

Stay™ | AT A BELLSTAR RESORT

# Stay™ | CATERED TO

NK'MIP  
CONFERENCE CENTRE



SPIRIT RIDGE

VINEYARD RESORT & SPA  
OSOYOOS, BRITISH COLUMBIA

Bellstar Resorts presents the  
Restaurant at Spirit Ridge

Conference / Banquet Menu 2012

**Breakfast Buffets** *(All Breakfast Buffets Include Coffee, Assorted Teas, Apple & Orange Juice)*

### Continental

Selection of Dried Cereals & Milk  
House Baked Breakfast Pastries, Muffins & Scones  
Sliced Fresh Seasonal Fruit

*\$10*

### Orchard

Selection of Dried Cereals & Milk  
Sliced Fresh Seasonal Fruit  
Brown Sugar & Maple Scented Oatmeal  
Selection of House Made Muffins & Breakfast Loaves  
Yogurt Parfait Station (Fruit, Yogurt & Granola)

*\$12*

### Farmers Market

Freshly Baked Breakfast Pastries  
Selection of House Made Muffins & Loaves  
Sliced Fresh Seasonal Fruit  
Scrambled Eggs with Scallions & Cheddar  
Maple Breakfast Sausage & Crispy Bacon  
Spiced Home-Style Breakfast Potatoes

*\$15*

### Farm House

House Baked Breakfast Pastries  
Sliced Fresh Seasonal Fruit  
Scrambled Eggs with Scallions & Cheddar  
Maple Breakfast Sausage & Crispy Bacon  
Spiced Home-Style Breakfast Potatoes  
Eggs Benedict

*\$18*

### Vineyard

*(Minimum 40 guests)*

Brown Sugar & Maple Scented Oatmeal  
House Baked Breakfast Pastries  
Yogurt Parfait Station (Fruit, Yogurt & Granola)  
Sliced Fresh Seasonal Fruit  
Chef's Omelette Station  
Maple Breakfast Sausage & Crispy Bacon  
Spiced Home-Style Breakfast Potatoes  
West Coast Benedict (Smoked Salmon & Asparagus)  
Cinnamon-Scented French Toast with Quebec Maple Syrup

*\$23*

*All prices are per person unless otherwise specified  
Prices are subject to applicable taxes & gratuity of 18%*

## Breakfast Add-Ons

Add Any Of The Following Items To Your Breakfast Selection....

Seasonal Whole Fruit	\$3
Selections of Sliced Seasonal Fruit	\$4
Assortment Freshly Baked Pastries	\$3
Select Kellogg's Cereals	\$4
Fruit Skewers	\$4
Individual Yogurts	\$3
Yogurt Parfaits (Granola, Yogurt & Berries)	\$4
Fruit Smoothies	\$3
Cinnamon-Scented Oatmeal (Brown Sugar & Milk)	\$3
Eggs Benedict	\$4
Maple Breakfast Sausage OR Crispy Bacon	\$3
French Toast OR Waffle Station (Berries & Whipped Cream)	\$4
Chef's Omelette Station	\$6

## Refreshments

Freshly Brewed Coffee	\$2.95
Freshly Brewed Coffee & Assorted Teas	\$3.25
Iced Tea & Lemonade	\$15 per pitcher
Fountain Pop	\$8 per pitcher
Nk'Mip Bottled Water	\$3
Assorted Soft Drinks	\$2
Individual Bottled Juices	\$3

## Break Favourites

Whole Seasonal Fruits	\$3
Selection of Sliced Seasonal Fruit	\$4
Fruit Skewers & Yogurt Dip	\$6
Individual Yogurts	\$3
Assortment of Freshly Baked Pastries	\$3
Selection of House Made Muffins & Loaves	\$3
Freshly Baked Giant Cookies	\$3
House-Made Cinnamon Buns	\$3
Chocolate Covered Strawberries	\$3
Selection of Imported & Domestic Cheeses	\$6
Selection of House-Made Dessert Squares	\$4
Haagen-Dazs Ice Cream Bars	\$7

