

Inspired by the bounty of our wild coastal rivers and mountains, SLCC's Executive Chef, has created this private event menu to celebrate your special occasion.

This three course buffet menu will delight your guests with a sensational selection of dishes made with fresh local ingredients. Customize your dining experience by selecting from a variety of delectable options for all three courses. Begin your reception with passed hors d'oeuvres and platters, then indulge in a bountiful buffet for your main course, and finish your dining with a delicious desert ensemble.

**\$85**

*\* For minimum of 45 guests*

*\* A surcharge of \$5 per person will be applied to groups who do not meet the minimum requirement*

*\*Applicable taxes and gratuity not included*

*\*Further customize your menu by choosing our premium dishes that have additional prices*



### ***Reception Course***

*Select 3 Passed Hors d'oeuvres from the Hot and Cold Menu*

*Please see additional pricing per person if you would like to substitute your choice*

*Accompanied with the two Grazing Mixed Platters*

### ***Grazing Mixed Platters***

#### **INTERNATIONAL CHEESE BOARD**

*assorted fine cheeses, served with mixed pickles, cedar jelly, assorted crackers, house-made bannock, crackers & fruit garnish*

#### **CRUDITÉ**

*mixed vegetables served with a citrus ranch dip*

### ***Cold Passed Hors d'oeuvres***

#### **ROASTED AVOCADO & TOMATO BRUSCHETTA**

#### **HERB CREAM CHEESE ON CUCUMBER ROUNDS**

*topped with a balsamic reduction*

**DOUBLE-SMOKED DUCK PROSCIUTTO WRAPPED MELON SKEWER   +\$2.75**

**BISON TENDERLOIN ON BANNOCK CRISPS   +\$3**

*with Saskatoon mustard sauce*



**PEPPERCORN-SEARED VENISON +\$3.5**  
*with horseradish crème fraiche served on bannock crisps*

**SALISH SMOKED SALMON CREAM CHEESE +\$2.5**  
*Topped with Green Onion on traditional bannock wedges*

***Hot Passed Hors d'oeuvres***

**VEGETARIAN SPRING ROLLS**

**VENISON MEATBALLS IN SWEET CHILI SAUCE**

**WESTCOAST SALMON & SWEET POTATO CAKES +\$2.75**  
*with crème fraiche & chives*

**BISON PATE +\$2.75**  
*with homemade blackberry jam on traditional toasted bannock rounds*

**WARM PEMBERTON GOAT CHEESE, SPINACH & RED PEPPER TARTS +\$2.5**

**AHI CRUNCH ROLL +\$2.75**  
*ahi tuna, avocado and wasabi mayo*

**TUNA POKE SESAME CUP +\$2.5**

**MAPLE-GLAZED CEDAR-PLANK SOCKEYE SALMON SKEWER +\$2.75**

**CANADIAN MAPLE-SEARED PRAWNS SKEWER +\$3**

**BC DUNGENESS CRAB CAKES +\$3**  
*topped with roasted garlic aioli*

**BUFFALO SKEWER +\$3.5**  
*with juniper berry and birch syrup glaze*

**MINI BABY YUKON POTATO +\$2.5**  
*Stuffed with bacon & chives*



## ***Buffet Feast Course***

*Served complete with all of the dishes below*

**TRADITIONAL WARM BAKED BANNOCK**  
*with cheddar & green onion*

**SPINACH & MIXED GREENS**  
*with sweet peppers, red onion, crumbled feta & mixed berry vinaigrette*

**QUINOA SALAD**  
*with fresh vegetables & maple thyme vinaigrette*

**SEASONAL ROASTED VEGETABLES**

**ROASTED PEMBERTON POTATOES**

**CEDAR PLANK SALMON**  
*with maple syrup & fresh dill*

**EIGHT-SPICE BBQ CHICKEN BREAST**

**CHEF ATTENDED CARVERY STATION**

**TRIPLE AAA 3-WEEKS-AGED BOTTOM ROUND ROAST BEEF\***  
*\*For a minimum of 45 guests*

**TRIPLE AAA 3-WEEKS-AGED STIRLING SILVER CUT BEEF TENDERLOIN   +\$9**

## ***Dessert Course***

*The Third Course is served on a dessert table with freshly brewed Spirit Bear Organic Coffee and Organic Paisley Teas*

**WARM MIXED BERRY CRUMBLE**  
*with Xuseum infused whipped cream*

**ASSORTED DESSERT SQUARES**

**LAYERED CHOCOLATE TORTE   +\$3**

**GLUTEN-FREE CHOCOLATE TORTE   +\$5**

**NEW YORK CHEESE CAKE WITH WILD BERRY COMPOTE   +\$3.5**

**CAKE CUTTING FEE +\$2.5-4.5 per person**



## *As the Evening Winds Down*

*Offer your guests a delicious late night snack  
\*Priced per dozen with minimum orders of 3 dozen per item*

**OLD FASHIONED GRILLED CHEESE TRIANGLES    \$28**

**FRESH BAKED COOKIES    \$28**

**MINI POUTINE    \$32**

**CHICKEN WINGS    \$32**  
*Hot, bbq or honey mustard*

**THREE CHEESE MACARONI AND CHEESE    \$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*
- \* Specialty liquor orders are considered to be any items not included in common stock inventory*
- \* Specialty items require pre-payment for requested quantities in full & these orders must be submitted minimum three weeks in advance of delivery date*

*\* 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:  
[emma.mostrom@slcc.ca](mailto:emma.mostrom@slcc.ca) 604 964 0996*

