



Menu d'aujourd'hui
Bon Appetit!

Familia-Style or Buffet
West Coast Fusion – \$64.00

(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*