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## Break Stations

### Dip Break

House-Made Mild Salsa & Guacamole with Crispy Tortillas Chips  
Spinach & Artichoke Dip Served with Fresh Baked Bread  
Mediterranean Dips, Hummus, Bruschetta, Olive Oil & Balsamic, with Artisan Breads  
Baked Flat Cheese Bread with Marinara Dipping Sauce  
Crudités Platter with Herb & Garlic Ranch Dip

*\$12*

### Healthy Break

Fruit Smoothies  
Scones with Fruit Spreads  
Chef's Okanagan Trail Mix  
Fruit Skewers & Yogurt Dip  
Selection of Sliced Seasonal Fruit & Berries  
Freshly Brewed Coffee & Assorted Teas

*\$12*

### Cookie Break

Fresh Baked Cookies  
Milk Chocolate Brownies  
Brown Sugar & Cinnamon Dusted Doughnuts  
2% Milk & Chocolate Milk

*\$12*

### Deli Snacks

Selection of Cured & Smoked Deli Meats  
Fire Grilled Vegetable Platter  
Domestic Cheese Display  
Chef's Assortment of Pickled Vegetables & Olives  
Arrangement of Deli Condiments & Spreads  
Fresh Artisan Breads, Crisp Crackers & Crostini

*\$14*

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**Working Lunches** *(All Working Lunches Include Coffee & Assorted Teas)*

### MacIntyre Bluff

Baby Artisan Green Salad with Fresh In-Season Garden Vegetables & Selected Dressings  
Traditional Caesar Salad Station with House Made Dressing & Croutons  
Mediterranean Garden Pasta Salad with Lemon Basil Dressing  
Herb & Garlic Roasted Chicken Breasts  
Pan Fried Potato Gnocchi with Rosemary Butter  
Warmed Focaccia Bread with Olive Oil & Balsamic

\$17

### Nk'Mip Canyon

Chefs Choice of 3 Deli Style Salads & Soup of the Day  
Seasonal Crudités with Dips  
French Artisan Rolls & Wraps  
Assorted Cold Cuts & Select Imported & Domestic Sliced Cheeses  
Chef's Selection of Fresh Seasonal Toppings, Pickles, Olives, Pearl Onions & Beets  
House Made Dessert Squares, Cakes & Tarts

\$18

### Boundary Country BBQ

Baby Artisan Green Salad with Fresh In-Season Garden Vegetables & Selected Dressings  
Baby Potato Salad with Honey Dijon & Dill Aioli  
Greek Style Pasta Salad with Red Wine Vinaigrette  
Selection of Pickles, Olives, Pearl Onions & Beets  
Assorted Artisan Rolls & Baguettes, Barbeque Condiments (Toppings & Spreads)  
Choice of 2 (Angus Chuck Beef Burgers, Marinated Chicken Breast, Smoked Sausages, Veggie Skewers)  
Local Apple & Pear Crisp With Whiskey Carmel Sauce & Ice Cream

\$21

### Keremeos Columns

Roma Tomato & Bocconcini with A Fresh Basil Balsamic Vinaigrette  
Marinated Vegetable Salad with Fresh Oregano & Feta Cheese  
Traditional Caesar Salad Station with House Made Dressing & Croutons  
Selection of Pickles, Olives, Pearl Onions & Beets  
Artisan Breads Display with Flavoured Butters  
Chorizo Penne with Fire Grilled Vegetables in Our Tomato Basil Cream Sauce  
House Made Vegetable Lasagne with Ricotta & Tomato Ragù  
Tiramisu Squares, Assorted Pastries & Tarts

\$23

### Mount Kobau

Baby Artisan Green Salad with Fresh In Season Garden Vegetables & Selected Dressings  
Baby Potato Salad with Honey Dijon & Dill Aioli  
Southern Slaw with Shredded Apples & Fennel  
Gourmet Mini Burgers, Pulled Pork Sliders & Shredded Rotisserie Chicken Wraps  
Fresh Cut Yam Fries & French Fries  
Dessert Squares, Cakes & Tarts & Sliced Fruit with Dip

