

Catering Menu

Fresh. Local. Fun.



Breakfast Buffet Menus

Breakfast menus include ethically-grown, freshly brewed regular and decaffeinated coffee & tea.

Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Healthy 'Horsepower' Breakfast

Freshly baked muffins, whipped butter, includes gluten friendly

Okanagan fruit-inspired dairy-free smoothies

Fruit flavoured Greek yogurts

House made granola, dried fruits

Seasonal orchard whole fruit

23
per person

Continental

Selection of chilled fruit juices: orange, apple, grapefruit

Freshly baked mini danishes, butter croissants
and breakfast loaves

Seasonal fresh fruit salad

19
per person

Sunrise Classic Breakfast

Selection of chilled fruit juices: orange, apple, grapefruit

Freshly baked mini danishes, butter croissants
and breakfast loaves

Chive Scrambled eggs

Crispy bacon and 'Helmut's' farmers sausage

Herbed breakfast potatoes

Seasonal fresh fruit salad

27
per person

Breakfast Plated Menus

Traditionally Eggs Benedict

Canadian back bacon, toasted English muffin, hollandaise
sauce, herbed hash browns

32
per person

Ham & Swiss Breakfast Burrito

Farm fresh eggs, tomato chive salsa, herbed hash browns

29
per person

Mediterranean Vegetable Frittata

Grilled vegetables, olive tapenade, basil tomato marinara,
herbed hash browns

28
per person

Breakfast entrees include chilled orange juice, freshly baked butter croissants and mini danish
baskets, fruit preserves, honey and peanut butter, and seasonal fresh fruit platters.

Breakfast on the Go

Continental

Freshly baked muffin, seasons best whole fruit,
fruit flavoured yogurt, 7-grain granola bar, bottled juice

20
per person

Elevate

Breakfast Muffin | \$7 each

Assorted fruit and vegetable juice smoothies | \$6 each

6-7
per person

Breakfast Enhancements

Priced per guest with the purchase of a breakfast meal

<i>Toaster station, white + whole wheat bread, assorted bagels, English muffins with fruit preserves, peanut butter and honey</i>	\$5
<i>Freshly baked muffins with whipped butter, includes gluten friendly</i>	\$4
<i>Freshly baked mini danishes, butter croissants and breakfast loaves</i>	\$6
<i>Jumbo cinnamon buns with cream cheese icing</i>	\$5
<i>Assorted bagels with whipped butter and cream cheese</i>	\$5
<i>Cinnamon sugar mini doughnuts</i>	\$4
<i>Warm spiced oatmeal station with dried fruits, nuts and milk</i>	\$9
<i>Fruit flavoured Greek yogurts</i>	\$4
<i>Mason Jar housemade granola + yogurt berry parfaits</i>	\$6
<i>Freshly sliced fruit platter</i>	\$6
<i>Whole fruit</i>	\$4
<i>Herbed breakfast hash</i>	\$4
<i>Bacon + egg breakfast sandwich</i>	\$7
<i>Scrambled Eggs</i>	\$6
<i>Eggs Benedict – hollandaise sauce</i>	\$11
<i>Spinach Benedict – hollandaise sauce</i>	\$9
<i>Smoked Salmon Benedict – dill hollandaise sauce</i>	\$13
<i>Crispy smoked bacon</i>	\$5
<i>‘Helmut’s’ Farmers breakfast sausage</i>	\$4
<i>Cinnamon French toast with blueberry maple syrup + whipped butter</i>	\$8
<i>Belgian sugar waffles with strawberry compote + whipped cream</i>	\$10
<i>Buttermilk Pancakes with maple syrup, berry compote + whipped butter</i>	\$10

Beverage + Action Station Enhancements

Priced per guest with the purchase of a breakfast meal

Action station enhancements include a \$60 Chef fee per station

Food

<i>Farm fresh Egg + Omelette Station</i>	\$10
<i>Sweet crêpes with Okanagan fruits, chocolate + caramel sauce, whipped cream</i>	\$14

