

Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal compound butter **v**

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef's selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Herb roasted *Little Potato Company*
baby potatoes **GF DF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef's selection of fresh
seasonal vegetables **GF V**

A variety of mousses,
cakes and French pastries

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entree selections.



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Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF**

\$50/person

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$52/person *Upgrade to In house hickory smoked: add \$3/person*

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$58/person *Upgrade to In house hickory smoked: add \$3/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, mint gremolata **GF**

\$60/person

Choose one alternate entrée:

B.C. SEARED ALBACORE TUNA

Grape tomato salata, *Zoo Grown* microgreens **DF OW**

BBQ PORK LOIN

Honey mustard glaze, vegetable medley **GF DF**

GRILLED AAA ALBERTA ANGUS FLAT IRON STEAK

Chermoula sauce, shaved vegetable **GF DF**

FENNEL DUSTED *LOIS LAKE* STEELHEAD TROUT

Lemon caper cream, fennel dust **OW**

OVEN ROASTED LEMON PEPPER BREAST OF *BOWDEN FARM* CHICKEN

Wild mushroom cream, smoked paprika

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetable **V**

V = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™



Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Minimum three courses required.

Soup selections:

FIRE ROASTED TOMATO BISQUE

Crispy basil, cheese mousse **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

CREAM OF ROASTED CAULIFLOWER

Truffle oil, Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V**

ROASTED LOCAL TOMATO TARTLET

Basil pesto, goat cheese, balsamic glaze,
Zoo Grown microgreens **V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED FREE RANGE BISON CARPACCIO

with horseradish emulsion **GF**
+\$7/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$7/person

LAMB LOLLIPOP

with mint gremolata **DF**
+\$8/person

GRILLED JUMBO SCALLOP AND PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$8/person

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Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILET

With tomato fennel broth **GF OW**

\$48/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Roasted garlic smashed yellow potatoes, rosemary demi-glace **GF**

\$60/person

ALBERTA LAMB DUO

Prosciutto wrapped lamb shoulder, seared lamb lolly, polenta, roasted garlic demi-glace **GF**

\$64/person

ALBERTA CHICKEN SUPREME

Peaches, smoked Applewood cheddar, potato pave, tarragon jus **GF**

\$51/person

DOUBLE SMOKED BACON WRAPPED PORK TENDERLOIN

Fig balsamic demi-glace, Zoo Grown microgreens **GF**

\$46/person

OVEN ROASTED HALIBUT FILET

Wild rice pilaf, lemon caper beurre blanc, herb salad **GF DF OW**

\$60/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic smashed yellow potatoes, rosemary demi-glace **GF**

\$57/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SMOKED EGGPLANT STEAK

Herbed couscous and sauce verge **GF DF V VE**

\$40/person

DUO OF CAULIFLOWER

Cauliflower rice, wild mushrooms, basil pistou **V**

\$40/person

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$40/person

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetables **V**

\$40/person

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Dessert Selection

Organizers choice of one Dessert Selection per group.

FLOURLESS BELGIAN DARK CHOCOLATE CAKE

Honey caramel, cocoa crumbs, fresh berries **GF**

VANILLA BEAN BOURBON CRÈME BRULEE

Lavender infused custard, caramelized sugar crust, brown sugar biscotti **V**

SASKATOON BERRY AND VANILLA PANNA COTTA

Meringue, shortbread crumble, fresh berries

CHOCOLATE AVOCADO MOUSSE

with fresh berries **GFDFVVE**
(dietary option only)

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