\$25

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## Plated Lunch

### Cathedral Park

*(If Possible Pre Orders Are Recommended)*

#### *Salad*

##### Artisan Greens Salad

*Cucumber Wrap, Cherry Tomato & Carrots  
Vanilla Champaign Vinaigrette*

*or*

##### Caprese Salad

*Roma Tomatoes, Red Onion, Fresh Basil & Bocconcini Cheese  
Olive Oil & Balsamic Vinaigrette With Focaccia Points*

#### *Entrée*

##### Grilled Free Range Chicken

*Sun Dried Tomato & Feta Stuffed Chicken, Porcini Mushroom Risotto & Roasted Seasonal Vegetables  
& A Pesto Basil Cream Sauce*

*or*

##### Roasted Cedar Planked Wild Salmon

*Rum Soaked Wild Salmon With Blueberry Juniper Vinaigrette  
Sweet Pea & Lemon Risotto, Roasted Seasonal Vegetables*

#### *Dessert*

##### Maple Pecan Praline Bread Pudding

*Caramelized Pecans, Bourbon Carmel Sauce  
Cinnamon Ice Cream*

*or*

##### Chocolate Souffle

*Rich Dark Chocolate, Vanilla Whipped Cream  
Mixed Berries*

*Includes  
Freshly Brewed Coffee or Tea*

**\$30**

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## Reception Canapés & Hors D' Oeuvres

### Cold Canapés

*(Minimum Order 2 Dozen per Variety)*

*Served on Crostini, Rice Crackers or Wonton Spoons (unless otherwise specified)*

Prosciutto Wrapped Bocconcini with Basil & Balsamic Reduction	\$20 per Dozen
Chorizo & Tomato Relish with Rosemary-Mustard Aioli on Crostini	\$20 per Dozen
Smoked Salmon Gougeres with Herb Cream Cheese	\$20 per Dozen
Shredded Chicken on Chinese Pancake <i>(Shredded Asian Vegetables &amp; Sweet Chilli Sauce)</i>	\$22 per Dozen
Lemon Poached Prawn with Saffron Aioli on Mini Croissants	\$24 per Dozen
Tuna Tartare on Wonton Chips	\$26 per Dozen
Seared Beef Carpaccio with Chipotle Mayonnaise	\$26 per Dozen

### Hot Hors D' Oeuvres

*(Minimum Order 2 Dozen per Variety)*

Baked Brie with Roasted Apple Ginger Jelly	\$20 per Dozen
Mini Vegetable Quiche	\$26 per Dozen
Oven Roasted Vegan Mushroom Caps	\$28 per Dozen
Thai Chicken Satay with Mango Chutney	\$28 per Dozen
Pork Pot Sticker with Sweet Soy & Scallions	\$30 per Dozen
Mozza Stuffed Bison Meatballs with Marinara Sauce	\$30 per Dozen
Crab & Cream Cheese Mushroom Caps	\$32 per Dozen
Oysters Rockefeller	\$32 per Dozen
Blackened Prawns on Rosemary Skewers with Cajun Remoulade	\$34 per Dozen
Mini Gourmet Beef Sliders	\$34 per Dozen
Mongolian BBQ Chicken Lettuce Wraps with Fried Rice	\$36 per Dozen
Marinated Lamb Chop Lollipops with Fig Jam	\$46 per Dozen

### Sushi *(Minimum Order 5 Dozen)*

California Rolls, Tekka & Kappa Maki <i>(Soy Sauce, Wasabi &amp; Pickled Ginger)</i>	\$36 per Dozen
Assorted Sushi & Sashimi <i>(Soy Sauce, Wasabi &amp; Pickled Ginger)</i>	\$44 per Dozen

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## Plates & Platters

### BC Oysters on the Half Shell

*Mignonette, Lemon & Hot Sauce*

*\$3.00 Each*

### Antipasto

*Marinated Olives, Mushrooms, Artichokes,  
Grilled Bell Pepper, Zucchini & Asparagus*

