

LUNCHEON BUFFET SELECTIONS

THE BOUNDARY BAY LUNCH BUFFET

Chef's Soup Creation

Choose one of the following Salads:

Bocconcini and Tomato Salad with Basil Vinaigrette
*Seashell Pasta with Marinated Mediterranean Vegetables, Mixed Olives
& Sundried Tomato Vinaigrette*
Baby Potato Salad
Carrot and Raisin Slaw in Honey Dijon Dressing
Handpicked Baby Greens with Italian and Raspberry Vinaigrettes

Choose Three Types of Sandwiches:

House Smoked Wild Sockeye Salmon on Rye and White Bread
with Dill Cream Cheese, Shaved Red Onion, Capers, Vine Tomatoes and Butter Leaf Lettuce
Smoked Turkey and Bacon on Multigrain
with Cranberry Mayonnaise, Vine Tomatoes and Butter Leaf Lettuce
Open Faced Baby Shrimp Salad Sandwich
with Butter Lettuce and Vine Tomatoes on a Toasted Croissant
Egg Salad on Rye and White
Genoa Salami, Summer Sausage and Smoked Turkey
with Butter Leaf Lettuce and Vine Tomatoes on a Toasted French Baguette
Open Faced Curried Chicken Salad on a Toasted English Muffin
Grilled, Marinated Vegetables and Brie Cheese on a Grilled Garlic Baguette
Tuna Salad on Whole Wheat and Sourdough

Choose one of the following Desserts:

Chef's Selection of Dessert Bars
Seasonal Fresh Fruit Display
Lemon Meringue and Pecan Pie
Crème Caramel
Assorted Freshly Baked Jumbo Cookies

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas
. . . 15.50 per person

Add to any of the above Luncheon Selections
Seasonal Fresh Fruit \$3.50 per person
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)

Prices based on 1.5 sandwiches per person

LUNCHEON BUFFET SELECTIONS

AFTERNOON TEA LUNCH

Vegetable Crudités with Seasonal Dip

An Array of Elegant Finger Sandwiches

*Fillings to include: Smoked Salmon,
Egg & Cucumber, Tuna, Ham & Tomato*

~

Orange & Cranberry Scones

served with Strawberry Preserve & Thick Cream

Apple Squares

Mini Berry Tart

Chef's Seasonal Petit Fours

Seasonal Fresh Fruit

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee

Tazo Regular & Herbal Teas

. . . 16.95 per person

BUILD YOUR OWN BURGER

(minimum 20 people)

Chef's Daily Soup Creation

Choose one of the following:

Tossed Green Salad with House Dressings

Garden Vegetable Basket with Seasonal Vegetable Dip

Tri-Colour Baby Potato Salad with Chopped Hardboiled Egg and Dijon Mustard

~

Fire-Grilled White and Whole Wheat Kaiser Buns

Sliced Tomatoes, Pickles, Onions, Leaf Lettuce & Pea Shoots

Sliced Cheddar and Jack Cheese

Charbroiled Sterling Beef and Supreme Veggie Patties

Relishes & Condiments

Lemon Meringue and Pecan Pies and an Array of Dessert Bars

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee

Tazo Regular & Herbal Teas

. . \$16.95 per person

Add Chicken Burgers . . . \$2.75 per person

Add Double Smoked Canadian Maple Bacon . . . \$1.50 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

FAJITA LUNCH BUFFET

(minimum 20 people)

Caesar Salad

House Caesar Dressing, Garlic Croutons, Lemon and Heart of Romaine Lettuce

Chef's Daily Soup Creation

Choose two hot entrées :

*Fork Tender Braised Sterling Beef
Charbroiled, Marinated, Boneless Garlic Chicken Breast
Southwest Adobo Style Pulled Pork
Marinated Baked Basa with Baby Shrimp Salsa Verde*

served with:

