

Catering Services MENU

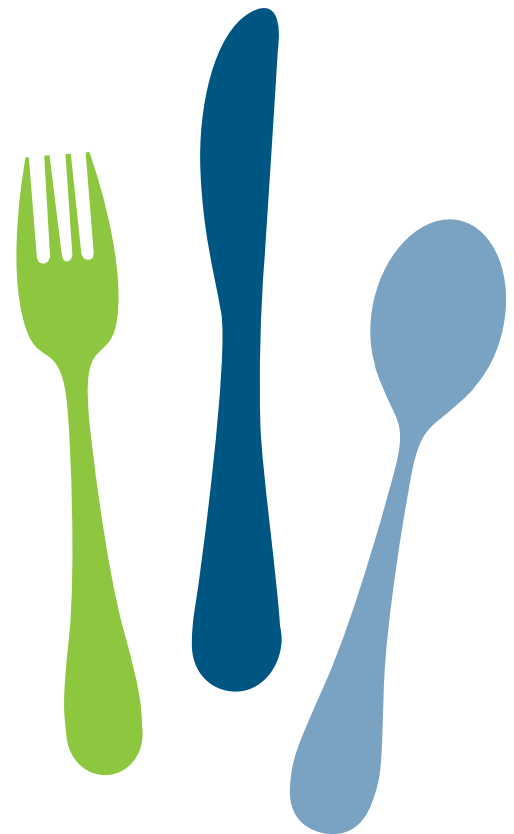
FOR MORE INFORMATION

Carly Amirault

Catering & Café Supervisor

250-474-8609

camirault@westshorerecreation.ca



BREAKFAST BUFFETS

The Continental

Includes assorted Fruit Juices, Seattle's Best Coffee & Tazo Teas

- Seasonal Fruit Platter
- Granola
- Yogurt
- Assorted Muffins & Croissants

Add scrambled eggs - \$2.00 per person

\$12.00
Per Person

The "Bear" Breakfast

Includes assorted Fruit Juices, Seattle's Best Coffee & Tazo Teas

- Scrambled Eggs
- Country Sausage Rounds
- Crispy Bacon
- Breakfast Potatoes
- Seasonal Fruit Platter
- Assorted Muffins & Croissants

\$17.00
Per Person

Buffet Enhancements

- | | |
|--------------------------|--------------------------|
| Individual Boxed Cereals | \$2.50 each |
| Bagels & Cream Cheese | \$2.50 each |
| Individual Yogurts | \$1.75 each |
| Eggs Benedict | \$6.00 per person |
| Steel Cut Oatmeal | \$2.00 per person |
| Muffins | \$2.00 per person |

There is a 25 person minimum for buffets. Price does not include taxes or gratuity.

Price is subject to change, but guaranteed 60 days prior to the date of function.

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LUNCH BUFFETS

Build Your Own Sandwich Buffet

Sandwich Fixings:

Selection of Breads & Rolls
Assorted Meats & Cheeses
Lettuce, Tomato, Cucumber & Pickles
Mayonnaise & Mustard

\$13.25
Per Person

Soup & Sandwich

Assorted Sandwiches or Wraps
Soup of the Day

\$16.50
Per Person

SERVED WITH

A Choice of Two Salads

Island Mesclun Greens

sangria vinaigrette or peppercorn ranch dressing

Caesar Salad

herb focaccia croutons, house-made caesar dressing

Mediterranean Greek Salad

tomatoes, cucumber, red onion, bell peppers, kalamata olives, feta cheese

Black Bean & Cous Cous Salad

corn, sweet peppers, cilantro, lime

Seafood Pasta Salad

fresh crab, pacific shrimp tossed in a tangy dill dressing

Red Potato Salad

red new potatoes, chives, sour cream

Grilled Vegetable Salad

roasted seasonal vegetables, balsamic vinegar reduction, goat cheese, toasted walnuts

Thai Noodle Salad

rice noodles, carrots, celery, green onion, soy ginger vinaigrette

Selection of Dessert Squares

Seattle's Best Coffee & Tazo Teas

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PASTA BUFFET

Choice of one Pasta Below

Baked Lasagna
Beef or Vegetarian

Cheese Tortellini

Baked Ravioli

\$17.50
Per Person

SERVED WITH

A Choice of Two Salads

Island Mesclun Greens
sangria vinaigrette or peppercorn ranch dressing

Caesar Salad
herb focaccia croutons, house-made caesar dressing

Mediterranean Greek Salad
tomatoes, cucumber, red onion, bell peppers, kalamata olives, feta cheese