*\$5*

### Poached Prawn Cocktail

*Fresh Lemon & Cocktail Sauce*

*\$7*

### Selection of Imported & Domestic Cheeses

*Grapes, French Baguette & Crackers*

*\$6*

### Smoked & Candied Salmon, Peppered Mackerel

*Herbed Cream Cheese, French Baguette & Crackers*

*\$9*

### Charcuterie Platter

*Selection of Deli Meats, Marinated Olives, Pickles,  
Pearl Onions, Candied Beets & Dinner Rolls*

*\$6*

### Vegetable Crudités

*Selection of Seasonal Vegetables with Herb & Garlic Ranch Dip*

*\$5*

### Seasonal Fruit Mirror

*Selection of Imported & Local Okanagan Fruit*

*\$6*

### Dessert Squares

*Selection of Assorted Brownies, Cake Squares, Tarts & Chocolate Clusters*

*\$5*

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## Reception Stations

### Chilled Seafood Sculpture

Ice Sculpture Tower  
Selection of Fresh Seafood

**\$7**

*(Minimum of 50 Guests)*

### Bone-In Double Smoked Ham

Grainy Mustard & Maple Glaze  
Bread Rolls, Dijon Mustard  
Carved By a Chef

**\$6**

*(Minimum 30 Guests)*

### Whole Side of British Columbia Salmon

Wrapped In Puff Pastry  
Carved By a Chef

**\$7**

*(Minimum 20 Guests)*

### Sautéed Prawn Station

Jumbo Black Tiger Prawns with Maple & Bourbon Whiskey Flambé  
Chef Attended

**\$10**

*(Minimum 25 Guests)*

### Herb Crusted Rack of Lamb

Herb Crusted Rack with Blueberry Lavender Jus  
Carved By a Chef

**\$12**

*(Minimum 25 Guests)*

### Whole Roasted AAA Loin of Alberta Striploin

Dijon & Herb Crusted  
Bread Rolls, Au Jus, Dijon Mustard & Horseradish  
Carved By a Chef

**\$12**

*(Minimum 25 Guests)*

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## Stand-Up Reception Packages

(35 People Minimum)

### Rancher Creek

BC Oysters on the Half Shell *(with Mignonette, Lemon & Hot Sauce)*

BC Smoked Salmon with House-Made Bannock

Chef's Selection of 3 Seasonal Canapés

**\$9** *(based on 3-4 pieces per person)*

### Kettle River

Prosciutto Wrapped Bocconcini with Basil & Balsamic Reduction on Crostini

Mozza Stuffed Bison Meatballs with Marinara Sauce on Wonton Spoon

Chorizo & Tomato Relish with Rosemary-Mustard Aioli on Crostini

Bone-In Double Smoked Ham *(Grainy Mustard & Maple Glaze, Bread Rolls, Dijon Mustard)*

Antipasto *(Marinated Olives, Mushrooms, Artichokes, Grilled Bell Pepper, Zucchini & Asparagus)*

Selection of Imported & Domestic Cheeses

**\$32**

### Similkameen River

Shredded Chicken with Chinese Pancake *(Shredded Asian Vegetables & Sweet Chilli Sauce)*

Tuna Tartare on Wonton Chips

Oven Baked Vegan Mushroom Caps

Whole Side of British Columbia Salmon *(Wrapped In Puff Pastry)*

Pasta Station *(Chefs Selection of Cocktail Party Style Pasta Dishes)*

Charcuterie Platter *(Selection of Deli Meats, Marinated Olives, Pickles, Pearl Onions, Candied Beets & Dinner Rolls)*

Vegetable Crudités *(Selection of Seasonal Vegetables with Herb & Garlic Ranch Dip)*

**\$36**

### Okanagan River

Seared Beef Carpaccio with Chipotle Mayonnaise

Baked Brie with Roasted Apple Ginger Jelly

Mongolian BBQ Chicken Lettuce Wraps with Fried Rice

Smoked & Candied Salmon, Peppered Mackerel *(Herbed Cream Cheese, French Baguette & Crackers)*

Whole Roasted AAA Loin of Alberta Striploin *(Carving Station with Bread Rolls, Au Jus, Dijon Mustard)*

Antipasto *(Marinated Olives, Mushrooms, Artichokes, Grilled Bell Pepper, Zucchini & Asparagus)*