*Sautéed Peppers, Onions and Mushrooms
Refried Beans
Mexican Style Pilaf Rice
Grilled Tortillas
Hand Cut Salsa
Sour Cream
Guacamole*

Choose one of the following Desserts:

*Chef's Selection of Dessert Bars
Seasonal Fresh Fruit Display
Lemon Meringue and Pecan Pies
Dulce de Leche Flan
Assorted Freshly Baked Jumbo Cookies*

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee

Tazo Regular & Herbal Teas

. . 17.95 per person

Additional Entrée 3.95 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

ITALIAN LUNCH BUFFET (minimum 20 people)

Chef's Daily Soup Creation

Choose one of the following Salads:

Bocconcini and Organic Vine Tomato Salad with Basil Vinaigrette
Grilled Marinated Vegetable Antipasto Platter with Mixed Olives
Roasted Marinated Sweet Pepper and Shaved Fennel with Balsamic Glaze
Handpicked Baby Greens with Italian and Raspberry Vinaigrettes

Choose Two Pastas:

Handmade Lasagna al Forno (vegetarian or meat)
*House Smoked Chicken Penne with Black Olives, Artichoke Hearts,
Sundried Tomatoes and Parmesan Cheese in a Rosemary and Garlic Tomato Sauce*
Penne Misto Mare: Scallops, Shrimp and White Fish in a White Wine Garlic Cream Sauce
*Pesto Farfalle with Oven Dried Grape Tomatoes, Forest Mushrooms,
Roasted Asparagus, Toasted Pine Nuts and Fresh Herbs*
Baked Spinach and Ricotta Cannelloni with Béchamel and Parmesan
Charbroiled Chicken Farfalle with Green Peas, Prosciutto, Olive oil and Parmesan

Grilled Focaccia Basket with Butter

Choose one of the following Desserts:

Chef's Selection of Dessert Bars
Seasonal Fresh Fruit Display
Lemon Meringue and Pecan Pies
Tiramisu

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas
. . 16.25 per person

Add a third Pasta selection . . . 2.95

Add to any of the above Luncheon Selections
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)

LUNCHEON BUFFET SELECTIONS

THE MAD GREEK BUFFET

(minimum 20 people)

*Grilled Heart of Romaine Salad with Frizzled Capers,
Garlic Croutons and Parmesan
Greek Salad with Kalamata Olives and Feta Cheese
Grilled Pita Bread Basket with Hummus*

Choose two Entrées:

*Grilled, Citrus-Oregano Marinated Chicken Breast Souvlaki with Tzatziki
Roasted Greek Style Shoulder of Lamb with Oregano Mint Aioli
Roasted, Rosemary and Garlic, Sterling Beef Sirloin with Natural Jus
Greek Fisherman's Whitefish and Shrimp Stew with Saffron, Herbs and
Rich Tomato Fennel Broth*

~

*Infused Extra Virgin Olive Oil Roasted Mediterranean Vegetables
Greek Style Rice
Roasted Greek Style Fondant Potatoes*

Dessert

*Assorted Mini Pistachio Baklava Confections
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas
. . . 21.95 per person*

Add a third Entrée . . . 3.95 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

THE SULTAN'S FEAST

(Minimum 20 guests)

Choose two of the following:

Tossed Green Salad with Cumin Vinaigrette Dressing
Tomato & Cucumber Salad with Lemon Vinaigrette
Chick Peas & Red Onion Salad with a Spicy Cilantro Dressing

~

Choose two of the following:

Our Famous Butter Chicken (Murg Makhani) with Tamarind Chutney
Lamb Vindaloo Curry with Fenugreek Chutney
Pea and Cheese Curry (Mutter Paneer) with Tomato-Ginger Chutney
Cauliflower and Potato (Aloo Ghobi) with Star Anise Apple Chutney
Shrimp and Whitefish in a Saffron-Cardamom Yogurt Curry with Preserved Lemon

