



**West Coast
Lunch Feast**
BUFFET MENUS

Indulge your guests with a luncheon menu inspired by First Nation traditional culinary art. Executive Chef, David Li invites you to choose from a delectable selection of buffet menus, made with fresh local ingredients and west coast flavour.

**For minimum of 25 guests*

**A surcharge of \$5 per person applies for groups under 25 guests*

** Applicable taxes and gratuity not included*



BANNOCK TASTER \$3

traditional fresh bannock bread selection

HOMEMADE HARDY HOTPOTS \$14

Lil'wat venison chili or Squamish sockeye salmon chowder

fresh traditional bannock bread

to include both venison chili AND salmon chowder, there is an additional charge per person **+\$4.00*

VEGAN WHITE TRUFFLE BUTTERNUT SQUASH \$14

fresh traditional bannock bread

SQUAMISH SOCKEYE SALMON CHOWDER & SANDWICH PLATTER \$20

Squamish sockeye salmon chowder pot

sandwich platter selection of roasted turkey, grilled vegetable & smoked sockeye salmon

FIELD GREEN SALAD & SANDWICH PLATTER \$18

field green salad with wild berry maple vinaigrette

sandwich platter selection of roasted turkey, grilled vegetable & smoked sockeye salmon

SEA SHORE LUNCH \$25

field green salad with wild berry maple vinaigrette

cedar plank sockeye salmon filet with maple glaze

fresh traditional bannock bread

HUNTER & TRAPPERS BBQ \$32

field green salad with wild berry maple vinaigrette

wild rice pilaf with fresh herbs & mushrooms

cedar plank sockeye salmon filet with maple glaze

grilled buffalo smokies

fresh traditional bannock bread

TWO NATION SPICED CHICKEN \$25

field greens with wild berry maple vinaigrette

Eight-spiced BBQ Chicken

wild rice pilaf with fresh herbs & mushrooms

fresh traditional bannock bread



Skwxwú7mesh Lil'wat7úl
SQUAMISH LIL'WAT CULTURAL CENTRE



Beverages

LEMONADE \$2

SWEET ICED TEA \$2

SPIRIT BEAR FAIR TRADE COFFEE & PAISLEY ORGANIC TEA STATION \$4.5

HOT CHOCOLATE or APPLE CIDER STATION \$5

BOTTLED JUICE \$4

CANNED SODA BEVERAGES \$4

STILL & SPARKING WATER \$4

FIRST NATIONS FALSE CREEK BERRY SWEET ICED TEA WITH MINT \$3.25

Dessert

COOKIE PLATTER \$28

COOKIE & DESSERT SQUARE PLATTER \$30

WILD BERRY CRUMBLE \$30

PLEASE NOTE:

**All food & beverage is subject to a 17% service charge & 5% GST*

**We are happy to accommodate specific dietary requirements with advance notice*

**Menu selections are due 2 weeks prior to event date*

ONCE YOU HAVE CONFIRMED:

**Final confirmations of guest count and any dietary restrictions are required no later than 72 hours in advance*

**Billing is based on numbers as per final confirmation. Cancellations within 72 hours will result in full charges*

**All confirmations to be sent to our in-house catering department at cailey.wilkes@slcc.ca 604 964 0996*