Beverages

<i>Ethically-grown, freshly brewed regular + decaffeinated coffee and assorted tea</i>	\$5
<i>Hot Chocolate with marshmallows and whipped cream</i>	\$4
<i>Individual chilled juices – orange, apple</i>	\$4
<i>Individual assorted soda cans</i>	\$4
<i>Individual chilled milk – 2% or chocolate</i>	\$4
<i>Individual water bottles – still or sparkling</i>	\$4
<i>Homemade Lemonade</i>	\$5
<i>Okanagan fruit-inspired dairy – free smoothies</i>	\$6
<i>‘Happy Planet’ fruit and vegetable juice smoothies</i>	\$6





Pit Stops + Specialty Breaks

Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Morning Breaks

Continental Quickie

Freshly baked mini danishes, butter croissants and breakfast loaves, whole fruits, individual chilled fruit juices, freshly brewed regular + decaffeinated coffee and tea

18
per person

Refresher Course

Assorted Kettle Chips, trail mix, freshly baked cookies, homemade lemonade, southern sweet iced tea

18
per person

Mini Big Bites

Mini quiche, freshly baked mini sausage rolls, mini breakfast croissant, Okanagan fruit smoothies

16
per person

Afternoon Breaks

Carnival Delights

Popcorn bar- aged cheddar, caramel mini corn dogs, honey mustard mini cinnamon sugar doughnuts, assorted candy, root beer floats

18
per person

Cocoa

Chocolate mousse, chocolate covered pretzels, double fudge brownies, chocolate coconut macaroons, iced mocha coffee

18
per person

Pick Me Up Power

Energy bar, chocolate covered espresso beans, fresh bananas, Rockstar energy drink, cold brew coffee

20
per person

Heart Health

Vegetable crudité with herb ranch, chips and dips (fresh tomato salsa, spiced hummus, green olive tapenade) aloe apple + pear juice

18
per person

Wine Country

Local charcuterie + cheeses, artisan breads and crackers, marinated olives, dried fruits, pickles + mustard, assorted flavoured dry sodas

18
per person



Build your own Break

Priced per guest, minimum 15 people

Food

<i>Freshly baked muffins with whipped butter, includes gluten friendly</i>	\$4
<i>Freshly baked mini danishes, butter croissants and breakfast loaves</i>	\$6
<i>Jumbo cinnamon buns with cream cheese icing</i>	\$5
<i>Cinnamon sugar mini doughnuts</i>	\$4
<i>Energy bars and/or assorted chocolate bars</i>	\$5
<i>Nutrigrain bars</i>	\$2
<i>Individual Kettle Chip bags</i>	\$4
<i>Frozen treats – Nestle® Ice cream</i>	\$6
<i>Premium Frozen treats – Haagen Dazs®</i>	\$7
<i>Mason Jar housemade granola + yogurt berry parfaits</i>	\$6
<i>Freshly sliced fruit platter</i>	\$6
<i>Whole fruit</i>	\$4
<i>Freshly baked assorted cookies</i>	\$3
<i>Vegetable crudité with herb ranch</i>	\$6
<i>Chips + dips – fresh tomato salsa, spiced hummus, green olive tapenade</i>	\$8

Beverages

<i>Ethically grown, freshly brewed regular + decaffeinated coffee and assorted tea</i>	\$5
<i>Hot Chocolate with marshmallows and whipped cream</i>	\$4
<i>Individual chilled juices – orange, apple</i>	\$4
<i>Individual assorted soda cans</i>	\$4
<i>Individual chilled milk – 2% or chocolate</i>	\$4
<i>Individual water bottles – still or sparkling</i>	\$4
<i>San Pellegrino or Evian water 750ml</i>	\$7
<i>Homemade Lemonade</i>	\$5
<i>Okanagan fruit-inspired dairy-free smoothies</i>	\$6
<i>‘Happy Planet’ fruit and vegetable juice smoothies</i>	\$6



Lunch Buffet Menus

Lunch buffets include ethically-grown, freshly brewed regular and decaffeinated coffee and tea.

Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Desert Lunch: Soup + Quicksand-wich | 28 per person

Selection of gourmet sandwiches: (Choice of 3)

- Roast AAA beef on baguette:**
Horseradish aioli, Swiss cheese, arugula
- Turkey bacon and brie on brioche:**
Cranberry aioli, lettuce
- Smoked ham and aged cheddar on multigrain bread:**
Grainy mustard aioli, fresh tomato, lettuce

- Garden harvest on olive loaf:**
Basil and balsamic marinated vegetables, roasted red pepper, hummus, mixed greens
- Smoked salmon on herb focaccia:**
Cucumber, dill cream cheese, pickled red onion
- Chicken Caesar wrap:**
Crisp apple, shaved parmesan, bacon

Soup of the Day
'Fester's Organic' locally grown green salad, selection of vinaigrette and creamy dressings
Assorted house baked cookies

Be Your Own Sandwich Artist | 28 per person

- Soup of the Day*
'Fester's Organic' locally grown green salad, selection of vinaigrette and creamy dressings
Selection of sliced deli meats
Egg salad
Sliced cheeses
- Breads, wraps, baguettes and pretzel buns*
Locally grown lettuce, sliced tomatoes, cucumber, red onion and dill pickles
Assorted spreads and condiments
Dessert squares
Fresh fruit salad

Burger Bar + Brownies | 32 per person

- 'Fester's Organic' locally grown green salad, selection of vinaigrette and creamy dressings*
Prairie grown potato salad, green onion dressing, crisp prosciutto
Char-broiled AAA beef burgers, natural grilled BBQ chicken breast, spicy black bean veggie burger
Shredded lettuce, vine-ripe tomato, dill pickles, shaved red onions
- Brioche buns*
Sliced cheddar + Swiss cheese
Crispy pancetta and sautéed mushrooms
Assorted condiments
4 varieties of brownies

La Toscana Cucina | 35 per person

- Grilled herb focaccia:**
balsamic glaze + extra virgin olive oil
Roma tomato + Fior di latte salad:
fresh herbs, arugula, balsamic
Orzo Pasta salad:
puttanesca
Vegetable minestrone soup
Italian classic tiramisu
- Grilled pesto chicken breast:**
crisp prosciutto, roasted tomatoes
Italian sausage:
Caramelized onions, tomato marinara
Seafood penne carbonara:
Green peas, charred lemon

Lunch Plated Menus

Lunch buffets include ethically-grown, freshly brewed regular and decaffeinated coffee and tea.
Three-course minimum; must include one entree. Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Soups

Roasted Tomato + Red Pepper Bisque	7
<i>Pesto cream, microgreens</i>	per person
Wild Rice & Mushroom Soup	8
<i>Truffle oil, parmesan croutons</i>	per person
Minestrone	7
<i>Focaccia crostini</i>	per person
Ocean-wise Seafood Chowder	8
<i>Pesto cream, microgreens</i>	per person

Starters

'Fester's Organic' Local Greens	9
<i>Pickled vegetables, feta, citrus dressing</i>	per person
Vine-ripe Tomato + Fior di Latte	12
<i>Pickled red onions, basil pesto, arugula, balsamic glaze</i>	per person
Romaine + Kale Caesar Salad	13
<i>Crispy bacon, shaved parmesan, garlic croutons, house dressing</i>	per person
Yellowfin Tuna Tartare Stack	16
<i>Cucumber, avocado, crispy wonton, chili oil</i>	per person
Wild Mushroom Ravioli	18
<i>Braised beef short-rib, garlic cream sauce, crispy sage, parmesan</i>	per person

Entrées

Chicken Cacciatore	26
<i>Tomato + pepper ragout, herbs, roasted baby potatoes</i>	per person
Pan-seared BC Salmon	28
<i>Saffron rice pilaf, seasonal vegetables, tomato and cucumber sauce vierge</i>	per person
Moroccan Spiced Rotisserie Pork Loin	26
<i>White bean cassoulet, seasonal vegetables, apple thyme gastrique</i>	per person
Steak Frites	31
<i>Grilled AAA beef flat iron, crispy Yukon gold fries, seasonal vegetables, demi, chimichurri</i>	per person
Roasted Vegetable Quiche	19
<i>Mixed green salad, cherry tomato chutney</i>	per person
Southwestern Cobb Salad	18
<i>Locally grown greens, cucumber, tomato, blue cheese, roasted corn, radish, black beans, creamy maple basil dressing</i>	per person