~

Basmati Rice with Peas and Cumin Seeds
Seasonal Fresh Vegetables
Naan Bread Basket
Raita

Dessert

Vanilla-Coconut Rice Pudding with Toasted Pistachios and Saffron-Rosewater Syrup
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Tea

. . . 21.95 per person

. . . Additional entrée 3.95 per person

Add to any of the above Luncheon Selections

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)

LUNCHEON BUFFET SELECTIONS

DELUXE LUNCHEON BUFFET

(minimum 20 people)

Choose two of the Following:

Chef's Daily Soup Creation
Tossed Green Salad with your choice of two dressings
(Balsamic, Raspberry Vinaigrette, Ranch, Blue Cheese)
Garden Vegetable Basket with Chef's Seasonal Vegetable Dip
Tri-Coloured Baby Nugget Potato Salad with Hardboiled Egg & Dijon Mustard

Choose three Entrees:

Rainbow Cheese Tortellini Baked in Roasted Garlic and Herb Three Cheese Sauce
Penne Pasta with Forest Mushrooms, Toasted Pine Nuts, Basil & Truffled Parmesan
Cream Sauce
Nine Cut Crispy Five Spiced Chicken with Honey Garlic Glaze
Pan Seared Wild Salmon with a Lemon & Herb Cream Sauce
Slow Roasted, Maple Glazed Rosemary Pork Loin with Cognac Peppercorn Sauce
Seared, Boneless Chicken Breast enveloped in Goat Cheese, Artichoke & Sun-dried
Tomato Velvet
Fork Tender Braised Marinated Sterling Boneless Beef Short Ribs in Port Jus

Steamed Six Vegetable Entourage tossed in Garlic Honey Butter
Tri-Coloured Roasted Baby Nugget Potatoes tossed with Fresh Herbs
Assorted Bread Rolls & Butter

DESSERTS

Chef's Selection of Cakes, Flans and Pies
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Teas
. . 24.95 per person

Additional entrée. . . 3.95 per person
Add Sterling Baron of Beef Carving Station with Chef . . . 5.95 per person

Add to any of the above Luncheon Selections
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)

PLATED LUNCH SERVICE

(minimum 20 people)

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

Choose one of the following:

Carrot, Cream of Asparagus, or Tomato Soup
Roasted Beet, Goat Cheese, and Pecan Salad with Shallot Dressing
Caesar Salad with Pancetta
Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries

Entrees:	Two Courses	Three Courses
Braised Chicken Drumsticks Mushroom Artichoke Blanquette, Rosemary Roasted Potato, Broccolini	.. 18.00	.. 20.00
Chicken Breast Saltimbocca Infused with Sage wrapped in Prosciutto, Spicy Red Pepper Risotto, Vegetable Medley, Garlic Cream Sauce	.. 19.00	.. 21.00
Smoked Dutch 1/2 Rack Baby Back Ribs Tricoloured Roast Nugget Potato, Cobbed Corn (when in season) Sweet Chipotle B.B.Q Sauce	.. 20.00	.. 22.00
Braised Five Spice Short Rib Butternut Squash Risotto, Asparagus topped with Boursin	.. 20.00	.. 22.00
Grilled Coho Salmon Saffron Rice, Vegetable Medley, Fresh Pico de Gallo	.. 21.00	.. 23.00
Smoked Salted Top Sirloin Basted B.B.Q Sauce Baked Potato with fixings, Cobbed Corn (when in season)	.. 22.00	.. 24.00
Port Hardy Herbed Halibut on Aglio e olio Linguini with Chilis, Garlic, Olive Oil Peppers and Onions	.. 23.00	.. 25.00
Marinated Grilled Herbed 6oz N.Y Strip Steak Tomato Cocotte stuffed with Spinach, Onion & Feta, Pommies Duchesse, Thyme Demi Glace	.. 23.00	.. 25.00

Choose one of the following:

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

Add to any of the above Luncheon Selections
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)