Black Bean & Cous Cous Salad
corn, sweet peppers, cilantro, lime

Seafood Pasta Salad
fresh crab, pacific shrimp tossed in a tangy dill dressing

Red Potato Salad
red new potatoes, chives, sour cream

Grilled Vegetable Salad
roasted seasonal vegetables, balsamic vinegar reduction, goat cheese, toasted walnuts

Thai Noodle Salad
rice noodles, carrots, celery, green onion, soy ginger vinaigrette

Assorted Bread and Whipped Butter

Selection of Dessert Squares

Seattle's Best Coffee & Tazo Teas

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RECEPTION FARE

Appetizers

Baked Brie Bites <i>with caramelized onion & cranberry</i>	\$16.00 PER DOZEN
Chicken Satays <i>with Thai Chili Sauce</i>	\$16.00 PER DOZEN
Lamb Kebabs <i>with Mint yogurt dip</i>	\$24.00 PER DOZEN
Spring Rolls <i>with Plum Sauce</i>	\$14.00 PER DOZEN
Assorted Sushi <i>pickled ginger, wasabi, soy sauce</i>	\$18.00 PER DOZEN
Beef Carpaccio Crostinis <i>with Horseradish Aioli</i>	\$18.00 PER DOZEN

THREE DOZEN MINIMUM ORDER

Platters

Prawn Montage <i>chilled prawns served with house-made cocktail sauce</i>	\$90.00 SERVES 25
Smoked Salmon Platter <i>west coast smoked salmon with capers, red onion, cream cheese and assorted breads</i>	\$115.00 SERVES 25
Antipasto Platter <i>smoked salmon, cheddar cheese, pickles, olives, tomatoes, and spicy pepperoni, served with assorted crackers.</i>	\$95.00 SERVES 25
Deli Platter <i>assorted sliced and cured meats</i>	\$4.00 PER PERSON
Cheese Platter <i>local and international cheeses served with assorted crackers.</i>	\$6.00 PER PERSON
Fresh Cut Vegetables & Dip <i>fresh vegetables with a creamy garlic dip</i>	\$3.00 PER PERSON

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RECEPTION FARE continued...

Platters continued...

Sandwich Platter

ham, turkey, egg salad, tuna salad & vegetarian

\$115.00 SERVES 25

Wrap Platter

ham, turkey, egg salad, tuna salad & vegetarian

\$130.00 SERVES 25

Fruit Platter

assorted seasonal fruit

\$75.00 SERVES 25

Snacks

Assorted Muffins

baked fresh daily

\$24.00 PER DOZEN

Granola Bars

cranberries, oats, almonds

\$26.00 PER DOZEN

Cinnamon Buns

cream cheese icing

\$28.00 PER DOZEN

Assorted Scones

baked fresh daily

\$28.00 PER DOZEN

Assorted Dessert Squares

nanaimo bars, brownies, lemon macaroons

\$24.00 PER DOZEN

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DINNER BUFFET #1

Choice of Two Entrees

*Served with Herb Roasted Potatoes and Market Fresh Vegetables.
Add an extra entrée for \$6.00 a person.*

\$32.00

PER PERSON

Stuffed Pork Loin

Roast Beef *with Natural Jus*

Rosemary Roasted Chicken

Seafood Paella

Pacific Salmon Filets *with Citrus butter sauce*

Choice of One Pasta Below

Add an extra pasta for \$4.00 per person

Stuffed Cannelloni *Cheese and Spinach*

Lasagna *Meat or Vegetarian*

Baked Tortellini

A Choice of Three Salads

Island Mesclun Greens

sangria vinaigrette or peppercorn ranch dressing

Caesar Salad

herb focaccia croutons, house-made caesar dressing

Mediterranean Greek Salad

tomatoes, cucumber, red onion, bell peppers, kalamata olives, feta cheese

Black Bean & Cous Cous Salad

corn, sweet peppers, cilantro, lime

Seafood Pasta Salad

fresh crab, pacific shrimp tossed in a tangy dill dressing

Red Potato Salad

red new potatoes, chives, sour cream

Grilled Vegetable Salad

roasted seasonal vegetables, balsamic vinegar reduction, goat cheese, toasted walnuts

Thai Noodle Salad

rice noodles, carrots, celery, green onion, soy ginger vinaigrette

Assorted Bread and Whipped Butter

Selection of Dessert Squares

Seattle's Best Coffee & Tazo Teas

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DINNER BUFFET #2

Choice of One Entree

*Served with Herb Roasted Potatoes and Market Fresh Vegetables.
Add an extra entrée for \$6.00 a person.*

