



Menu d'aujourd'hui  
Bon Appetit!

**Familia-Style or Buffet**  
**West Coast Fusion – \$56.00**

*(based on 50 guests)*

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

**SALADS & SIDES**

Asian Noodle Salad

*tossed with a medley of julienne vegetables in a ginger soya dressing*

Pickled Bean Sprout Salad

*with local organic red radishes and julienne snow peas tossed with fresh bean sprouts, sweet and sour chili vinegar*

Glorious Medley of Organic Greens, Sprouts & Edible Flowers

*tossed in a fresh berry vinaigrette*

Tri-coloured New Potatoes

*roasted with sea salt & fresh rosemary*

Steamed Coconut Jasmine Rice

*fragrant rice baked in rich coconut milk*

Grilled Artisan Vegetables

*brushed with a citrus, parsley vinaigrette*

French Baguette with Butter

**MAIN**

*(choose two)*

Dungeness Crab and Bay Shrimp Cakes

*fresh local crab meat & sweet water bay shrimp with diced capsicum pepper, green onion and panko, lightly pan-fried with white wine butter*

Grill Marked Ahi Tuna Steaks

*served with a citrus, honey, soya glaze & sprinkled with candied orange zest & sesame seeds*

Micro Brew Braised Beef Short Ribs

*slow cooked with session ale, cioppino onions & cremini mushrooms*

Sweet & Sour pork Tenderloin

*brown sugar & malt vinegar marinated pork tenderloin caramelized and garnished with grilled pineapple*

*\*\* Gluten free and vegetarian options are also available; please contact one of our event planners.*

*\*\* Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*\*\* Non-Alcoholic Bottomless Drinks \$2.75 per person*