

Coastal Buffet

Select 3 Salads

Caesar romaine lettuce, house made caesar dressing, freshly grated parmesan cheese and croutons GF VG

Garden mixed greens, cucumber, tomatoes, onions, cranberries, house made Italian dressing GF V

Kale and Quinoa kale, quinoa, pumpkin seeds, onions, carrots, cucumber, lemon vinaigrette GF V

Avocado Chickpea avocado, chickpeas, cucumbers, tomatoes, carrots, chilli lime dressing GF V

Greek tomatoes, bell peppers, cucumber, onions, feta cheese, dressed in a house oregano and lemon dressing GF VG

Salami Pasta Salad penne pasta, diced salami, tomato, basil, parmesan cheese, drizzled with a light vinaigrette dressing

Summer Fruit Salad mixed fruit served with a honey lime dressing

Additional salads \$7.50 pp

Dessert

An assorted selection of cakes and treats

GF - Gluten Free
VG - Vegetarian
V - Vegan

Select 2 Entrees

Roast Chicken Breast slow roasted chicken breast seasoned with herbs and spices GF

Maple Glazed Salmon wild sockeye salmon baked with a maple syrup glaze or a miso glaze GF

Braised Short Rib beef short ribs marinated in a savory soy glaze GF

Green Coconut Curry soft and puff tofu, mushrooms, green beans, baby corn, red pepper, in a green coconut curry GF

Roast Beef roast beef with brown gravy
Upgrade to a Prime Rib Carving Station
\$20.00 per person

Additional entrees \$14.50 per person

Select 1 Side

Roast potatoes with herbs and spices GF V

Creamy mashed potatoes GF VG

Baked potato with all the trimmings GF VG

Spaghetti in a light rose sauce V

Aromatic Jasmine Rice GF V **Upgrade to egg fried rice - peas, corn, carrots, fried egg** GF VG

\$2.00 person

Menu is accompanied with seasonal roasted vegetables, and fresh baguette slices

Tea and coffee station can be added for \$20

25 guest menu minimum

\$63.50 per person plus 15% service fee and tax

