



*The Sutton Place Hotel*  
VANCOUVER

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**CATERING  
MENU  
2019**



# BREAKFAST BUFFETS

MINIMUM 20 PEOPLE\*

All breakfast buffets include coffee, decaffeinated coffee + assorted teas.

## CLASSIC

\$28.00 per person

Assorted Fresh Juices  
Sliced Seasonal Fresh Fruit  
Individual Fruit Yogurt  
Basket of Assorted Muffins, Croissants, Danishes  
Toaster Station with a Selection of Sliced Breads + Bagels  
Butter, Honey, Preserves

## HEALTHY START

\$34.00 per person

Assorted Fresh Juices  
Sliced Seasonal Fresh Fruit  
Assorted Individual Overnight Oat Jars  
Vegan Sweet Potato Scones

## AVOCADO TOAST STATION

Oven-Dried Tomatoes, Cilantro, Lime, Sliced Chilled Egg

## BUILD YOUR OWN YOGURT PARFAIT BAR

Fruit + Nut Granola, Vanilla Yogurt, Berries, Honey, Hemp Seeds

## CLASSIC HOT

\$38.00 per person

Assorted Fresh Juices  
Seasonal Fresh Fruit Cocktail  
Apple Raisin Muesli  
Basket of Assorted Muffins, Croissants, Danishes  
Butter, Honey, Preserves  
Scrambled Free-Range Eggs  
Breakfast Potatoes  
Roasted Mushrooms, Fresh Herbs

## CHOICE OF TWO (2):

Double-Smoked Bacon  
Turkey Sausages  
Chorizo Sausages  
Pork Sausages  
Breakfast Ham



\*If less than 20 people, a surcharge of \$5.00 per person will apply.

**WEST COAST**

\$45.00 per person

Assorted Fresh Juices  
Seasonal Fresh Fruit Cocktail

**BUILD YOUR OWN YOGURT PARFAIT BAR**

Fruit + Nut Granola, Vanilla Yogurt, Berries, Honey,  
Hemp Seeds

Basket of Assorted Muffins, Croissants, Danishes

Pemberton Roasted Potatoes  
Grilled Roma Tomatoes, Arugula Pesto

**CHOICE OF TWO (2):**

Wild Mushroom + Herb Scramble  
Smoked Salmon Benedict  
Crab + Chive Frittata  
Mini Herb + Cheese Omelettes

**CHOICE OF ONE (1):**

Local Apple Wood Smoked Bacon  
Oyama Pork + Fennel Sausage

**DELUXE**

\$50.00 per person

Assorted Fresh Juices  
Sliced Seasonal Fresh Fruit  
Assorted Individual Overnight Oat Jars

**BUILD YOUR OWN YOGURT PARFAIT BAR**

Fruit + Nut Granola, Vanilla Yogurt, Berries, Honey,  
Hemp Seeds

**BAKED SELECTIONS**

Rye + Whole Wheat Bread with Toaster  
Freshly Baked Muffins, Croissants, Danishes  
Butter, Honey + Preserves

**CHOICE OF FIVE (5):**

Brioche French Toast, Berry Preserves + Maple Syrup  
Scrambled Free-Range Eggs  
Croissant Sandwiches: Ham, Smoked Salmon, or Vegetarian  
Traditional Free-Range Eggs Benedict with Ham  
Mushroom + Spinach Free-Range Eggs Benedict  
Smoked Salmon Free-Range Eggs Benedict  
Smoked Bacon  
Pork Sausages  
Turkey Sausages  
Chorizo Sausages  
Sliced Maple Ham  
Warm Steel Cut Oatmeal, Cinnamon, Brown Sugar  
Breakfast Potatoes

# PLATED BREAKFAST

MINIMUM 10 PEOPLE  
\$35.00 per person

All plated breakfasts include fresh orange juice, sliced fresh fruit, freshly baked muffins, croissants + danishes.