Add pulled chicken: \$6 | Add grilled shrimp skewer: \$8

Desserts

Classic Vanilla Crème Brûlée	9
<i>White chocolate cookie</i>	per person
Raspberry Almond Crostata	9
<i>Vanilla whipped cream</i>	per person
Dark Chocolate Mousse	9
<i>Macerated berries</i>	per person



All Day Packages

\$60 per person

Breakfast and lunch buffets include ethically-grown, freshly brewed regular and decaffeinated coffee and tea.

Elevate pricing is in addition to all day package price.

Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Breakfast:

Continental

Selection of chilled fruit juices (orange, apple, grapefruit), freshly baked mini danishes, butter croissants and breakfast loaves, seasonal fresh fruit salad

Elevate your breakfast:

Sunrise Classic Breakfast

Selection of chilled fruit juices (orange, apple, grapefruit) freshly baked mini danishes, butter croissants & breakfast loaves, chive scrambled eggs, crispy bacon and 'Helmut's' farmers sausage, herbed breakfast potatoes, seasonal fresh fruit salad

add 8
per person

Break Time:

Morning Break

Freshly brewed regular + decaffeinated coffee and assorted tea, Whole fruit

Afternoon Break

Freshly brewed regular + decaffeinated coffee and assorted tea, freshly baked assorted cookies

Lunch:

Lunch Buffet (your choice of):

Desert lunch: Soup + Quick-sand-wich • Be Your Own Sandwich Artist • Burger Bar + brownies

Elevate your day

Okanagan fruit-inspired dairy-free smoothies	\$6
Individual kettle chip bags	\$4
Jumbo cinnamon buns with cream cheese icing	\$5
Vegetable crudité with herb ranch	\$6





Lunch on the Go

\$25 per person

Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Preselected – choice of:

Roast AAA beef on baguette: <i>Horseradish aioli, Swiss cheese, arugula</i>	Turkey bacon and brie on brioche: <i>Cranberry aioli, lettuce</i>
Smoked ham and aged cheddar on multigrain bread: <i>Grainy mustard aioli, fresh tomato, lettuce</i>	Garden harvest wrap <i>Basil and balsamic marinated vegetables, roasted red pepper, hummus, mixed greens</i>
<i>Includes seasons best whole fruit, assorted individual kettle chips, house made cookie, & bottled water</i>	

Elevate your lunch to go:

<i>Smoked Salmon, brioche bun, cucumber, dill cream cheese, pickled red onions</i>	\$4
<i>Assorted fruit and vegetable juice smoothies</i>	\$6
Pre-selected individual salads	\$6
<i>(Tomato + Bocconcini, fresh basil, balsamic, red onion)</i>	
<i>(New potato salad, green onion dressing, crisp prosciutto)</i>	
<i>(Spinach Salad, strawberries, brie, pickled red onion, poppy seed dressing)</i>	

Stand-Up Reception Package

\$60 per person

Includes freshly brewed regular and decaffeinated coffee and tea.
Designed for a minimum of 50 guests.

Stationed Items

Artisan Cheese Platter

local + imported cheeses, Okanagan dried fruits, nuts, crackers and sliced French baguettes

Local Charcuterie Platter

Freshly brewed regular + decaffeinated coffee and assorted 'Two Leafs' tea, freshly baked assorted cookies

Garden Vegetable Crudit 

roasted garlic hummus, herb yogurt ranch

Server Passed Canap s

Pistachio Crusted Lamb Lollipops

Garnished with mint pesto

Wild Mushroom & Swiss Tartlet

Microgreens, truffle aioli

Yellowfin Tuna Tartare

Wonton cracker, avocado, cilantro

Chicken Confit Salad Rolls

Pickled carrot, hoisin, sesame

Chef Attended-Action Stations

Herb + Dijon Crusted Beef Striploin

Assorted cocktail buns, mustards, horseradish aioli

Saut ed Chili Prawns Flamb 

Garlic herb butter, pernod, chili flakes

Cold Canapés

Minimum 24 pieces of each.

