



Catering Menus



**Chateau Granville Hotel & Suites
Conference Centre**

● DINNER BUFFET

● PLATED DINNER



Burrard Room



Georgia Room



Granville Room



Oak Room

Dinner Buffet

Dinner Buffet # 1- The Assembly

(Minimum of 20 guests)

Includes Fresh Dinner Rolls, Organic Coffee & Teas

Select 1 of the Following Entrées:

(Additional entrees choices are \$5 per guest)

Herb Roasted Chicken-Mixed Mushrooms, Parmesan Cream

Roast Beef-Baron of Beef, Roasted Garlic & Horseradish

Baked Salmon-Champagne, Fennel Cream

Potato Gnocchi-Served with creamy Sauce & wilted Spinach

Roast Pork Loin with Brown Butter Vinaigrette, Black Mission Figs & House Pickles

Braised Top Sirloin with Mushroom Jus

Vegetarian Lasagna & Tomato Ragout

Grilled Vegetable Fusilli -Eggplant, Zucchini, Roast peppers, Kalamata Olive, Balsamic Feta

Penne Bolognese (Beef & Pancetta) Tomato

Cauliflower & Chick Pea Masala Coconut Milk, Natural Yoghurt

-Upgrade to NY Striploin Carving Station

Assorted Dessert Squares

Chocolate Chip Pudding

Greens- Select One

-Mixed Local Lettuces, Radish, Cucumber, Carrots & Apple Cider Vinaigrette.

-Crispy Caesar with Garlic Croutons

-Baby Kale with Pickled Beets dried Cranberry, Sunflower Seeds & Mango Vinaigrette

Vegetables -Select One

- Fresh Roasted Seasonal Vegetables (Lemon & Herbs)
- Herbs De Provence (Root Vegetables)
- Green Beans & Grilled Chard (Garlic Soffritto)

Rice | Starch- Select One

- Yukon Gold Mashed Potatoes
- Roasted Nugget Potato (Lemon, Olive oil, Parsley)
- Jasmine Rice Pilaf (coconut)
- Steamed Basmati Rice (Turmeric & Dill)
- Roasted Crimini Mushroom

Composed Salads- Select One

- Double Smoked Bacon & Potato Salad
- Tofu Thai Noodle Salad
- Cabbage Coleslaw with Honey Mustard Dressings
- Yukon Gold Potato Salad with Grainy Mustard Dressing & Pickled Red Onions
- Orzo Tabbouleh Tomato, Cucumber, parsley, lemon, Extra Virgin Olive Oil.
- Broccoli & Quinoa Salad with Sweet Peppers Cilantro & Lime
- Roast Vegetable Pesto Fusilli with Feta & Kalamata Olives
- Traditional Greek Salad
- Classic Macaroni Salad with aged White Cheddar & Champagne Vinegar

\$49 per Guest

Add a Chef carved station for \$150
(2 hours service)

Dinner Buffet #2- The Royal

(Minimum of 30 Guest)

Includes Fresh Dinner Rolls, Organic Coffee & Teas

Greens- Select 2

- Mixed Local Lettuce, Radish, Cucumber Carrots & Apple Cider Vinaigrette
- Crispy Caesar with Garlic Crouton
- Vine Ripened Tomato & Bocconcini with Basil Chive Vinaigrette
- Baby Spinach, Pears, Candied Walnut & Sweet Onion Vinaigrette

Poultry - Seafood - Meat - Select 2

Roasted Chicken Breast- Lemon & Thyme Jus

Chicken Thigh Fricassee & House made Herb Dumplings

Pan Seared Salmon- Crab & Brown Butter Hollandaise, Watercress

Ling Cod, Chorizo crust, Pistachio relish

Thai Vegetables & Tofu Curry- Mild Green Curry

Braised Top Sirloin with Mushroom Jus

Roasted Pork Loin- Smokey Bacon, Bourbon Sauce

Roasted Strip Loin- Roasted garlic Demi, Fresh Horseradish
Upgrade to Prime Rib (Extra \$6.00 per person)

Composed Salads- Select 1

- Double Smoked Bacon & Potato Salad
- Broccoli Penne Salad, Creamy Dressing
- Yukon Gold Potato Salad with Grainy Mustard Dressing & Pickled Red Onions
- Orzo Tabbouleh Tomato,

Pasta- Select 1

- Chicken Piccata, Farfalle Alfredo, Spanish capers, Crimini mushrooms, baby Spinach
- Macaroni & Cheese, Edam, Smoked Cheddar, Grana Padano, Panko Crust
- Grilled Vegetables Fusilli, Pesto, Eggplant, Roast Peppers, Zucchini, Kalamata Olive Feta
- Baby Shrimp, pesto Alfredo Spinach Farfalle
- Vegetarian Lasagna, Tomato, Ragout, Ricotta

Desserts

Assorted Dessert Squares
Fresh fruit, Chocolate Mousse

\$61 per Guest

Add an additional entrée selection for \$6 per guest

Add a Chef carved station for \$150
(2 hours service)

Platters -Select 1

Artisan Cheese Board featuring local & International Cheeses, Dried Fruits, nuts & House Pickle Jars

International Deli Meat Platter

Smoked Salmon, Spanish Capers, pickled red onions, citrus cream cheese, Tomato, Cucumber.

Rice | Starch - Select 2

- Yukon Gold Mashed Potatoes
- Roasted Nugget Potatoes (Lemon, Olive oil, parsley)
- Jasmine Rice Pilaf (Coconut)
- Steamed Basmati Rice (Turmeric & Dill)
- Roasted Crimini Mushroom Risotto

Vegetables- Select 1

- Fresh Oven Roasted Seasonal Vegetables (Lemon & Herbs)
- Herbes de Provence (Root Vegetables)
- Green Beans & Grilled Chard (Garlic Soffritto)
- Grilled Ratatouille (Egg Plant,

Plated Dinners

All of our plated dinners are served with
warm fresh rolls, butter, Tea & Coffee
(Minimum 15 guests)

Starters

Please select 1 of the following

Fire Roasted Tomato & Basil Soup with Chipotle Crème Fraiche
Creamy Forest Mushrooms with Chive Oil
Roasted Squash Soup with Ginger Cream
Baby Spinach, Pears, Candied Walnuts & Sweet Onion Dressing
Organic Greens, with Radish, Carrot, Cucumber, Apple sider Vinaigrette

Entrée Selection

Additional Choices are \$3 per guest

Our Culinary experts will select the appropriate starch & seasonal vegetables to enhance your selection

Seared Salmon- Citrus Fennel Salsa

3-course \$42

8oz Roasted Canadian Prime Rib- Roasted Garlic Demi

3-course \$49

Piri-Piri Chicken- Creamy polenta & Green Beans

3-course \$39

Coconut Tofu Pad Thai

3-course \$36

Dessert Selections

Please select 1 of the following

Potted Cheesecake -Wild Berry Compote

Chocolate Mousse -Caramel Sauce

Lemon Meringue Pie -Red Coulis

Chocolate Almond Torte (Gluten Free) - Chocolate Sauce

Hot Chocolate Lava Cake with Vanilla Ice cream