### CHOICE OF ONE (1):

- Traditional Eggs Benedict
- Canadian Bacon or Smoked Salmon
- Free-Range Egg, English Muffin, Hollandaise Sauce
- Potatoes, Grilled Tomato
- Brioche French Toast
- Fruit Compote, Vanilla Cream, Maple Syrup

Coffee, Decaffeinated Coffee, Assorted Teas

### BREAKFAST ACCOMPANIMENTS

price per person

#### ADD-ONS

- Avocado Toast Station – \$18.00
- Assorted Individual Overnight Oat Jars – \$6.00
- Fruit Smoothies –\$8.00

**CHEF ATTENDED OMELETTE STATION – \$22.00**  
(Made to order, \$100 per hour, per chef)

Free-Range Eggs or Egg Whites

- Dungeness Crab, Smoked Salmon
- Local Applewood Smoked Bacon
- Oyama Pork + Fennel Sausage
- Brie + Aged Cheddar
- Mushrooms, Spinach, Tomato, Avocado, Onions, Scallions

# BREAKS

MINIMUM 20 PEOPLE\*

All breaks include coffee, decaffeinated coffee + assorted teas. Available between 10:00am to 11:00am + 2:00pm to 4:00pm.

## SQUARES + BARS

\$22.00 per person

Date Bars  
Lemon Squares  
Blueberry Oat Squares

## GRAB-N-GO

\$20.00 per person

Assorted Candies (Jujubes, Wine Gums, Smarties, Jelly Beans)  
Chocolate Dipped Almonds, Chips, Pretzels, Cheeses

## SWEETS + TREATS

\$22.00 per person

Caramel Pecan Brownies  
Key Lime Tarts  
Raspberry Éclairs

## HEALTH NUT

\$25.00 per person

Seasonal Fruit Smoothie (2 selections)  
Raw Energy Bars + Bites  
Assorted Whole Seasonal Fresh Fruit

## INTERACTIVE

\$28.00 per person

### WATERING HOLE

Infused Sparkling Water (Mint, Watermelon, Lemon, Lime, Cucumber)

### MINI HOT DOG STATION

Chilli, Cheese, Bacon Bits, Sautéed Onions, Sauerkraut, Condiments

### BUILD-A-BROWNIE

Caramel + Chocolate Sauce  
Whipped Cream, Toasted Pecans, Sour Cherry Compote

## WEST COAST

\$30.00 per person

Selection of Local Cheeses + Accompaniments  
Maple Smoked Salmon Dip + Crackers  
Nanaimo Bars

\*If less than 20 people, a surcharge of \$5.00 per person will apply.

**COFFEE BREAKS****À LA CARTE**

price per dozen

Assorted Croissants:  
Butter, Chocolate, Ham + Cheese, Almond – \$45.00

Assorted Danishes:  
Cheese, Cherry, Raspberry Rhubarb – \$45.00

Assorted Muffins:  
Lemon Blueberry, Morning Glory, Chocolate Zucchini – \$45.00

Assorted Bars:  
Date, Lemon, Caramel Pecan, Seasonal Fruit – \$45.00

Assorted Tarts:  
Rum Raisin, Pecan, Lemon, Chocolate, Fruit – \$45.00

Freshly Baked Cookies:  
Chocolate Chip, Peanut Butter, Oatmeal Raisin – \$45.00

**ADDITIONAL  
SNACKS • FRUITS**

Individual Assorted Plain + Fruit Yogurts – \$5.00 each  
Raw Energy Bars + Bites – \$4.50 each  
Assorted Whole Seasonal Fresh Fruit – \$3.00 per piece

**BEVERAGES**

Coffee, Decaffeinated Coffee, Assorted Teas  
– \$7.50 per person

Espresso, Cappuccino – Self Serve, on Consumption  
– \$7.50 per person

Still or Sparkling Water (475 ml) – \$6.50 per bottle  
Regular + Diet Soft Drinks (355 ml) – \$6.50 per bottle  
Iced Tea (355ml) – \$6.50 per bottle

Assorted Bottled Juices (300ml):  
Cranberry, Apple, Orange, Pineapple – \$6.50 per bottle  
Skim Milk, 2% Milk – \$25.00 per litre  
Freshly Squeezed Orange or Grapefruit Juice – \$40.00 per litre  
Apple, Apple-Raspberry, Cranberry Juice – \$30.00 per litre  
Fresh Fruit Smoothies – \$45.00 per litre

# WORKING LUNCH BUFFETS

MINIMUM 10 PEOPLE\*

All working lunch buffets include coffee, decaffeinated coffee + assorted teas.

