

Indulge your guests with a luncheon menu inspired by First Nation traditional
culinary art

The SLCC 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

LOCALLY INSPIRED STEWS AND SOUPS - \$21 PER PERSON

VENISON CHILI

PACIFIC SOCKEYE CHOWDER

WEEKLY SEASONAL ROTATION

SERVED WITH WARM FRIED BANNOCK

FAMILY STYLE SANDWICH TRAY & LOCAL SEASONAL SALAD - \$24 PER PERSON

SELECTION OF

ROSSDOWN FARMS ROASTED TURKEY, BACON AND BRIE ON FILONE

HERB FOCACCIA AND MARINATED GRILLED VEGETABLES, HUMMUS, ARUGULA
AND CHEVRE

BBQ PULLED BISON AND APPLE BUTTER BBQ SAUCE, SMOKED CHEDDAR,
PICKLED ONIONS ON FILONE

SMOKED SALMON AND BANNOCK, HERB DILL CRÈME, SHAVED ONION, SPINACH

**SANDWICH PLATTER AND LOCAL SEASONALLY INSPIRED SOUP - \$30 PER
PERSON**

ADD CHILI OR CHOWDER \$4

ADD BANNOCK \$3



DESSERT BARS & COOKIES (GLUTEN FREE OPTIONS AVAILABLE) \$3 PER PERSON

DECADENT BROWNIE (GF)

PECAN BAR

LEMON BAR

NANAIMO BAR

BERRY CRUMBLE

DATE SQUARE (GF)

CHOCOLATE CHIP OATMEAL COOKIE (GF)

CHOCOLATE CHIP COOKIE

PEANUT BUTTER COOKIE

OATMEAL RAISIN COOKIE

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 2 weeks in advance

*Billing is based on numbers as per final confirmation. Cancellations within 2 weeks will result in full charges

*All confirmations to be sent to our in-house catering department:

emma.mostrom@slcc.ca 604 964 0996