Tomato Caprese

Toasted focaccia, local tomato, bocconcini, basil, aged balsamic

3
per piece

Seasonal Melon + Prosciutto

Pickled onion vinaigrette

4
per piece

Yellowfin Tuna Tartare

Avocado, cilantro, wonton cracker

5
per piece

Beef Carpaccio

Arugula, parmesan, garlic aioli

4
per piece

Chicken Confit Salad Rolls

Pickled carrot, hoisin, sesame

4
per piece

Prawn Cocktail

Cucumber, classic cocktail sauce

4
per piece

Mini Lobster Taco

Seaweed salad, sriracha aioli, cabbage slaw

7
per piece

Hot Canapés

Minimum 24 pieces of each.

Mini Stuffed Baked Potato

Chive sour cream, crisp prosciutto, Swiss cheese gratin

3
per piece

Vegetable Spring Rolls

Sweet chili sauce

3
per piece

Wild Mushroom + Swiss Tartlet

Microgreens, truffle aioli

4
per piece

Local Apple + Brie Grilled Cheese

Multigrain, fig jam, hot pepper aioli

4
per piece

Pan Seared Scallop

Coconut curry sauce, cucumber, pickled ginger, cilantro

5
per piece

Salmon + Wild Rice Croquettes

Chipotle aioli, candied lemon

4
per piece

Pistachio Crusted Lamb Lollipops

Mint pesto

7
per piece

Reception Displays

Designed for a minimum of 25 guests

Vegetable Crudit� <i>Crisp raw vegetables, herb yogurt dip</i>	6 per person
Breads + Spreads <i>Artichoke spinach dip, roasted garlic hummus, roasted red pepper + herb dip, focaccia crostini, olive bread, artisan crackers</i>	4 per person
Local + Imported Cheese Board <i>Dried fruit, mixed nuts, grapes, artisan crackers</i>	14 per person
Charcuterie + Cheese Board <i>Local cured meats, pickles + preserves, mustard, marinated olives, sliced French baguette, dried fruit, mixed nuts, grapes, artisan crackers</i>	18 per person
Chilled Seafood Display <i>Mussels, clams, poached shrimp, yellowfin tuna tataki, candied salmon, smoked salmon, fresh shucked oysters</i>	18 per person



Chef Attended Reception Stations

Designed for a minimum of 25 guests, \$60-chef fee

Oyster Bar <i>Freshly shucked east + west coast oysters, shallot mignonette, tabasco, cocktail sauce, lemon</i>	16 per person
Tortellini Pasta Bar <i>Cream sauce, marinara sauce, parmesan, chili flakes</i>	12 per person
Chili Prawns Flamb� <i>Garlic herb butter, pernod, chili flakes</i>	16 per person
Herb + Dijon Crusted Beef Striploin <i>Assorted cocktail buns, mustards, horseradish aioli</i>	19 per person

Station Reception Packages

Designed for a minimum of 25 guests.

Slider Bar <i>Grilled beef sliders, crispy onion rings, smoked cheddar, garlic mayo, pulled pork sliders, cabbage slaw, chipotle BBQ sauce</i>	16 per person
Taco Bar <i>Grilled soft tacos + fried hard tacos, jerk chicken + BBQ pulled pork, pickled onions, shredded lettuce, fire roasted corn salsa, sour cream, cilantro</i>	18 per person
Poutine Bar <i>Crispy fries, beer chili, cheese sauce, gravy, cheese curds, bacon bits, green onions</i>	16 per person



Build Your Own Buffet

49 Per Person | Minimum 25 guests

Served with Oughtred Organic Coffee, Decaffeinated Coffee and an Assortment of Organic Teas

Choose Three of the Following Salads

Additional Salads 4 Per Person

Fresh Organic Greens & Vegetable Ribbons With House Made Salad Dressings

Crisp Romaine Lettuce With Parmesan Cheese, Croûtons & Lardons Of Bacon In A Creamy Garlic Dressing

Sweet Roasted Corn & Pepper Slaw Tossed In A House Made Cilantro Lime Vinaigrette