Artisan Breads & Spreads *(Cucumber Yogurt Dill Dip, Roasted Red Pepper Hummus, Spinach & Artichoke Dip)*

**\$40**

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## Plated Dinner

### Spotted Lake

#### *Soup* (Choose One Selection)

Heirloom Tomato Gin <i>With Basil Oil &amp; Grated Grand Padano</i>	\$8
Roasted Butternut Squash <i>With Spiced Almonds &amp; Maple Crème Fraîche</i>	\$8
East Coast Lobster Bisque <i>Orange Brandy Foam</i>	\$9

#### *Salad* (Choose One Selection)

Artisan Baby Greens <i>Carrots, Cucumber, Red Onions &amp; Cherry Tomatoes With Selected Seasonal Vinaigrette</i>	\$8
Rustic Deconstructed Caesar Salad <i>Baby Romaine Hearts, Fried Capers, Anchovies, Shaved Grand Padano &amp; House-Made Croutons</i>	\$8
Caprese Salad <i>Roma Tomatoes, Red Onions, Bocconcini Cheese with Fresh Basil Aged Balsamic Vinegar &amp; Pressed Olive Oil</i>	\$9
Two Beet & Pickled Onion Salad <i>Roasted Candy Cane &amp; Yellow Beets, Micro Greens, Pickled Onions, Crumbled Feta &amp; Pecan Dust, Vanilla Champaign Vinaigrette</i>	\$9

#### *Entrée* (Choose Two Selections)

Free Range Chicken Breast <i>Stuffed With Spinach, Sun-Dried Tomato &amp; Feta, Basil Cream Reduction With White Wine &amp; Artichoke Risotto</i>	\$26
Haida Gwaii Halibut <i>Prosciutto Wrapped Halibut, Sweet Pea &amp; Mint Nagé Myer Lemon Risotto</i>	\$30
Braised Beef Short Ribs <i>Pink Peppercorn &amp; Shitake Jus, Truffle Mashed Potatoes</i>	\$27
Grain Fed Beef Tenderloin <i>Roasted Shallot &amp; Brandy Jus, Truffle Mashed Potatoes</i>	\$34

#### *Dessert* (Choose One Selection)

Grand Marnier Crème Brûlée <i>Sun-Dried Cherry, Oat Biscotti</i>	\$7
Flourless Chocolate Torte <i>Mascarpone Rum Whip, Sour Cherry Compote</i>	\$8

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## Family Style Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

### Tuc-El-Nuit Lake

*(Maximum 70 guests)*

#### *Starter*

##### Rustic Deconstructed Caesar Salad

*Baby Romaine Hearts, Fried Capers, Anchovies, Shaved Grand Padano, House-Made Croutons*

##### Local Field Greens

*Carrots, Cucumber, Red Onions & Cherry Tomatoes with Selected Seasonal Vinaigrette*

#### *Main Course*

##### Potlatch BC Wild Salmon

*Cedar Plank Baked With West Coast Seafood, Blueberry Juniper Splash*

##### Bison Steak

*H&-Cut & Fire-Grilled With Assorted Forest Mushroom & Port Jus*

#### *Sides*

##### Asparagus Pesto Risotto

Parmesan Cheese Mashed Potatoes

Seasonal Local Vegetable

#### *Desserts*

##### Indian Fry Bread

*Cinnamon Bannock with Mascarpone Whip,*

*Espresso Chocolate Fondue*

##### New York Cheese Cake

*Pink Peppercorn Rhubarb Compote*

**\$ 40**

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## Family Style Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

