

DINNER BUFFET SELECTIONS

BEACHES BUFFET

(minimum 30 guests)

SALADS

*Eight Handpicked Baby Lettuces with Assorted House Made Dressings
Carrot and Raisin Slaw handcrafted in a Honey and Grainy Dijon Dressing
Garden Vegetable Basket with Chef's Seasonal Vegetable Dip
Tomato & Cucumber Mosaic with Basil Marinated Baby Bocconcini
and Balsamic Vinaigrette
Pasta Salad with Sundried Tomatoes, Artichokes, Shaved Fennel and Olives
in Apple- Lime Dressing*

Choose two Entrees:

*Grilled Chicken Breast with Forest Mushrooms in a Marsala Thyme Jus
Baked Marinated Wild Salmon draped in Lemon Herb Cream on Braised Leek Fondue
Baked Basa Fillets Topped with Hand Peeled Shrimp and Tarragon Brandy Sauce
Crispy Nine Cut Marinated Chicken with Lemon-Pepper Thyme Sauce
Slow-Roasted Maple-Glazed Rosemary Pork Loin with Peppercorn Demi Glaze
Tri-Colour Cheese Tortellini Baked with Three Cheeses, Sweet Basil Tomato Sauce*

~

Choose one of the following:

*Tri-Coloured Roasted Baby Nugget Potatoes tossed with Fresh Herbs
Basmati Rice Pilaf*

~

*Steamed Six Vegetable Entourage tossed in Garlic Honey Butter
Basket of assorted fresh baked Bread Rolls & Butter*

DESSERT

*Seasonal Fresh Fruit Cascade with Decorative Centrepiece
Chef's Selection of locally produced Cakes, Flans and Pies
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Tea
. . . 33.95 per person*

Additional Entrée Selections. . . 3.95 per person

*Add Top Sirloin Carving Station . . .5.95 per person
(Minimum of 30 people)*

DINNER BUFFET SELECTIONS

MEDITERRANEAN BUFFET

(minimum 30 guests)

SALADS

Caesar Salad with Parmesan Cheese & Garlic Croutons
Farro Salad with Olives, Garlic, Roasted Tomatoes and Shaved Red Onions
Greek Salad with Feta Cheese and Kalamata Olives
*Marinated Chick Pea Salad with Roasted Butternut Squash, Basil,
Toasted Macadamia Nuts and Roasted Red Peppers*
Variegated Organic Tomato & Baby Bocconcini Salad with Basil Vinaigrette

PLATTERS

*Antipasto Platter including, Grilled Mediterranean Vegetables with a Collection of
Mixed Marinated Olives*
Sliced Mediterranean Deli Meats Presented with Pickles and Marinated Vegetables

Choose two Entrees:

Baked Marinated Wild Salmon with Hand Cut Salsa
Grilled Beef or Chicken Kabobs with Sweet Peppers, Mushrooms and Tzaziki Sauce
Lemon and Garlic Marinated Braised Lamb Shoulder in a Tomato-Olive Jus
*Grilled, Marinated Chicken Breast with Pine Nuts & Fried Capers,
Black Olive Cream Sauce*
Tri-Colour Cheese Tortellini Baked with Three Cheeses, Sweet Basil Tomato Sauce

~

Roasted Mediterranean Vegetables
Roasted Greek Style Potatoes
Focaccia & Pita Bread Basket

~

CARVING STATION

Roasted Leg of Lamb marinated and stuffed with Rosemary, Olive Oil & Garlic
Or
Roasted Top Sirloin Au Jus

DESSERT

Chef's Selection of Cakes, Flans and Pies
Assorted Mini Pistachio Baklava Confections
Seasonal Fresh Fruit Cascade with Decorative Centrepiece
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Tea
. . . 35.95 per person

DINNER BUFFET SELECTIONS

THE COAST CLASSIC BUFFET

(Minimum 30 People)