## WEST COAST

\$46.00 per person

Local Seafood Chowder  
Pemberton Potato Salad  
Arugula, Beet + Goat Cheese Salad

Chef's Selection of Gourmet Breads + Wraps

(based on 3 pieces per person)

Grilled Chicken, Apricot, Tarragon  
Smoked Salmon, Lemon Aioli  
Crab + Shrimp, Dill, Croissant  
Tomato, Avocado, Arugula, Basil Spread  
Medium Rare Roast Beef, Tomato, Provolone

Raspberry Tarts

Chocolate Brownie, Coffee Sabayon

## BUILD YOUR OWN SANDWICH

\$46.00 per person

Soup of the Day

### THE SALAD BAR

Chef's Selection of Local Greens + Accompaniments

Chef's Selection of Gourmet Breads + Wraps

(based on 3 pieces per person)

Grilled Chicken, Roast Beef, Ham, Salami, Pastrami,  
Turkey, Tuna, Egg Salad  
Cucumbers, Lettuce, Tomatoes, Onions  
Goat Cheese, Havarti, Cheddar Cheese  
Banana Peppers, Sliced Pickles  
Mustard, Mayonnaise, Hummus

Salted Caramel + Chocolate Tarts

Sutton New York Cheesecake

Sliced Seasonal Fresh Fruit

\*If less than 10 people, a surcharge of \$5.00 per person will apply.

**HEALTHY • LIGHT**\$46.00 per person

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Vegan Tomato Herb Soup

**THE HEALTH BAR**

Chef's Selection of Local Greens, Grains, Seasonal Vegetables, Accompaniments

Chef's Selection of Gourmet Breads + Lettuce Wraps

**CHOICE OF FOUR (4) SANDWICHES:**

Lime Salmon, Pea Shoots, Pickled Daikon

Ham, Emmental Cheese, Coleslaw, Butter Lettuce

Tomatoes, Basil, Fresh Mozzarella, Garlic Dressing

Grilled Vegetables, Provolone, Basil Balsamic Pesto, Focaccia

Southwest Turkey, Guacamole, Monterey Jack Cheese,

Pickled Jalapeños, Tomatoes

Lemongrass Chicken, Pea Shoots, Sweet Chili Sauce

Smoked Salmon, Lemon Drizzle

Roast Beef, Marinated Asparagus, Dijon

Seasonal Fruit Crostatas

Raw Energy Bars + Bites

Sliced Seasonal Fresh Fruit



# HOT LUNCH BUFFETS

MINIMUM 10 PEOPLE\*

All hot lunch buffets include rustic rolls, butter, coffee, decaffeinated coffee + assorted teas.

## HEALTHY

\$50.00 per person

Carrot Ginger Soup  
Antipasto  
Grilled Vegetables, Fresh Herbs, Olive Oil, Balsamic

Grilled Chicken, Chimichurri  
Steamed Cod, Ginger, Garlic  
Steamed Parsley Nugget Potatoes  
Sautéed Seasonal Vegetables

Lemon Berry Tarts  
Raw Energy Bars + Bites  
Sliced Seasonal Fresh Fruit

## COMFORT

\$48.00 per person

Creamy Tomato Soup, Garlic Toast  
Spinach, Egg, Pickled Onions, Raspberry Vinaigrette

Warm Roast Beef on Baguette, Au jus  
Buttermilk Fried Chicken  
Penne, Three Cheese Sauce  
Glazed Buttery Carrots

Vanilla Crème Brûlée  
Sutton Chocolate Truffle Cake  
Sliced Seasonal Fresh Fruit

## WEST COAST

\$52.00 per person

Avocado, Prawns, Heirloom Tomatoes, Fresh Herbs,  
Local Greens  
Kale Quinoa Salad  
Local Charcuterie Platter

Grilled Sockeye Salmon, Balsamic Blueberry Gastrique  
Local Hazelnut-Coated Chicken Breast  
Pemberton Fingerling Potatoes  
Roasted Vegetables

Raspberry Tarts  
Chocolate Brownie, Coffee Sabayon



\*If less than 10 people, a surcharge of \$5.00 per person will apply.

# PLATED LUNCH

MINIMUM 10 PEOPLE  
\$50.00 per person

All plated lunches include rustic rolls, butter, coffee, decaffeinated coffee + assorted teas.

