

# PLATINUM BUFFET

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Prices Range from  
\$45.95-\$59.95 per person

Price includes the following:

Cutlery, plate ware, linens for buffet tables, linen napkins, coffee cups, and staff for a maximum of 5 hours. Extra staff hours will be billed to the client after 5 hours at a rate of \$29 per hour per staff member.

## The Menu

Chef-Carved Roast

Hot Selections-your choice of two  
oven baked, grilled, slow roasted

Grains or Potato

Choice of two Platters & Boards

Salad Bar- choice of five

Buns and Butter

Tortes & Buffet Cakes

Coffee & Assorted Tea Service

Price based on a minimum of 40 guests.

All prices above subject of 5% GST and 15% gratuity.

# Platinum Buffet

## Choice of 1 Carved Roast

Baron of Beef, Pan Gravy, Horseradish

Stuffed Loin of Pork, Fruit Dressing, Spiced Apple Gravy

Roasted Leg of Pork

Glazed Ham, Dijon + Grainy Mustards

Fraser Valley Turkey Breast, Savoury Dressing, Gravy

OPTIONAL

Prime Rib of Alberta Beef, Roasted Shallot Demiglaze ~  
Add \$7.75/Person

## Choice of 2 Hot Selections

Oven Baked Lasagna

Beef and mushroom, spinach, ricotta or vegetarian

Stuffed Cannelloni

Spinach, ricotta cheese + roasted peppers or spicy Italian  
sausage

Greek Moussaka

Spiced ground beef + sliced eggplant  
with tomato and béchamel sauces

Wild Mushroom Ravioli

Pesto Alfredo sauce

Baked Chicken choice of olive oil, lemon, & fresh herbs or  
Portuguese Piri Piri or Harrisa

Creole Jambalaya

Boneless chicken thighs, spicy Andouille sausage + shrimp  
Cajun spiked tomato rice pilaf

Moroccan Tagine

Chick Peas, Green beans, FFT spices, Garlic,  
Ginger, Cilantro, Olives + yams

Poached Pacific Wild Salmon add \$2.75 per person

## Choice of 2 Cold Platters

Antipasto Platter

Sliced Deli Meats, Olives, Sliced Cheeses,  
Pickles, Onions, Gherkins

Vegetarian Antipasto Platter

Greek Dolmades, Marinated Feta, Marinated Olives,  
Marinated Artichokes

Grilled Vegetable Platter

Peppers, Eggplant, Zucchini, Red Onion and Roasted Garlic  
Balsamic/Honey/Olive Oil Dressing

Fresh Seasonal Crudités with Dip

Cauliflower, Tomatoes, Carrots, Celery + Cucumbers

## Choice of Grains or Potatoes

Baked Potato w/sour cream, chives and butter

Roasted Baby Potatoes

Brown Rice Pilaf

## Choice of 4 Salads

Traditional Caesar

Bean Salada Butter, Fava, Kidney, Chick Pea, Soy, Lima, Green,  
Traditional Vinaigrette, Fresh Herbs GF/DF

Mixed Baby Greens Smoked Pear Vinaigrette GF/DF

Spinach Salad w/Bacon, Egg, Blue Cheese GF

Sliced Red Potato Traditional Potato Salad,  
Hard-Boiled Egg, Parsley, Green Onions GF/DF

Classic Greek

Peppers, Cucumbers, Tomato, Feta and Kalamata Olives GF

Golden Beet Salad

Rocket, Goat Cheese, Fresh Mint GF

French Quarter Spud Salad

Yams, Black-Eyed Peas, Red Onions, Cilantro,  
Chipotle Mayonnaise GF/DF

Thai Noodle Rice Noodles,

Vegetables in Spicy Peanut/Chili Dressing GF/DF

Curried Couscous and Roasted Vegetable Salad

Curry-Spiced Couscous Tossed with Roasted Eggplant,  
Zucchini, Peppers, Topped with Currants DF

California Pasta

Tender Penne Rigate, Artichokes, Broccoli, Sundried  
Tomatoes and Kalamata Olives, Herb Vinaigrette

Middle Eastern Baby Carrot Salad

Orange, Yellow and Purple Carrots GF/DF

Apple and Fennel Slaw

Green and Red Cabbage, Carrot GF/DF

Wild Rice and Wheat Berry Salad

Cranberries and Pine Nuts DF

Tabouleh Salad Cucumbers, Tomatoes, Lemon

Vinaigrette Lentil salad Maple Balsamic Vinaigrette GF/DF

Lentil Salad

Maple balsamic vinaigrette GF/DF

Spicy Green Bean

Peppers, Chinese Black Bean, Chilli Ginger Dressing GF/DF

Mediterranean Tomato and Bocconcini

Olives, Marinated Artichokes, Fresh Herbs GF

Heirloom Potato Salad

Grainy Mustard, Flat Leaf Parsley GF/DF

Island Waldorf Salad

Poached apple, kale, hazelnuts, celery & dried blueberries  
GF/DF