Potato Salad With Roasted Shallots In An Olive Oil Dressing

Chickpea Salad With Red Onion, Okanagan Apples, Cilantro, and Citrus

Roasted Beet Salad With Spinach, Feta Cheese, Herbs & Sherry Vinaigrette

Choose Two of the Following Main Dishes

Additional Main Dishes 8 Per Person

Shaved Roast Beef Served With Au Jus & Creamy Horseradish Sauce

Slow Braised Pork Ribs Finished On The Grill With A Smoky BBQ Sauce

BBQ Sauce Glazed Grilled Chicken Breasts

Baked Fillets Of Cod, Finished With Lemon Compound Butter

Roast Stuffed Pork Loin Served With An Apple Cider Jus

Garden Vegetable Penne Primavera, Shaved Parmesan

Choose Three of the Following Side Dishes

Additional Side Dishes 5 Per Person

Roasted Or Steamed Seasonal Vegetables

Fire Roasted Corn On The Cob Basted With Spicy Chipotle Butter (Seasonally Available)

Herbed Roasted Potatoes

Creamy Mashed Potatoes

Roasted Sweet Potatoes With Fresh Herbs

Classic Baked Beans

Choose Three of the Following Desserts

Additional Desserts 4 Per Person

Profiteroles Filled With Pastry Cream

Seasonal Fruit Crumble Served With Vanilla Cream

French Chocolate Mousse

Chef's Choice Of Bars & Squares

Chef's Selection Of House Baked Cookies

Fresh Fruit Salad

Late Night Snack Stations

Designed for a minimum of 25 guests

Grilled Beef Sliders

Crispy onion rings, smoked cheddar, garlic mayo

8
per person

Build your own Bun

Deli meats + sliced cheeses, cucumber, tomato, lettuce, onions + pickles, mustard, horseradish, mayo, pretzel buns, cocktail buns

12
per person

Cinnamon Sugar Doughnut Bites

Chocolate sauce, caramel sauce, whipped cream, blueberry compote

6
per person

Warm Salted Pretzels

Beer mustard, warm cheese fondue

18
per person



Dinner Buffet Menus

Dinner buffets include assorted dinner rolls and butter and freshly brewed regular and decaffeinated coffee and tea. Minimum of 25 guests, if minimum is not met, \$5/person added to menu price.

Backyard BBQ Buffet | 52 per person

Romaine Caesar Salad
Shaved parmesan, garlic croutons

New Potato Salad
Green onion dressing, crisp prosciutto

Caprese Salad
Vine-ripe tomatoes, basil pesto, Fior di latte, sea salt + black pepper, balsamic glaze

Southwestern Coleslaw
Mixed cabbage, carrots, chipotle dressing

Grilled Seasonal Squash
Sweet peppers, red onions and charred pineapple, honey + butter poached corn cob

Baked Potato Bar
Whipped butter, green onions, sour cream, bacon bits and aged cheddar

Choose 2 proteins
add extra protein \$8/person

48 Hour-Slow Cooked BBQ Beef Brisket
Chimichurri sauce

BC Grilled Salmon
Maple apricot glaze, charred lemon

Grilled Bone-in Chicken Breasts and Legs
Chipotle BBQ sauce

Grilled Pork Chops
BC apple thyme glaze

Sliced Watermelon

Mini Cheesecakes, Cream Puffs & Assorted Cakes

The Okanagan | 70 per person

‘Fester’s Organic’ Locally Grown Green Salad
Stone fruit vinaigrette

Romaine + BC Kale Caesar Salad
salad, shaved parmesan, garlic croutons

‘Amazia Farms’ Heirloom Tomatoes
Basil pesto, Fior di latte, sea salt + black pepper, balsamic glaze

Poached Apple + BC Grown Endive Salad
‘Happy Days Farm’ goat cheese, rocket + living watercress, red wine vinaigrette

