



## 2010 BUFFET MENU

### SOUPS

Choice of one

Rotisserie Chicken Corn Chowder  
Roast Beef and Barley  
Split Pea and Honey Roasted Ham  
Tomato and Fresh Basil

### SALADS

Choice of three

Caesar Salad  
Traditional Potato Salad  
Wild Mixed Greens Salad with Raspberry Ale Dressing  
Wedge Salad with Creamy Bleu Cheese Dressing  
Coleslaw

### ENTREES

Choice of two

Fire Roasted Half Chicken  
Fall off the Bone Lamb Shank  
Citrus Chili Rubbed Fresh BC Salmon  
Seared Halibut with Creamy Curry Sauce  
Grilled Pork Chop with Sweet Apple Sauce

Dinner buffets are served with Chefs Selection vegetables, rice and potatoes

### ASSORTED PASTRY SELECTION

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\$39.99 per person



Prices do not include applicable taxes or service charges



## **BUFFET ADDITIONS**

You may add these items to your lunch or dinner buffet or build a reception menu for afternoon or late night.

Prices are per person.

Prices do not include applicable taxes or service charges

### **CRUDITE PLATTER**

Assorted fresh vegetables and dips - \$6.99

### **PLOUGHMANS PLATTER**

Assorted sliced meats, pickled vegetables, relishes and crackers - \$8.99

### **PEEL AND EAT PRAWNS**

Cold Poached Prawns with Fresh Lemon and Cocktail Sauce - \$10.99

### **GRAVLAX**

Traditional Scandinavian Cured Salmon with Capers and Red Onions - \$10.99

### **BREWHOUSE BEER WINGS**

Thai chili, hot, bbq or honey garlic - \$11.99

### **PAN ROASTED MUSSELS**

Salt Spring Island Mussels in a Thai Chili and Coconut Milk Broth - \$12.99

## **CARVING STATIONS**

Carving stations and feature items are based on a minimum of 50 people. They include appropriate condiments and sauces. Each station is staffed by one of our kitchen brigade until service is complete.

### **BARON OF BEEF**

### **BONELESS LEG OF LAMB**

### **FRASER VALLEY TURKEY**

\$14.99

## **FEATURE ITEMS**

**OYSTER BAR**  
Market Price

**ATLANTIC LOBSTER**  
Market Price

**PRIME RIB**  
29.99 per person

**BIG ASS BIG RIBS**  
8.99 per rib



## Set Menu

### **GOLD MEDAL**

French Onion Soup

or

Brewers Salad

Curried Halibut

Served on basmati rice and a rich curry sauce

or

Fire Roasted Prime Rib

Served on roast garlic mashed potatoes and horseradish jus

or

Goats Cheese Rigatoni

Kalamata olives, roasted reds, roma tomatoes and mushrooms  
in a Okanagan Riesling cream sauce. Finished with Goats cheese.

or

Brewhouse Beef Ribs

Flame grilled Beef Ribs with our Brown Ale BBQ Sauce

Chocolate Mousse

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\$49.99 per person



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## Set Menu

### **SILVER MEDAL**

Chefs Choice Soup

or

Caesar Salad

Pan Seared Salmon

Citrus Chili Rub, served over basmati rice

or

½ Flame Roasted Rotisserie Chicken

Served on roasted garlic mash and topped with house gravy

or

Lamb Shank

Fall off the bone tender lamb

Served on roasted garlic mash with a rosemary garlic jus

Chefs Choice Dessert

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\$39.99 per person  
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## Set Menu

### **BRONZE MEDAL**

Chefs Choice Soup

or

Wild Greens Salad

Spaghetti Bolognese

Slow roasted AAA beef, fresh tomatoes and thyme

or

Goats Cheese Rigatoni

Kalamata olives, roasted reds, roma tomatoes and mushrooms  
in a Okanagan Riesling cream sauce. Finished with Goats cheese

or

Macaroni and Cheese

Macaroni elbows tossed in a four cheese Sauce and finished with a light  
parmesan crust

Chefs Choice Dessert



\$29.99 per person



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