## STARTER

### CHOICE OF ONE (1) STARTER:

Cream of Porcini Mushroom Soup  
Field Tomatoes, Fresh Basil, Toasted Pine Nuts, Aged Balsamic  
Citrus Quinoa, Dried Fruit, Nuts, Fresh Herbs  
Sirloin Steak, Chopped Egg, Iceberg Wedge, Crumbled Blue Cheese  
Classic Caesar Salad, Romaine Hearts, Focaccia Crisps

## ENTRÉE

### CHOICE OF ONE (1) ENTRÉE:

Orecchiette Pasta, Beef Short Ribs, Fresh Basil, Grape Tomatoes, Garlic  
Grilled Peppered Beef Sirloin, Celeriac Whipped Potatoes, Green Beans, Veal Jus  
Chicken Pizzaiola, Mushrooms, Olives, Tomatoes, Capers  
Chimichurri Chicken Breast, Quinoa Pilaf, Green Beans  
Dijon Herb Steelhead Trout, Sweet Potatoes, Spinach, Mushrooms  
Seared Local Snapper, Broccolini, Citrus Herb Butter  
Panisse, Charred Cauliflower, Red Pepper Aioli

## DESSERT

### CHOICE OF ONE (1) DESSERT:

Carrot Cake, Roasted Pineapple, Cream Cheese Mousse  
Caramelized Banana + Chocolate Tart, Praline Chantilly  
Sutton New York Cheesecake, Berry Compote



# LUNCH BUFFETS À LA CARTE

MINIMUM 30 PEOPLE  
\$58.00 per person

All lunch buffets include coffee, decaffeinated coffee + assorted teas.

## SALADS

### CHOICE OF TWO (2) SALADS:

Citrus Quinoa, Kale, Dried Fruits, Nuts, Feta  
Shrimp, Cucumber, Orange Yogurt Dressing  
Classic Caesar Salad, Romaine Hearts, Focaccia Crisps  
Fusilli Puttanesca, Sun-Dried Tomato Pesto, Artichokes,  
Olives, Capers

### THE SALAD BAR

Chef's Selection of Local Greens + Accompaniments

## COLD PLATTERS

### CHOICE OF ONE (1) COLD PLATTER:

Local Charcuterie Platter with Condiments  
Seafood Platter: Smoked Salmon, Candied Salmon,  
Smoked Trout, Mackerel  
Poached Salmon, Fennel, Orange Mint  
Grilled Vegetables, Fresh Herbs, Olive Oil, Balsamic Vinegar

## MAIN DISHES

### CHOICE OF TWO (2) PROTEINS:

Chicken Forestiere, Pearl Onions, Mushrooms  
Sockeye Salmon, Lemon Dill Sauce  
Seafood Medley, Herb Anise Broth  
Beef Sirloin, Dijonaise  
Baked Local Rock Fish, Spiced Tomato Coulis

### CHOICE OF ONE (1) STARCH:

Artichoke Spinach Agnolotti, Spiced Tomato Sauce  
Rice Pilaf  
Roasted Baby Potatoes

### CHOICE OF ONE (1) VEGETABLE:

Medley of Steamed Seasonal Vegetables  
Assorted Roasted Vegetables  
Panache of Grilled Vegetables

## DESSERT

### CHOICE OF TWO (2) DESSERTS:

Vanilla Bean Crème Brûlée  
Lemon Berry Tarts  
Raspberry Chocolate Éclairs  
Sutton New York Cheesecake  
Sliced Seasonal Fresh Fruit



# CANAPÉS + HORS D'OEUVRES

MINIMUM ORDER OF  
4 DOZEN PER SELECTION

## COLD CANAPÉS

price per dozen

### VEGETARIAN

- Avocado Toast, Oven-Dried Tomato, Microgreens – \$48.00
- Olive Mushroom Tapenade – \$48.00
- Tête de Moine, Apple Chutney (min order of 6 dozen) – \$52.00

### SEAFOOD

- Smoked Salmon, Compressed Cucumber – \$48.00
- Scallop Ceviche, Fennel Slaw – \$54.00
- Jumbo Shrimp, Orange Cocktail Sauce – \$48.00
- Tuna Tataki, Wasabi Cream – \$48.00

### MEAT

- Seared Duck, Orange Marmalade – \$48.00
- Chilled Kung Pao Chicken, Wonton Crisp – \$44.00
- Beef Tenderloin Carpaccio – \$52.00
- Prosciutto, Fig Jam, Goat Cheese – \$48.00