SALADS

*Eight Handpicked Baby Lettuces with Assorted House Made Dressings
Roasted Beetroot and Fennel with Goat Cheese with Orange Vinaigrette
Tri-Colour Baby Nugget Potato Salad with Egg and Dijon Mustard
Carrot and Raisin Slaw handcrafted in a Honey and Grainy Dijon Dressing*

PLATTERS

*Chilled Seafood Presentation including Poached BC Salmon with Lemon & Dill
Crème Fraîche, Saffron Clams, Pernod Mussels and Sweet Gulf Shrimp
Sliced Deli Meat Display, with Pickled Vegetables and Mixed Olives
Garden Vegetable Basket with Chef's Seasonal Vegetable Dip*

Choose two Entrees:

*Grilled Chicken Breast with Forest Mushrooms in Rosemary Marsala Cream
Duo of Shrimp and Basa in Brandy Lobster Sauce with Scallion Coulis Drizzle
Pan Seared BC Wild Salmon with Braised Leek Fondue
Slow Roasted, Maple Glazed Rosemary Pork Loin with Apple Brandy Demi Glaze
Tri Coloured Cheese Tortellini baked with Three Cheeses in an Italian Sausage
Tomato Herb Ragout
Spinach & Cheese Baked Cannelloni with Parmesan Cheese and Béchamel Sauce
Handmade Baked Lasagna (meat or vegetarian available)*

~

*Steamed Six Vegetable Entourage tossed in Garlic Honey Butter
Tri-Coloured Roasted Baby Nugget Potatoes tossed with Fresh Herbs
Basket of assorted freshly baked Bread Rolls & Butter*

CARVING STATION

*Baron of Beef with Caramelized Shallot Demi Glaze
or
Bone in Saskatchewan Ham glazed with Rosemary & Maple Syrup*

DESSERT

*Seasonal Fresh Fruit Cascade with Decorative Centrepiece
Chef's Selection of locally produced Cakes, Flans and Pies
Canadian and International Cheese with Crackers, Seasonal Berries and garnished
with Assorted Dry Fruits
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Tea
. . . 41.95 per person*

PLATED DINNER SERVICE

All Plated Dinners include Assorted Freshly Baked Bread Rolls with Butter
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas

Minimum 35 people, the same meal is required for all guests, priced per person

Entrees:	Two Courses	Three Courses
Wild Mushroom Mousse Stuffed Chicken Breast Goat Cheese Stuffed Potato Confit, Braised Fennel, Smoked Paprika Bacon Cream	..27.00	..29.00
Cumin Crusted Rare Albacore Tuna Layered Lime Butter Potato Mille Fuille, Fresh Guacamole, Broccolini, Grimrod Sauce	..27.00	..29.00
Braised Five Spice Short Rib Butternut Squash Risotto, Prosciutto Wrapped Asparagus with Boursin	..27.00	..29.00
Tandori Chilli Salmon Spaghetti Squash, Cippoline Onions, French Beans, Aloo tikkis, Raita	..28.00	..30.00
Marinated Grilled Herbed N.Y Strip Steak Tomato Cocotte stuffed with Spinach Onion & Feta, Safeco Garlic Pomme Frites, Thyme Demi Glace	..29.00	..31.00
Smoked Dutch Baby Back Ribs Tri Coloured Roast Nugget Potato, Cobbed Corn, Sweet Chipotle B.B.Q Sauce	..29.00	..31.00
Grilled Herb Dusted Port Hardy Halibut Sweet Potato Ravioli, Buttered Verte Asparagus, Lemon Vanilla Bean Blanquette	..32.00	..34.00
Fraser Valley Duck Duet Tea Smoked Duck Breast, Spiced Duck Sausage, Cherry Caramelized Onion Bread Pudding, Stuffed Zucchini, Dijon Poultry Fond	..33.00	..35.00
Seared Sablefish Sauteed Swiss Chard Leek and Pepper Julienne, Truffle Mashed Potato	..33.00	..35.00
Bacon Wrapped Beef Tenderloin Potato Rosti, Baby Vegetable Medley, Raspberry Glace	..35.00	..37.00
Citrus Lavendar Crusted Rack of Lamb Boursin stuffed Potato Croquette, Julienne Vegetable & wilted Spinach, Honey Demi Glace	..37.00	..39.00