Seasonal Vegetables
Roasted Prairie-grown fingerling potatoes

BC Oceanwise Arctic Char
Shrimp + scallop fricasseen

Chef Carved Herb Crusted AAA Beef Striploin
Sweet onion jus, horseradish

Local + Imported Cheeses
Crostini, herb honey

Mini Cheesecakes, Cream Puffs & Assorted Cakes

Fresh Seasonal Fruit

Elevate Your Dinner Buffet

Priced per guest with the purchase of a dinner buffet

<i>Individual vegetable crudité, herb ranch dip</i>	\$3
<i>Watermelon Salad, Happy Days goat feta, toasted walnuts, arugula, cucumbers, pickled jalapéno, balsamic</i>	\$4
<i>Chilled Seafood display, poached shrimp with cocktail sauce, Togarashi seared yellowfin tuna tataki, smoked salmon + candied salmon, steamed mussel + clam salad</i>	\$16
<i>Roasted butternut squash ravioli, garlic cream sauce, wilted kale, toasted walnuts</i>	\$7
<i>Beef Bourguignon, mushrooms, pearl onions, pancetta, root vegetables</i>	\$9
<i>Red wine braised boneless beef short-ribs, wild mushroom ragout</i>	\$12
<i>Mini Chocolate mousse, berry coulis, whipped cream</i>	\$4
<i>Individual crème brûlée, sponge toffee, fresh berries</i>	\$4

Action Station Enhancements

Priced per guest with the purchase of a dinner buffet. \$60 chef fee per station

<i>Chef carved slow roasted AAA beef prime rib, mini Yorkshire pudding, horseradish + rosemary jus</i>	\$16
<i>Sautéed Shrimp + Scallops, garlic, white wine butter sauce, served over lemon-scented rice pilaf</i>	\$15
<i>Sweet crêpes with Okanagan fruits, chocolate + caramel sauce, whipped cream</i>	\$14



Dinner Plated Menus

All plated dinners include bread rolls and butter, and freshly brewed regular and decaffeinated coffee and tea

Three-course minimum; must include one entree. Choice menus can be created with additional fees. Minimum of 15 guests, if minimum is not met, \$5/person added to menu price.

Soups

Roasted Tomato + Red Pepper Bisque <i>Pesto cream, microgreens</i>	8 per person
Wild Rice & Mushroom Soup <i>Truffle oil, parmesan croutons</i>	8 per person
Minestrone <i>Focaccia crostini</i>	8 per person
Curried Parsnip + Apple Purée <i>Cilantro yogurt</i>	8 per person
Ocean-wise Seafood Chowder <i>Pesto cream, microgreens</i>	8 per person
Chilled Tomato + Cucumber Gazpacho <i>Chive crème fraîche, goat feta</i>	7 per person

Salad

'Fester's Organic' Local Greens <i>Pickled vegetables, feta, citrus dressing</i>	9 per person
Vine-ripe Tomato + Fior di Latte <i>Pickled red onions, basil pesto, arugula, balsamic glaze</i>	12 per person
Romaine + Kale Caesar Salad <i>Crispy bacon, shaved parmesan, garlic croutons, house dressing</i>	13 per person
Roasted BC Beets <i>Fennel, goat cheese, orange segments, arugula, horseradish dressing</i>	13 per person

Appetizers

Yellowfin Tuna Tartare Stack <i>Cucumber, avocado, crispy wonton, chili oil</i>	16 per person
Beef Carpaccio <i>Arugula, shaved parmesan, fried capers, pickled shallots, truffle, smoked paprika potato chips</i>	19 per person
Duck Confit Rillettes <i>Cherry Cumberland sauce, frisee, crostini</i>	18 per person
Wild Mushroom Ravioli <i>Braised beef short-rib, garlic cream sauce, crispy sage, shaved parmesan</i>	18 per person
Pan-fried Seafood Cake <i>Mango chili aioli, fennel + pancetta slaw</i>	16 per person



Entrées

Braised Boneless Beef Short-rib
Red wine braise, creamy herb polenta, confit baby carrots, olive oil poached cherry tomatoes, braising jus

36
per person

Roasted Beef Tenderloin
Potato + parsnip gratin, crispy onions, grilled asparagus, peppercorn sauce