## HOT CANAPÉS

price per dozen

### VEGETARIAN

- Arancini, Padano Cheese, Truffle Dip – \$48.00
- Panisse, Onion Confit, Chevre – \$42.00
- Truffled Cauliflower Purée, Garlic Crostini – \$44.00

### SEAFOOD

- Dungeness Crab Cake, Grapefruit Crème Fraîche – \$48.00
- Mini Fish + Chips, Tartar Sauce – \$48.00
- House-Poached Sockeye Salmon, Tarragon Aioli – \$48.00

### MEAT

- Dijon Rosemary Lamb Chops – \$58.00
- Beef Tenderloin Mini Yorkies – \$52.00
- Chicken Yakitori – \$48.00
- Mini Chicken Tacos, Salsa – \$ 48.00

## DESSERT CANAPÉS

price per dozen

- Key Lime Tarts – \$48.00
- Coconut Tapioca, Roasted Pineapple – \$48.00
- Chocolate + Coffee Verrine – \$48.00
- Raspberry Ginger Éclairs – \$48.00



**MINI MEALS**

price per dozen

**SALAD ROLLS** – \$75.00

Prawn, Vermicelli, Carrot, Cilantro, Iceberg Lettuce,  
Peanut Sauce

Thai Beef, Mango, Celery, Sriracha Sauce

Lemongrass Chicken, Carrot, Celery, Green Onion,  
Sweet Chili Sauce

Vegetarian: Enoki Mushrooms, Carrot, Celery, Sprouts,  
Lime Chili Sauce

**SUTTON SLIDERS, MINI BRIOCHE** – \$52.00

Salmon, Remoulade

Pulled Pork, Cajun Mayonnaise

Short Ribs, Fried Onions, Dijon

Buttermilk Fried Chicken, Coleslaw

AAA Beef Tenderloin, Aged Cheddar, Onion Jam

**PLATTERS, BOARDS  
+ BOWLS**

price per platter

Fresh Cut Garden Vegetable Platter with Dip  
– \$165.00 (serves 25 people)

Sliced Seasonal Fresh Fruit Platter  
– \$95.00 (small - serves 10 people)  
– \$185.00 (large - serves 20 people)

Domestic + International Cheese Plate with Crackers  
+ Baguettes  
– \$120.00 (small - serves 10 people)  
– \$225.00 (large - serves 20 people)

Chilled West Coast Seafood Bowl with Seafood Sauce:  
Crab Legs, Prawns, Clams, Mussels  
– \$375.00 (100 pieces)

Antipasto Platter:  
Grilled Vegetables, Olives, Mushrooms, Marinated Artichokes,  
Bocconcini, Tomatoes + Basil, Cured Meats, Focaccia  
– \$220.00 (serves 30 people)

Sliced BC Smoked Salmon with Condiments  
– \$295.00 (serves 25 people)

Poached Filets of Salmon, Grilled Salmon, Salmon Rilletes  
– \$285.00 (serves 25 people)

Charcuterie Platter with Artisan Breads + Accompaniments  
– \$285.00 (serves 20 people)

Tuna Niçoise Platter:  
Rare Seared Tuna, Marinated Green Beans + Tomatoes, Potato  
Salad, Sliced Eggs, Marinated Olives, Aioli, Crostinis  
– \$260.00 (serves 20 people)

Grilled Vegetable Platter:  
Grilled Red + Yellow Peppers, Zucchini, Asparagus, Marinated  
Mushrooms, Cherry Tomatoes, Baby Carrots  
– \$185.00 (serves 20 people)

# STATIONS

MINIMUM 20 PEOPLE\*

## CARVING STATION

Chef attended Carving Station at \$100.00 per hour, per Chef.  
One (1) Chef per 75 guests.