Please see next page for Starter and Dessert selections

PLATED DINNER SERVICE

*All Plated Dinners include Assorted Freshly Baked Bread Rolls with Butter
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas
Minimum 30 people, the same meal is required for all guests, priced per person*

Choose one of the following Starters:

Thai Coconut Vegetable Soup

Carrot Veloute

Cream of Cauliflower with Truffle Oil

Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries

Toasted Macadamia Nut Salad with Feta Slivered Onions and Vanilla Watermelon Dressing

Beet Salad with Goat Cheese, Pecans and Shallot Dressing

Caesar Salad with Pancetta

Choose one of the following Desserts:

Crème Caramel

*Baked Lattice Individual Apple Pie
with Cinnamon Cream*

*Mini Fresh Berry Pavlova
with Kiwi Coulis*

*Chocolate Ganache Pyramid Cake
with Coffee Chantilly Cream*

*Jack Daniels Chocolate Mousse
with Biscotti*

Chef's Freshly Baked Cheesecake

COCKTAIL RECEPTIONS

HOT CANAPES	per dozen
<i>Country Style Sausage Rolls with Chipotle Ketchup</i>	. . . 18.95
<i>Veggie Spring Rolls with Plum Sauce</i>	. . . 18.95
<i>Chef's Selection of Mini Quiches</i>	. . . 18.95
<i>Tarragon Chicken Phyllo Purses with Burned Orange Vinaigrette</i>	. . . 19.95
<i>Open-Faced Mini Croque Monsieur</i>	. . . 19.95
<i>Mini Veggie Samosas with Tamarind Chutney</i>	. . . 19.95
<i>Chicken Micro Pot Pie</i>	. . . 19.95
<i>Mini Crab Cakes with Cilantro Mayonnaise</i>	. . . 20.95
<i>Chicken Satay with Peanut Sauce</i>	. . . 21.95
<i>Roast Beef in a Micro Yorkshire Pudding with Horseradish Mayonnaise</i>	. . . 22.95
<i>Bacon Wrapped Scallops</i>	. . . 24.95
<i>Tempura Prawn Skewers with Ponzu Sauce</i>	. . . 24.95

COLD CANAPES	per dozen
<i>Sundried Tomato, Artichoke and Black Olive Tapenade on a Baguette Toast Point</i>	. . . 19.95
<i>Variety Melons wrapped in Prosciutto with Balsamic Port Reduction</i>	. . . 19.95
<i>Fluted Cucumber Rounds Adorned with Chipotle Cream Cheese Mousse</i>	. . . 19.95
<i>Tomato & Bocconcini Brochette with Basil Vinaigrette</i>	. . . 19.95
<i>"B.L.T." Cherry Tomato filled with Double Smoked Centre Cut Bacon and Chiffonade of Baby Romaine with 1000 Island Dressing</i>	. . . 19.95
<i>House Cured Hickory Smoked Salmon Rose with Lemon Chive Cream Cheese on a Waffle-Cut Potato Crisp</i>	. . . 19.95
<i>Poached Prawn with Tequila Lime Cocktail Sauce</i>	. . . 24.95
<i>Heart of Palm Stuffed with Tandoori Lobster</i>	. . . 24.95

HAND MADE SUSHI	per roll (8pc)
<i>Sterling Beef Tataki Roll with Horseradish and Asparagus</i>	. . . 5.95
<i>Smoked Salmon Crunch Roll</i>	. . . 6.95
<i>Chicken Saltimbocca Roll: Sage, Chicken and Prosciutto</i>	. . . 6.95
<i>California Roll</i>	. . . 6.95
<i>Tempura Prawn Dynamite Roll</i>	. . . 7.95
<i>Spicy Tuna Roll</i>	. . . 7.95

