



Catering Menus



**Chateau Granville Hotel & Suites
Conference Centre**

• LUNCH BUFFETS

• THEME YOUR LUNCH



Burrard Room



Georgia Room



Granville Room



Oak Room

LUNCH BUFFETS

Business Lunch

Chef's Soup of the Day **OR** Mixed Organic Greens with Assorted Dressings

Sandwiches- Select 3:

Cold cuts on Fresh Baguettes

Albacore Tuna Salad on Brioche Bun

Chipotle Grill Chicken, Spinach & Provolone Wrap

Nass River Smoked Salmon Wrap **+\$3/person**

Black Forest Ham & Cheddar Cheese Croissants

Pesto Garden vegetables & Marinated Artichoke with Red Pepper Aioli Wrap

Farm Fresh Egg Salad on Brioche Bun

Baby Shrimp Salad with English cucumbers, dill & Fried Capers Wrap **+\$3/person**

Fresh Vegetables & Dip

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

\$26 per person
(Minimum of 15 guests)

Executive Hot Lunch

Salads Select 1

Mixed local lettuce, radish, cucumber, carrots, apple cider vinaigrette

Yukon gold potato salad with grainy mustard & pickled onion

Crispy Caesar with Garlic Crouton

Roast Vegetable Pesto Fusilli with Feta & Kalamata Olives

Entrée

(Additional entrées choices \$5 per guest)

Braised Top Sirloin with mushroom jus

Vegetarian Masala with chickpeas, cauliflower, cilantro & coconut

Sides

Seasonal Vegetables

Steam coconut Jasmine Rice or Roast Nugget Potatoes

Desserts

Chocolate Chips Bread Pudding

Assorted Dessert Squares

Mini Cup Cakes

\$36 per person
(Minimum of 20 guests)

THEME YOUR LUNCH

Please be advised that all of our Theme Lunches are available for Business Dinners at and additional charges for \$10 per guest. Minimum of 20 guests

Mediterranean Flavors

Greek Salad, Fresh Hummus, Spiced Olives, Grilled Pita

Chicken Souvlaki

Vegetable Kebabs

Lemon Scented Rice

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

\$29 per guest

A Taste of Italy

Chef's Daily Soup
Heritage Mixed Greens with House-Made Dressings

Select One

Penne Rigate, Julienne Roasted Chicken Breast,
Pesto sauce
Spaghetti a la Bolognese with a Porcini
Mushroom sauce

Select One

Potato Gnocchi with creamy spinach sauce
Roast Vegetable Pesto Fusilli with Feta &
Kalamata Olives

Garlic Baguette
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

\$27 per guest

Add Additional Pasta selection for \$5 per guest

THEME YOUR LUNCH

Minimum of 20 guests

LA TAQUERÌA

(Create your own Tacos)

Grille Corn & Black Bean
Salad

Soft Shelled Flour Tacos

Pollo- Chipotle Chicken

Carnitas- Pork Confit

Spanish Rice

Pickled Jalapenos &
Onions

Freshly Grated Cheeses

Fresh Salsa, Guacamole &
Sour Cream

Fried Cinnamon Churros

\$30

SOUTHERN COMFORTS

Jalapeno Cornbread

Mixed local lettuces,
radish, cucumbers,
carrots, apple cider
vinaigrette

Buttermilk Fried Chicken

Chattanooga Chili,
Ground Beef, Chorizo

Black Beans, Sweet
Corn, Chilies

Cajun Rice | Collard
Greens

Assorted Dessert
Squares

\$ 31

POWER LUNCH

Salads

Mixed local lettuce, radish,
cucumber, carrots, apple cider
vinaigrette

Entrée –Select 1

Braised Top Sirloin with mushroom
jus

Free Range Roast Chicken Breast
with lemon & fresh thyme jus

Roast Pork Loin with brown butter
glaze

Pan Seared Salmon

Entrée –Select 1

Vegetarian Masala with chick peas,
cauliflower, cilantro & coconut

Vegetarian Lasagna

Sides Select 1

Seasonal Vegetables
Steam coconut Jasmine Rice
Roast Nugget Potatoes
Garlic Mashed Potatoes

Desserts

Assorted Dessert Squares

\$36