38
per person

Grilled 9oz NY Striploin
Herb crusted, roasted baby potatoes, braised artichoke hearts, béarnaise sauce, jus

41
per person

Olive Braised Lamb Shank
Barley risotto, roasted root vegetables, mint braising jus

29
per person

Roasted Natural Chicken Breast
Whipped potatoes, sautéed seasonal vegetables, sundried tomato butter sauce

27
per person

Beef Tenderloin + Seared BC Arctic Char
Leek and mushroom risotto, creamed spinach, almond brown butter

52
per person

Pappardelle Pasta
Grilled vegetables, spinach, sundried tomato + basil ragout, shaved parmesan

24
per person

Pan Seared Maple Glazed BC Salmon
Lemon-scented rice pilaf, braised fennel, white wine broth

27
per person

Herb + Horseradish Crusted Halibut
Green pea risotto, sautéed seasonal vegetables, mint butter sauce

35
per person

Roasted Pork Loin
Sage potato dumplings, grilled seasonal vegetables, apple thyme glaze

28
per person

Red Wine Braised Boneless Beef Short-rib + Sautéed Garlic Shrimp
Whipped potatoes, sautéed seasonal vegetables, demi glace

44
per person



Palate Cleansers

Lemon Sorbet	5
Mint crystal	per person
Mango Sorbet	5
Sparkling orange	per person

Desserts

Classic Vanilla Crème Brûlée	9
White chocolate cookie	per person
Raspberry Almond Crostata	8
Vanilla whipped cream	per person
Dark Chocolate Mousse	8
Macerated berries	per person
Sticky Toffee Pudding	12
Salted caramel sauce, vanilla gelato	per person
Classic Tiramisu	10
Chocolate covered espresso beans	per person
NY Cheesecake	10
Berry coulis, whipped cream	per person
Okanagan Apple Galette	11
Caramel sauce, vanilla gelato	per person
Grand Marnier Marinated Fruit	9
Fresh berries	per person





Bar Packages

Bar Pricing

House wine (5oz)	10
Liquor (Premium Brand)	8
Liquor (Deluxe Brand)	9
Caesar	9
Domestic Beer	8
Imported & Micro Beer	9
Soft Drinks	3
Juice	4
San Pellegrino Sparkling Water	4

Premium Brands

Wisers Deluxe Rye, Smirnoff Vodka, Beefeater Gin, Captain Morgan Rum, Ballantine’s Scotch

Deluxe Brands

Ketel One Vodka, Olmeca Blanco Tequila, Crown Royal, Bombay Sapphire, Johnny Walker Red

Bar Pricing

Minimum spend of \$500, excluding taxes, gratuity, and applicable service charges. If the minimum spend is not met, the host will be responsible for the remaining balance

Juice	Soft Drinks	Beer & Cider	Imported & Micro
Apple Juice	Coke/Diet Coke	Kokanee	Stella Artois
Orange Juice	Sprite	Canadian	Corona
Cranberry Juice	Ginger Ale	Bud Light	Strathcona Pillsner
Clamato Juice	Soda / Tonic Water	Okanagan Apple Cider	Fat Tug IPA



Wine List

White

Stag’s Hollow Watermark White	45
Anthony Buchanan Pinot Blanc	47
Corcelletes Gewurztraminer	49
TinHorn Creek Pinot Gris	50
Stag’s Hollow Riesling	51
Meyer Chardonnay	52
Maverick Sauvignon Blanc	53
Burrowing Owl Pinot Gris	56
Lariana Cellars Viognier	62
Road 13 Chenin Blanc	68

Rosé

Bartier Bros.	52
Corcelettes	54
Stag’s Hollow	62

Red

Stag’s Hollow Watermark Red	45
Cassini Pinot Noir	54
Stag’s Hollow Tempranillo	58
Bartier Bros. Merlot	59
Second Chapter Cabernet Sauvignon	62
Bartier Bros. Cabernet Franc	65
Maverick “Rubeus”	69
Burrowing Owl Merlot	72
Moon Cursor Malbec	82
Burrowing Owl Cabernet Sauvignon	93

Sparkling

Stoneboat	48
River Stone	60
Blue Mountain	66