### Mahoney Lake

*(Maximum 70 guests)*

#### *Starter*

Apple & Celery Salad

*Micro Greens, Fresh Apples & Celery Batons, Rockford Dressing Bacon Lardoons*

Green Bean & Warm Potato Salad

*Baby Potatoes, Fresh Beans, Grainy Mustard Vinaigrette*

#### *Main Course*

Haida Gwaii Halibut

*Prosciutto Wrapped Halibut, Sweet Pea & Mint Nagé*

Hand Carved Fire Grilled Alberta Striploin

*Peppercorn Shallot & Brandy Jus*

#### *Sides*

Myer Lemon Risotto with Fresh Asparagus

Truffle Mashed Yukon Gold Potatoes

Sautéed Wild Mushrooms with Brandy Cream Reduction

Oven Roasted Selection of Seasonal Local Vegetables

#### *Desserts*

White Chocolate & Lemon Cheese Cake

*Blueberry & Sambuca Compote,*

*Whipped Vanilla Cream*

House Made Short Cake

*Selection of Drambuie "Drunken" Fresh Berries*

*Orange-Laced Vanilla Whipped Cream*

**\$45**

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## Family Style Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

### Skaha Lake

*(Maximum 70 guests)*

#### *Starter*

##### Wedge Club Salad

*Iceberg Lettuce Wedge, Fresh Garden Vegetables, Crumbled Bacon, Sliced Egg,  
White Cheddar Ranch Dressing*

##### Two Beets & Pickled Onion Salad

*Roasted Candy Cane & Yellow Beets, Micro Greens, Pickled Onions, Crumbled Feta & Pecan Dust  
Vanilla Champaign Vinaigrette*

#### *Main Course*

##### West Coast Cioppino

*Saffron Tomato Lobster Broth, Simmered West Coast Seafood (Fresh Fish & Shellfish)  
Aromatic Vegetables*

##### Roasted Lamb Wellington

*Baked In Savoury Puff Pastry with Mushroom Duxelle, Pinot Noir Mint Jus*

#### *Sides*

Pan Fried Gnocchi with Rosemary Garlic Butter

Organic Wild Rice Pilaf with Chanterelle Mushrooms

Fire Grilled Basil Lemon Asparagus

Pan Roasted Local Seasonal Vegetables with Honey & Cracked Pepper

#### *Desserts*

Sticky Caramel Pumpkin Cakes

*Whisky Caramel Sauce & Vanilla Ice Cream*

Southern Chocolate & Pecan Bread Pudding

\$53

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## Buffet Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

# Gallagher Lake BBQ

*(Minimum 40 guests)*

Artisan Bread Display with Flavoured Butters

Mesclun Greens

*Carrots, Cucumber, Red Onions & Cherry Tomatoes, Selected Seasonal Vinaigrette*

New Potato Salad

*Baby Potatoes Aromatic Vegetables, Boiled Egg, Creamy Caraway Dijon Vinaigrette*

Country Coleslaw

*Carrots, Cabbage, Crisp Apple & Sun Dried Cranberries, Sweet Horseradish Vinaigrette*

Vegetable Crudités

*Herb & Garlic Ranch Dip*

Baked Potatoes

*Served With Sour Cream, Bacon Bits & Chives*

Locally Grown Seasonal Vegetable Medley  
Chef's Inspiration Including Corn on the Cob

Fire Grilled Free Range Chicken Breast

*Jack Daniels BBQ Sauce Basted*

Whole Roasted Salmon

*Roasted Whole Head On, With Fresh Herbs & Citrus*

Chef's Fire Grilled Sirloins

*Special Select AAA Alberta Beef Marinated & Fire Grilled, with Sautéed Mushrooms & Onions*

## *Desserts*

Baileys Chocolate Fondue With Fresh Fruit & Biscotti

Chocolate Fudge Torte

Assorted Cakes & Pastries

Local Apple & Pear Crisp with Whiskey Carmel Sauce & Ice Cream

**\$38**

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## Buffet Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

### Vaseaux Lake

*(Minimum 50 guests)*

Artisan Bread Display with Flavoured Butters

Mesclun Greens

*Carrots, Cucumber, Red Onions & Cherry Tomatoes, Selected Seasonal Vinaigrette*

Baby Spinach Salad

*Fresh Baby Spinach, Sliced Strawberries Candied Pecans, Crumbled Goat Cheese  
Vanilla Champagne Vinaigrette*

Waldorf Salad

*Spiced Walnuts, Seasonal Grapes, Crisp Apples, Micro Greens Creamy Honey Dijon Vinaigrette*