\$25.00

PER PERSON

Stuffed Pork loin

Roast Beef *with Natural Jus*

Rosemary Roasted Chicken

Pacific Salmon Filets *with Citrus butter sauce*

Choice of One Pasta

Add an extra pasta for \$4.00 per person

Stuffed Cannelloni *Cheese and Spinach*

Baked Tortellini

A Choice of Three Salads

Island Mesclun Greens

sangria vinaigrette or peppercorn ranch dressing

Caesar Salad

herb focaccia croutons, house-made Caesar dressing

Mediterranean Greek Salad

tomatoes, cucumber, red onion, bell peppers, kalamata olives, feta cheese

Black Bean & Cous Cous Salad

corn, sweet peppers, cilantro, lime

Seafood Pasta Salad

fresh crab, pacific shrimp tossed in a tangy dill dressing

Red Potato Salad

red new potatoes, chives, sour cream

Grilled Vegetable Salad

roasted seasonal vegetables, balsamic vinegar reduction, goat cheese, toasted walnuts

Thai Noodle Salad

rice noodles, carrots, celery, green onion, soy ginger vinaigrette

Assorted Bread and Whipped Butter

Selection of Dessert Squares

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BBQ BUFFET

Your Choice of

Steak	\$26.00 PER PERSON
Chicken	\$22.00 PER PERSON
Salmon	\$22.00 PER PERSON
Burgers	\$16.00 PER PERSON

SERVED WITH

Potatoes Au Gratin

Market Fresh Vegetables

Caesar Salad

Herb focaccia croutons, house-made Caesar dressing

Garlic Toast

Fruit Salad

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BEVERAGES

Bar List

Highballs (1oz.)	\$5.00
Beer, Domestic	\$5.00
Coolers & Ciders	\$6.00
Wine by the Glass	\$6.00
N/A Beverages	\$2.00
Liqueurs	Upon Request

Fruit Punch

Serves 24

N/A Fruit Punches	\$30.00
Rum or Vodka Fruit Punch	\$85.00

Wine

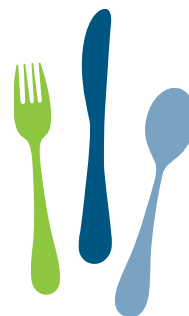
by the bottle

White Wine	
Okanagan Vineyards Chardonnay <i>Okanagan Valley, BC</i>	\$21.00
Santa Isabella Sauvignon Blanc <i>Central Chile</i>	\$22.00
Woodbridge Pinot Grigio <i>California, USA</i>	\$28.00
Red Wine	
Okanagan Vineyards Merlot <i>Okanagan Valley, BC</i>	\$22.00
Santa Isabella Cabernet Sauvignon <i>Central Chile</i>	\$23.00
Woodbridge Zinfandel <i>California, USA</i>	\$31.00

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CATERING GUIDELINES

AUDIO VISUAL

Full audio-visual service may be arranged through outside service providers.

DECORATIONS

Taping, tacking or attachment of any posters, flyers or any written materials to the walls or doors is not permitted without prior consent. Confetti is not be used in any area.

LINEN

Included in the rental are standard linens; white tablecloths and white napkins. Specialty linens and skirting are available at an additional charge.

MENU SELECTIONS

In order for us to assure the availability of chosen menu items, your menu selections must be submitted to the Catering Supervisor no later than 15 days prior to your function date. Our catering menu selections are offered as a guideline. Our Chef would be pleased to customize a menu to your specific tastes and requirements. Please note that dietary substitutes are available and are required at the time of the guarantee submission.

Menu pricing cannot be confirmed earlier than 60 days from the function date.

GUEST GUARANTEE

We require a guarantee of the number of guests who will attend your event. Guarantees must be submitted to the Catering Supervisor five (5) full business days prior to an event. At the event, if the number of guests served is less than the guarantee, you will be charged for the number of guests guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served.

ROOM RENTAL

To confirm a booking, a non-refundable room charge is required. Tentative bookings are not guaranteed. Balance is due five (5) days prior to function. In case of cancellation the room charge is non-refundable. However should the space be re-booked this fee will be reimbursed. Westshore Parks & Recreation is not responsible for the loss of, or damage to, any articles left on the premises prior to, during, or following any function.

SOCAN FEES

All live or taped entertainment/music is subject to SOCAN fees (Society of Composers, Authors & Music Publishers of Canada) as follows:

1 – 100 guests	\$41.13
101 – 300 guests	\$59.17
301 – 500 guests	\$61.69
500 + guests	\$174.79

SERVICE CHARGES & TAXES

Following charges and government taxes are applicable and subject to change with out notice:

Food	15% Service Charge, 12% HST
Beer/Wine/Spirits	15% Service Charge, 12% HST
Additional Labour	12% HST
Room Rental	12% HST
Miscellaneous	12% HST

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