugula

RAINBOW WRAP VG
Beets, carrots, compressed pear, avocado, pea shoots, alfalfa sprouts, feta

CURRIED EGG SALAD WRAP VG, DF
Top Soil Urban Farm salad greens, cucumber, green onion, alfalfa sprouts, mango, herb aioli

MOROCCAN TABBOULEH WRAP VE
Roasted sweet potato and cauliflower, baby tomatoes, Top Soil Urban Farms kale salad, smoked paprika hummus

Gluten free bread is available at an additional $1 PP

Soups and Salads (choose 1):

CHEFS DAILY CREATION

GATHERED GREENS GF, VG, DF
Featuring Top Soil Urban Farm greens, carrots, beets, sunflower seeds, cucumber, cherry tomatoes, Urban Bee honey vinaigrette

ANCIENT GRAINS GF, VG, VE, DF
Braised kale and radicchio, sweet onion, cucumber, Granny Smith apple, sunflower seeds, fresh herbs, tandoori dressing

BENTO SALAD VG, VE, DF
Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame tari dressing

YAM AND SWEET POTATO SALAD VG, DF
Arugula, caramelized onion, goat cheese

ASSORTED COOKIES AND SQUARES
LEVEL GROUND COFFEE AND SELECTION OF TEA

GF - GLUTEN FREE  VG - VEGETARIAN  VE - VEGAN  DF - DAIRY FREE

Does not include taxes and 15% operations fee
PLATED DINNER

Menu prices are per person based on a 3 course meal for a minimum of 50 guests. Please select one appetizer or soup, entrée and dessert. The menu price is set based on the preselected entrée of choice. Show plates, appetizer or dessert has a surcharge of $7 and $5. All meals include dinner rolls, butter, coffee and tea.

APPETIZERS
Choice of 1 Appetizer or Soup

TOMATO BASIL TART
Arugula & fennel salad, pine nuts, puffed goat cheese balsamic fluid gel

“RAW” SALAD
Carrot & cucumber ribbons, fennel, radish, snap peas, celery, black olives, buttermilk drizzle

ARUGULA MELON SALAD
Prosciutto, fried ciabatta, spiced watermelon gastrique

SOUPS

CAULIFLOWER CREAM
Qualicum Bleu Claire, caramelized pear, scallion oil

FRENCH ONION
Qualicum gruyere crisp, thyme and beef broth, caramelized onion salad

SPLIT PEA AND HAM
Berryman Farms pork belly, spring pea broth, puffed rice, creamed Silver Rill corn

APPETIZER SHOW PLATES
If you are looking for a show stopper, consider one of these talking piece appetizers.

SEARED SCALLOP / 7
Fingerling potato, cucumber, romaine rib, dill crème fraiche

TORTELLINI / 7
Sooke foraged mushrooms, watercress, potato crisps, smoked aioli

ALBACORE TUNA CRUDO / 7
Roasted mushrooms, watercress, potato crisps, smoked aioli

ENTREES

SHORT RIB / 51
Sous vide medium rare, rosti potato, cauliflower purée, baby carrots, broccolini, garlic crisps

BEEF TENDERLOIN / 61
Glazed beets, yam purée, potato-leek croquette, demi-glace

CHICKEN MARBELLA / 48
Parmesan polenta, dried plums, olives, capers

HALIBUT / 63
Fingerling potato & chard rib salad, pancetta vierge

SALMON / 51
Herb purée, bean salad, preserved lemon oil, fried rice cake, pepper fritters

ROASTED CHICKEN / 50
Chorizo chips and dupuy lentil cassoulet

STUFFED PORTOBELLO MUSHROOM GLOBE / 50
Spiced lentil, carrots, celery, roasted garlic, smoked tomato sauce
PLATED DINNER

DESSERTS
Choice of 1

MAPLE RYE CAKE
Layered genoise, hazelnut purée, pine nut praline, raspberry chiffon, Sea Cider Rum Runner gastrique, apple chip

CHOCOLATE ‘AERO’
2% Jazz coffee anglaise, Arcango noir 85% cocoa ‘aero’, torched coconut meringue, puffed white chocolate, passionfruit semifreddo, pistachio crumb

EARL GREY TART
Lavender mousse, hazelnut nougat, macerated blood orange

Coffee & tea included

DESSERT SHOW PLATES
If you’re looking for a show-stopping end to your dining, consider one of these desserts.

PASSIONFRUIT NAPOLEAN
Butler Farms hazelnut crunch, passion fruit cream, Gobind Farms berries, Arcango 85% cocoa mousse drops, caramel corn-pistachio clusters.

