

LARGE PARTY / GROUP MENU

\$39 PER PERSON FOR 25 TO 50 GUESTS

LUNCH STATION

SEAFOOD PLATTER

ROASTED TILAPIA, GREEN ONION, FISH TOMATO SARCIADO SAUCE

CLASSIC CHICKEN PARMIGIANA, CRISPY

ITALIAN STYLE CHICKEN BREAST ON SPICY TOMATO SAUCE

PORK SCHNITZEL PAN FRIED PORK LOIN, APPLE CIDER GRANNY SMITH APPLE GLAZE

STEAMED SEASONAL VEGETABLES

RISOTTO ALLA MILANESE

ROASTED POTATO

DESSERT

VARIETY OF CAKES

DESSERT SQUARES

FRESH SLICED
FRUIT PLATTER

SALADS

MESCLUN GREENS, LOCAL BERRIES, SHREDDED CARROTS

TRADITIONAL GREEK SALAD, ROMA TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVES, FETA CHEESE

PASTA SALAD, PESTO MAYONNAISE, RED AND GREEN PEPPER, SCALLION, RED ONION, BASIL

CAESAR SALAD, BACON CROUTON CRUMBS, PARMIGIANO-REGGIANO

CHERRY TOMATO AND MINI BOCCONCINI SALAD

PEAR ONION ARUGULA, BASIL, BALSAMIC REDUCTION

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SEAFOOD PLATTER

ATLANTIC SALMON RED PEPPER CREAM LIAISON

FRASER VALLEY CHICKEN, CREAMY MUSHROOM BACON SAUCE

PRE CARVED ROASTED BEEF STRIPLOIN, RED WINE ROSEMARY
GARLIC JUS

STEAMED SEASONAL VEGETABLES

RICE PILAF

ROASTED POTATO

DESSERT

VARIETY OF CAKES

DESSERT SQUARES

FRESH SLICED
FRUIT PLATTER

SALADS

MESCLUN GREENS, LOCAL BERRIES, SHREDDED
CARROTS

MARINATED POTATO FENNEL SALAD, MANDARIN
ORANGE, RED ONION, BACON, GREEN ONION

PASTA SALAD, PESTO MAYONNAISE, RED AND GREEN
PEPPER, SCALLION, RED ONION, BASIL

CAESAR SALAD, BACON CROUTON CRUMBS,
PARMIGIANO-REGGIANO

ROASTED CARROTS AND CORN SALAD, RAISIN,
PISTACHIO, FETA CHEESE, SWEET CITRUS VINAIGRETTE

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LUNCH STATION

SEAFOOD PLATTER

CHAAT & PANI PURI

LAMB CURRY MASALA, INDIAN SPICES, TOMATOES, ONIONS, CHILIES, FRESH CILANTRO, FRIED GARLIC

MUMBAI BUTTER CHICKEN, YOGURT MARINATED CHICKEN BREAST, CREAMY TOMATO BASE SAUCE

FISH PAKORA

BASMATI RICE, GREEN PEAS, SAFFRON

JEERA POTATOES, GARLIC, YOGURT, PAPRIKA

SEASONAL VEGETABLES CURRY, CHEF'S CHOICE ARRAY OF VEGETABLES

DESSERT

VARIETY OF CAKES

INDIAN DESSERTS

FRESH SLICED
FRUIT PLATTER

SALADS

SAMOSA SALAD, RED POTATO, SHREDDED CABBAGE,
GREEN PEAS, CHICKPEAS, CILANTRO

KACHUMBER SALAD, THINLY SLICED TOMATOES,
CUCUMBER, ONION, CARROT, CHILI, CILANTRO, LEMON
JUICE

MASALA LENTIL SALAD WITH CUMIN ROASTED
CARROTS, MIX GREENS, RED ONION, CARROTS, MASALA
VINAIGRETTE

BOMBAY CARROT SALAD, SHREDDED CARROTS,
CILANTRO, PEPPER, CASHEW, APPLE CIDER
VINAIGRETTE

INDIAN TOMATO SALAD, TOMATO, RED ONION, MINT
LEAVES, INDIAN MINT DRESSING

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LUNCH STATION

SUSHI PLATTER

DIMSUM PLATTERS

SWEET AND SOUR FISH, GREEN ONION, PEPPERS, RED ONION, PINEAPPLE.

BEEF KARE-KARE, BEEF STRIPLOIN, EGGPLANT, BOK CHOY, GREEN BEANS, PEANUT SAUCE

CHICKEN BROCCOLI, CHICKEN BREAST, BROCCOLI, JULIEN VEG. SESAME SEEDS

STIR FRIED SEASONAL VEGETABLES

FRIED RICE, EGG, BROCCOLI, ONION, PEPPER

ASIAN SOUP

DESSERT

VARIETY OF CAKES

DESSERT SQUARES

FRESH SLICED
FRUIT PLATTER

SALADS

CRUNCHY ASIAN SLAW SALAD, EDAMAME, RADISH,
RED PEPPER SHREDDED CARROTS, SESAME SEEDS

CHICKEN POTATO SALAD, RED NUGGET POTATO,
CHICKEN, MAYONNAISE, GREEN ONION, MUSTARD

ASIAN RICE NOODLE SALAD, BABY SHRIMP, BOILED
EGG, CRISPY GROUND PORK SKIN, ANNATTO SAUCE

SPICY ROAST PORK SALAD, JULIEN VEG, CILANTRO,
DICED ROASTED PORK, GRAPE TOMATO, ROASTED
CASHEW

ASIAN CUCUMBER KIMCHI SALAD, CUCUMBER,
CABBAGE, THAI BASIL