Vegetable Crudités

*Garlic & Herb Ranch Dip*

Roasted Yukon Gold Potatoes

*White Cheddar Au Gratin Mashed Potato*

West Coast Rice

*Aromatic Vegetable & BC Spot Prawn Double Cooked Rice*

Locally Grown Seasonal Vegetable Medley

Grilled Free Range Chicken Breast

*Apricot, Rosemary & Chipotle Glazed With Stone Fruit Chutney*

Plank Baked Salmon

*Brown Sugar & Rum Soaked BC Salmon, Fire Grilled Pineapple Salsa*

Roast Beef

*Slow Roasted Inside Round with Garlic Thyme Au Jus*

### Desserts

Classic New York Style Cheesecake

*In Season Berry Coulis & Whipped Cream*

Not-So Traditional Tiramisu

*Wild Blueberry & Sambuca*

Assorted Cakes & Pastries

**\$42**

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## Buffet Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

# Osoyoos Lake

*(Minimum 70 guests)*

Artisan Bread Display with Flavoured Butters

Mesclun Greens

*Carrots, Cucumber, Red Onions & Cherry Tomatoes, Selected Seasonal Vinaigrette*

Two Beets & Pickled Onion Salad

*Roasted Candy Cane & Yellow Beets, Micro Greens, Pickled Onions, Crumbled Feta & Pecan Dust  
Vanilla Champaign Vinaigrette*

Green Bean & Warm Potato Salad

*Baby Potatoes, Fresh Beans, Grainy Mustard Vinaigrette*

Vegetable Crudités

*Garlic & Herb Ranch Dip*

Scalloped Yukon Gold Potatoes

*Fresh Herbs, Blue Cheese & Roasted Garlic*

Harvest Risotto

*Oven-Roasted Autumn Squash Infused Risotto*

Locally Grown Seasonal Vegetable Medley

Grilled Free Range Chicken Breast

*Chardonnay Peppercorn Cream Sauce*

Roasted "Citrus" Salmon

*Grand Marnier Cream Sauce, Red Onion & Grapefruit Relish with Myer Lemon Basil Foam*

Prime Rib Roast

*Special Select AAA Alberta Beef, Pan Jus, Horseradish & Dijon Mustards*

## Desserts

Baileys Chocolate Fondue With Fresh Fruit & Biscotti

Chocolaté Fudge Torte

Chocolaté Mousse Parfait

Assortie Mini Crème Brûlé

\$ 52

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## Buffet Dinners

*(Add Chef's Choice of Assorted Passed Hors D' Oeuvres for \$6 per Person)*

# Okanagan Lake

*(Minimum 70 guests)*

Artisan Bread Display with Flavoured Butters

Mesclun Greens

*Carrots, Cucumber, Red Onions & Cherry Tomatoes, Selected Seasonal Vinaigrette*

Shrimp Salad

*Baby Lettuce, Cold Water Shrimp, & Cucumber Tomatoes, Avocado, Creamy Chipotle Vinaigrette*

Caprese Salad

*Roma Tomatoes, Red Onions, Bocconcini Cheese with Fresh Basil  
Aged Balsamic Vinegar & Pressed Olive Oil*

Antipasto Charcuterie Platter

*Selection of Pickles, Marinated Olives, Mushrooms & Artichokes  
Cured Deli Meats, Smoked Salmon & Peppered Mackerel*

Vegetable Crudités

*Garlic & Herb Ranch Dip*

Scalloped Yukon Gold Potatoes

*Fresh Herbs, Aged Cheddar & Roasted Garlic*

Harvest Rice

*Caramelized Root Vegetable Pilaf*

Locally Grown Seasonal Vegetable Medley

Grilled Free Range Chicken Breast

*Balsamic Cream Reduction*

Hot Smoked Salmon Filet

*Cumin Scented with Fresh Fruit Salsa*

Alberta Leg of Lamb

*Stone-Ground Mustard-Crusted with Mint Blueberry Demi-Glaze*

## Desserts

Classic New York Style Cheesecake with Fruit Compote

Mini French Pastry Display

Gourmet Black Forest 'Cup-Cakes'

Assorted Mini Crème Brûlée

\$ 58

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