RASPBERRY WHITE CHOCOLATE TART
Pistachio custard, mango ragout

CHOCOLATE TRIO
White chocolate shake, dark chocolate paté, orange crisp, chocolate caramel torte, raspberry gel

$5 surcharge

PLATED DINNER ADD ONS

4TH COURSE OPTION / 8
Soup or appetizer

DARK & WHITE CHOCOLATE TRUFFLES / 5
with Coffee & Tea
2 per person

ADDITIONAL PRE-SELECTED ENTRÉE CHOICE / 10
RECEPTIONS

LIGHT RECEPTION MEALS
Prices are per person, offering 4 bites each
Up to 1 hour service pre dinner. Minimum of 30 guests

LIGHT RECEPTION #1 / 11
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

AHÍ TUNA NIGRI
Sushi rice, togarashi mayo, benito flakes, tobiko GF / DF
Pan Seared Polenta, herb chevre, sun dried tomato GF
Spanakopita

LIGHT RECEPTION #2 / 13
HORS D’ŒUVRES
Grilled Prawns, Caesar dip GF / DF

Duck Confit Flatbread
Compressed pear, blue Claire, red wine gastrique

WATERMELON & FETA
Sweet balsamic fluid gel

FALAFEL KOFTA
Cucumber-cumin yogurt

ANTIPASTO SPREADS
Herb-artichoke dip, red pepper, chickpea spread, tomato
bruschetta, flatbreads & crackers

MEAT & CHEESE
Smoked ham, Dijon rosemary beef, genoa salami, capicola,
prosciutto, Qualicum & Comox Valley, goat, brie, smoked cheddar,
raclette, blue Claire, flatbreads & crackers

MEDIUM RECEPTION #2 / 35
HORS D’ŒUVRES

GRILLED PRAWNS
Caesar dip GF / DF

DUCK CONFIT FLATBREAD
Compressed pear, blue Claire, red wine gastrique

WATERMELON & FETA
Sweet balsamic fluid gel

FALAFEL KOFTA
Cucumber-cumin yogurt

CHARCUTERIE
Housemade charcuterie, traditionally cured meats and game
terrine, olives, fruit compote, flatbreads & crackers

ARTISAN CHEESE
Locally made Quebecois cheese, St. Raymond, blue brie, triple
cream brie, ash preserved goat cheese, fig compote, fresh
grapes, flatbreads & crackers

WEST COAST SEAFOOD SELECTION
Poached shrimp, BC salmon lox, Albacore tuna, hot smoked &
candied west coast salmon, tomato horseradish sauce, flatbreads
& crackers

GF - GLUTEN FREE   DF - DAIRY FREE

MEDIUM RECEPTION MEALS
Prices are per person, offering 8-10 bites each
Up to 2 hour reception. Minimum of 30 guests

MEDIUM RECEPTION #1 / 30
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

AHÍ TUNA NIGRI
Sushi rice, togarashi mayo, benito flakes, tobiko GF / DF

PAN SEARED POLENTA
herb chevre, sun dried tomato GF

SPANAKOPITA

COAST SUSHI
Wild BC salmon, sesame coriander crab, pickled ginger, wasabi,
soya sauce

Prices include cuisine & equipment and are per person unless
otherwise stated.

On-site chef if required is additional and charged at $27 per
hour / min 4 hours.

Prices do not include tax or 15% operations fee

Minimum order of 30 guests
RECEPTIONS

RECEPTION REPLACEMENT MEALS
Prices are per person, offering 15-18 bites each

MEAL REPLACEMENT RECEPTION #1 / 45
Minimum of 40 guests
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

PAN SEARED POLENTA
Herb chevre, sun dried tomato GF

COAST SUSHI
Wild BC salmon, sesame coriander crab, pickled ginger, wasabi, soya sauce

ANTIPASTO SPREADS
Herb-artichoke dip, red pepper, chickpea spread, tomato bruschetta, flatbreads & crackers

CHEESE FONDUE
Emmenthal-white wine or paprika-goat cheese, grapes, apples, toasted French baguette

MARINATED FLANK STEAK
Grilled rare & carved, sesame orange & daikon slaw, flatbreads & crackers

POLENTA FRIES
Spicy tomato, wilted spinach, shaved parmesan

GRILLED MARINATED VEGETABLES
Grilled zucchini, tomatoes, eggplant, asparagus, red pepper, fennel, fresh cracked pepper

SOMETHING FOR EVERYONE
Truffles, lemon tarts, sea salt: chocolate tarts, chocolate dipped strawberries, mini cheesecakes

DECORATED SLICED FRUIT
Honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

MEAL REPLACEMENT RECEPTION #2 / 55
Minimum of 40 guests
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

PAN SEARED POLENTA
Herb chevre, sun dried tomato GF

WEST COAST SEAFOOD SELECTION
Poached shrimp, BC salmon lox, Albacore tuna, hot smoked & candied west coast salmon, tomato horseradish sauce, flatbreads & crackers

MEZZE PLATTER
Marinated feta, olives, pistachio, goat cheese, popcorn chickpeas, artichokes, grilled squash, spring onions, red pepper hummus, flatbreads & crackers

ROOT VEGETABLE CHIPS
Yellow & gold beetroot, sweet potato yam, parsnip & Yukon gold potato

SAFFRON SHRIMP SALAD ROLLS
Rice paper rolls & vermicellinooodles, mango, mint, crisp vegetables, sweet kaffir lime-chili sauce

RISOTTO FLAMBE Chef Attended
Herb-parmesan risotto, choice of toppings: roasted forest mushrooms, marinated beef sirloin, herb-rubbed chicken

PATISSERIE
Madeleine, palmiers, macarons, eclairs, petit fours, dipped strawberries

ARTISAN GELÉES
Colourful fruit gelées, fresh grapes, berries, gold shimmer
Decorated Sliced Fruit, honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

GF - GLUTEN FREE

Prices include cuisine & equipment and are per person unless otherwise stated.

On-site chef if required is additional and charged at $27 per hour / min 4 hours.

Prices do not include tax or 15% operations fee

Minimum order of 30 guests