



## O Canada! Food Stations

### Passed Hors D'oeuvres

(Based on 5pc per guests)

*Mini Tourtiere  
Asparagus and Prosciutto  
Dry Rubbed Ribs  
Scallops Wrapped in Bacon  
Mini Lamb Meat Balls with dill yogurt*

### The Salad Bar

*Local baby greens with maple balsamic vinaigrette  
Seven Grain Salad with red peppers in a light curried vinaigrette  
Smoky Apple Quinoa Salad with currants, pecans in a sweet apple butter*

### The Mashtini Bar: Honouring the Mighty Canadian Spud

*Guests will enjoy creating their own Mashtini ...includes whipped Yukon gold potatoes, mixed cheese, bacon bits, sour cream, chives, salsa and diced tomatoes.*

### Carving of Roasted Filet of Salmon

*Fresh BC Salmon filets roasted with lemon slices, white wine  
And cracked black pepper and carved by our Chef.*

### Our Signature Dish- Blackened Beef Carving

*Our special spice-crust AAA Strip loin of Beef aged 28 days, grilled and roasted. Hand carved by our Chef and served with fresh baked rolls and a selection of gourmet mustards.*

### Dessert Station

*Home baked chocolate chip cookies  
Freshly Baked Apple pie  
Creamy Vanilla yogurt and fresh mint  
Fresh fruit in Season*

**Freshly brewed regular & decaffeinated coffee  
Orange pekoe & assorted herbal teas.**

**\$36.95 per guest**

Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice  
2012