### CHOICE OF ONE (1):

Prime Rib, Peppercorn Sauce  
Striploin, Onion Jus  
– \$18.00 per person

### CHOICE OF ONE (1):

Grilled Marinated Flank Steak, Chimichurri Sauce  
Turkey Breast, Jus  
Roasted Boneless Lamb Leg, Dijonaise  
Salmon Wellington, Hollandaise  
– \$10.00 per person

## OYSTER BAR

market price

Freshly Shucked Selection of Local Oysters, Mignonette  
Sauce, Cocktail Sauce, Lemon Wedges, Freshly Grated  
Horseradish

## BOWLS: RICE, PASTA + NOODLES

– \$24.00 per person (2 selections)  
– \$30.00 per person (3 selections)

### PASTA

Braised Short Ribs, Red Wine, Tomato, Basil  
Pork + Fennel Sausage, Peppers, Tomatoes, Fresh Herbs  
Lobster, Cream, White Wine, Tarragon

### RICE

Wild Mushroom Risotto, Truffle Oil, Fresh Herbs  
Chicken Curry, Coconut Rice  
Seafood Paella, Prawns, Clams, Mussels, Squid

### NOODLES

Soba Noodles, Edamame, Toasted Sesame Seeds,  
Ginger, Honey  
Stir-Fried Udon Noodles, Chicken, Enoki Mushrooms,  
Green Onions, Soy Sauce  
Seafood Laksa, Prawns, Tofu, Egg, Coriander



\*If less than 20 people, a surcharge of \$5.00 per person will apply.

## SUTTON SLIDERS

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- \$18.00 per person (2 selections)
- \$25.00 per person (3 selections)

### CHOOSE FROM THE FOLLOWING:

Salmon, Remoulade  
 Pulled Pork, Cajun Mayonnaise  
 Short Rib, Fried Onions, Dijon  
 Buttermilk Fried Chicken, Coleslaw  
 AAA Beef Tenderloin, Aged Cheddar, Onion Jam  
 Oven Roasted Portobello, Caramelized Onions, Arugula

## POUTINE BAR

\$18.00 per person

Waffle, Wedge + Sweet Potato Fries  
 Sliced Smoked Meat, Braised Beef Short Ribs, Gravy  
 Cheese Curds, Aged Cheddar, Bacon Bits, Jalapeños,  
 Green Onions



## GNOCCHI STATION

\$24.00 per person

### CHOICE OF TWO (2):

Mushroom Gnocchi  
 Wild Mushroom Ragout, Pickled Shiitakes, Toasted Hazelnuts  
 Gnocchi Pomodoro  
 Tomatoes, Garlic, Fresh Herbs, Bocconcini, Parmesan  
 Ricotta Gnocchi, Crispy Prosciutto, Charred Corn,  
 Brown Butter

## TACO STATION

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- \$16.00 per person (2 selections)
- \$20.00 per person (3 selections)

### CHOOSE FROM THE FOLLOWING:

Pulled Pork  
 Beef Short Rib  
 Tempura Cod

Cheese, Lettuce, Jalapeños, Cilantro  
 Mango Coleslaw, Tomato Salsa, Sour Cream  
 Warm Tortillas

**STEAMED BAO BAR**

- \$18.00 per person (2 selections)
- \$25.00 per person (3 selections)

**CHOOSE FROM THE FOLLOWING:**

Braised Pork Belly, Cucumber, Hoisin, Chive  
 Albacore Tuna Tataki, Pickled Daikon, Cilantro, Sesame Seeds  
 Kasu Marinated Mushroom, Fennel, Garlic Chips  
 Duck Confit, Pickled Shallot, Cucumber, Green Onion

**WEST COAST STATION** \$58.00 per person**CHILLED**

Local Clams, Mussels, Oysters, Seafood Sauce, Mignonette  
 Barnston Island Mixed Greens + Fresh Herbs

**HOT**

Pan Seared Local Rock Fish, Herb Tomato Broth  
 Pemberton Steamed Potatoes, Fresh Herbs

Basket of Rustic Breads

**S'MORES STATION**

\$18.00 per person

House-Made Graham Crackers + Marshmallows  
 Dark + Milk Chocolate  
 Rum + Banana Caramel  
 Raspberry Ginger Jam

**TRIFLE STATION**

\$16.00 per person

Devil's Food + Angel Food Cake  
 Vanilla Crème Mouseline  
 Chocolate Pot de Crème  
 Warm Fudge + Caramel Sauces  
 Fresh Berries  
 Brandy Chantilly



# PLATED DINNERS À LA CARTE

MINIMUM 20 PEOPLE

All plated dinners include rustic rolls, butter, coffee, decaffeinated coffee + assorted teas.