RECEPTIONS

<i>Roast Baron of Beef au jus with Carver, condiments & assorted Bread Buns (Minimum 50 people)</i>	<i>. . . 9.95 per person</i>
<i>Chilled Seafood Platter with Salmon, Shrimp, Mussels and Clams with Lemon & Chive Crème Fraîche and cocktail sauce (Serves 50)</i>	<i>. . . 250.00</i>
<i>House Cured, Hickory Smoked Wild Salmon Platter served with Toast Points Red Onions, Capers & Lemon Cream Cheese (serves 30)</i>	<i>. . . 125.00</i>
<i>Survey of Canadian, Local and International Cheese served with Assorted Crackers & garnished with Dried Fruit and Grapes</i>	<i>. . . 5.75 per person</i>
<i>Assorted Fancy Finger Sandwiches (2 per person, Minimum of 20 people)</i>	<i>. . . 5.50 per person</i>
<i>Antipasto Platter including a selection of Grilled Mediterranean Vegetables Mixed Olives Pickled Vegetables, Bocconcini and Aged Balsamic Glaze (serves 30)</i>	<i>. . . 125.00</i>
<i>Charcuterie Platter includes a selection of Specialty Deli Meats, Mixed Olives, Condiments, Crostini and Crackers (serves 30)</i>	<i>. . . 135.00</i>
<i>Garden Vegetable Basket with Chef's Selection of Fresh Dips</i>	<i>. . . 3.50 per person</i>
<i>Assorted Rice Crackers or Mixed Nuts</i>	<i>. . . 3.00 per person</i>
<i>Taco Chips with Salsa (serves 12 guests)</i>	<i>. . . 24.95 per basket</i>

WINE LIST

Red Wine

Domestic

Merlot, Calona Artist Series - BC	24
Merlot VQA, Jackson Triggs - BC	29

Import

Shiraz, Hardy's VR - Australia	24
--------------------------------	----

White Wine

Domestic

UnOaked Chardonnay, Calona - B.C.	24
Chardonnay VQA, Jackson Triggs - BC	28

Import

Chardonnay, Hardy's - Australia	24
---------------------------------	----

Punches (Serves Approx. 40)

Fruit Punch	55.00 per gallon
Domestic Champagne Punch	100.00 per gallon
Liquor Punch	130.00 per gallon

BANQUET BAR

House Brands

*Regular Bar Brand Liquor - Ballantines, Wiser, Polar Ice, Beefeater, Lamb's
Domestic Beer - Tree Brewing, Coors Light,
Domestic Red and White Wine - Calona Merlot & Calona UnOaked Chardonnay*

Premium Brands

*Premium Bar Brand Liquor - Chivas, Crown Royal, Absolut, Bombay Blue Sapphire, Bacardi,
Import Beer - Corona, Heinekin
Import Red and White Wine - Hardy's Shiraz & Hardy's Chardonnay*

Host Bar Pricing

The host purchases all drinks for the attending guests, all host tickets must be provided by the hotel.

House Brands
5.00 per drink

Premium Brands
5.75 per drink

Non Alcoholic
Red Bull - 4.50
Soft Drinks, Mineral Water, Juice - 2.25

Prices do not include Applicable Taxes and Service Charge

Cash Bar Pricing

The attending guests purchase their own drinks.

House Brands
5.75 per drink

Premium Brands
6.50 per drink

Non Alcoholic
Red Bull - 5.00
Soft Drinks, Mineral Water, Juice - 3.00

*Bar Service includes Soft Drinks, Orange Juice, Tomato Juice, Clamato Juice, &
Cranberry Juice for Mix and Fresh Garnishes*

*The Coast Tsawwassen Inn must supply all Alcoholic Beverages.
Beverages may be purchased on either a host or cash-bar basis.*

*Should the bar revenue be less than \$250.00 a Bartender charge of \$18.00/per hour will apply. If the
function should fall on a Statutory Holiday the bar revenue must exceed \$500.00 or a Bartender
Charge of \$45.00/per hour will apply.*