3-Course Meal (Soup or Salad, Entrée, Dessert) | 4-Course Meal (Soup, Salad, Entrée, Dessert)

## SOUP

### CHOICE OF ONE (1) SOUP:

Lobster Bisque, Lemon Pernod Cream

Forest Mushroom

Chicken, White Bean, Kale, Basil Broth

## SALAD

### CHOICE OF ONE (1) SALAD:

Mesclun Greens, Sliced Beets, Shaved Fennel, Local Chevre

Smoked Chicken, Aged Cheddar, Lola Rosa

Quinoa, Watercress, Basil, Pine Nuts, Thyme Vinaigrette

Poached Prawns, Smoked Salmon, Fennel, Frisée,

Champagne Vinaigrette

Seafood Trio: Smoked Salmon, Poached Prawns,

Crab Cocktail, Orange Vinaigrette



## ENTRÉE

### CHOICE OF ONE (1) ENTRÉE SET:

Roasted Free-Range Chicken Breast

Porcini Mushroom Risotto, Seasonal Local Vegetables,

Red Wine Demi-Glace

Lemon-Thyme Roasted Cornish Game Hen

Stuffed with Wild Rice + Forest Mushrooms, Seasonal Local

Vegetables, Shallot Demi-Glace

Wild Sockeye Salmon

Herb Confit Potato, Seasonal Local Vegetables, Spiced

Blueberry Gastrique

– \$76.00 per person (3-Course Meal)

– \$86.00 per person (4-Course Meal)

### CHOICE OF ONE (1) ENTRÉE SET:

Roasted Lamb Rack Chops

Tomato Provençal, Asparagus, White Bean Ragout,

Rosemary Demi-Glace

Grilled Filet Mignon

Potato Pavé, Green Beans, Tomato Confit, Carrot-Orange

Purée, Dijon Jus

Lemon-Thyme Braised Short Ribs

Whipped Potatoes, Endives, Veal Jus

Pan Seared Sablefish

Lemon Caper Risotto, Oyster Mushroom, Seasonal Local

Vegetables, Dungeness Crab Bisque

– \$82.00 per person (3-Course Meal)

– \$92.00 per person (4-Course Meal)

## ENHANCEMENTS

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– Additional \$10.00 per person

### CHOICE OF ONE (1) ENHANCEMENT:

Portabella Mushroom Orecchiette Pasta, Lemon Cream Sauce

Truffle Risotto, Clams, Mussels

Cherry Tomato Rigatoni, Marinara Sauce, Fresh Basil

## DESSERT

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### CHOICE OF ONE (1) DESSERT:

70% Dark Chocolate Mousse, Morello Cherries, Pistachio Tuile

Passion Fruit Tart, Toasted Coconut, Minted Mango Compote

Hazelnut Sablé Breton, Ginger Macerated Raspberries,

Caramelized White Chocolate Cremeux

Cheesecake Soufflé, Strawberry Orange Confit

# FAMILY-STYLE DINNERS

MINIMUM 30 PEOPLE

All family-style dinners include freshly baked rolls, butter, coffee, decaffeinated coffee + assorted teas.

## WEST COAST

\$82.00 per person

Smoked Salmon Carpaccio  
Crab, Shrimp, Local Greens, Champagne Vinaigrette

Grilled Sockeye Salmon, Balsamic Blueberry Gastrique  
Pemberton Fingerling Potatoes  
Roasted Vegetables

Apple Galette  
Baked Chocolate Tart

## FESTIVE

\$85.00 per person

Oven-Roasted Turkey  
Traditional Giblet Gravy  
Cranberry Chutney

Mesclun Greens, Candied Walnuts, Sun-Dried Cranberries,  
Pomegranate Dressing

Herb Stuffing  
Mashed Yukon Gold Potatoes  
Brussels Sprouts with Toasted Hazelnuts  
Butter Carrots

Classic Pumpkin Pie with Spiced Chantilly Cream

## CLASSIC

\$85.00 per person

Mesclun Greens, House Vinaigrette

Braised Short Ribs  
Whipped Potatoes  
Seasonal Roasted Vegetable

Key Lime Pie  
Sutton Chocolate Truffle Cake



# DINNER BUFFETS

MINIMUM 50 PEOPLE  
\$95.00 per person

All dinner buffets include rustic rolls, butter, coffee, decaffeinated coffee + assorted teas.

## SALADS

### CHOICE OF THREE (3) SALADS:

Mixed Greens, Shaved Vegetables, Cherry Tomatoes,  
Two Dressings  
Classic Caesar Salad, Romaine Hearts, Focaccia Crisps  
Marinated Vine-Ripened Tomatoes, Pearl Bocconcini,  
Balsamic Vinegar, Basil-Infused Olive Oil  
Creamy Horseradish Smoked Salmon Potato Salad  
Panzanella Salad  
Quinoa Salad, Artichokes, Tomatoes, Peppers, Fresh Herbs

## COLD PLATTERS

### CHOICE OF TWO (2) COLD PLATTERS:

Chilled West Coast Seafood + Cocktail Sauce  
Antipasto Platter  
Sliced BC Smoked Salmon with Condiments  
Charcuterie Platter  
Tuna Niçoise Platter  
Grilled Vegetable Platter

## MAIN DISHES

### CHOICE OF TWO (2) PROTEINS:

Sable Fish, Fennel Herb Broth  
Roasted Beef Striploin, Horseradish Sauce  
Pork Loin, Apple Thyme Jus  
Salmon Filet, Lemon Dill Cream  
Chicken Forestiere, Mushrooms, Pearl Onions, Rosemary Jus

### CHOICE OF ONE (1) VEGETABLE:

Seasonal Grilled Vegetables  
Stewed Vegetables  
Assorted Steamed Vegetables

### CHOICE OF ONE (1) STARCH:

Roasted Fingerling Potatoes  
Herb Rice Pilaf  
Mushroom Cannelloni, Alfredo Sauce

## DESSERTS

### CHOICE OF FOUR (4) DESSERTS:

Sutton Chocolate Truffle Cake  
Raspberry Chocolate Éclairs  
Mini Key Lime Pies  
Sutton New York Cheesecake, Berry Compote  
Vanilla Crème Brûlée  
Assorted International Cheese Board  
Sliced Seasonal Fresh Fruit

# WINE LIST

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## SPARKLING

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Glera, Vaporetto, Extra Seco, *Italy* – \$59.00

Champagne, Taittinger, *France* – \$130.00

## WHITE

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Sauvignon Blanc Blend, Laurent Miquel, *France* – \$45.00

Pinot Blanc, The Hatch, *Okanagan Valley* – \$50.00

Pinot Grigio, Adria Vini, *Italy* – \$55.00

Chardonnay, Murphy-Goode, *Sonoma Valley* – \$60.00

Pinot Gris, Laughing Stock, *Okanagan Valley* – \$62.00

Sauvignon Blanc, Château Cailleteau Bergeron, *France* – \$64.00

Sauvignon Blanc, Monterebro, *Spain* – \$64.00

Petit Blanc, Le Vieux Pin, *Okanagan Valley* – \$65.00

Chardonnay, Meyer Family, *Okanagan Valley* – \$66.00

Riesling, St. Urbans-Hof, *Germany* – \$78.00

Sauvignon Blanc, Matthias et Emile Roblin, *France* – \$96.00

Chardonnay, Garnier & Fils, *France* – \$108.00

Sauvignon Blanc, Cliff Lede, *Napa Valley* – \$115.00

Chardonnay, Brewer-Clifton, *Santa Maria Valley* – \$120.00

Chardonnay, Bouchard Père & Fils, *France* – \$130.00

## RED

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Syrah, Laurent Miquel, *France* – \$45.00

Pinot Noir, The Hatch, *Okanagan Valley* – \$50.00

Malbec, Punto Final, *Argentina* – \$55.00

Monastrell, Monterebro, *Spain* – \$58.00

Côtes du Rhône Villages, Louis Bernard, *France* – \$60.00

Cabernet Franc Merlot, Here's The Thing, *Okanagan Valley* – \$65.00

Cabernet Sauvignon, Château Roc de Ségur, *France* – \$65.00

Merlot, Château Roc de Ségur, *France* – \$65.00

Petit Rouge, Le Vieux Pin, *Okanagan Valley* – \$73.00

Bordeaux Blend, Laughing Stock, *Okanagan Valley* – \$75.00

Pinot Noir, Carmel Road, *Monterey* – \$79.00

Cabernet Sauvignon, Felino, *Argentina* – \$80.00

Syrah, Charles Smith, *Washington* – \$85.00

Cabernet Franc, Black Sage, *Okanagan Valley* – \$90.00

Pinot Noir, Domaine Michel Gros, *France* – \$125.00

Cabernet Sauvignon, Freemark Abbey, *Napa Valley* – \$190.00