

Cold Canapés

REGULAR

Brie & Strawberry Naan
Grape Tomato & Mozzarella (GF)
Profiteroles: Herb Cream Cheese
Roasted Vegetable: Cream Cheese on Naan
Melon & Ham Brochette
Wild Pacific Smoked Salmon & Spinach Pinwheel
Red Pepper & Goat Cheese Naan Crisp

DELUXE

Beef Carpaccio: Horseradish Cream
Profiteroles: Smoked Salmon & Dill Cream Cheese
Tuna Poke: Avocado Purée, Toasted Sesame
Shrimp: Melon Mint Pepper Purée
Duck Breast: Fig Herb Cream Cheese

Hot Canapés

REGULAR

Cauliflower Pakora: Mango Chutney (V,GF)
Spanakopita: Herb Ranch
Vegetable Croquette: Smoked Tomato Jam (V,GF)
Mushroom & Squash Fritter: Cucumber Mint Mayo (V,GF)
Vegetable Gyoza: Hoisin Ginger
Tempura: Firecracker Prawns, Tomato Salsa
Mini Grilled Cheese: Tomato Jam

DELUXE

Shrimp Mushroom Cap (GF)
Lamb Meatball: Feta Cheese, Spiced Green Goddess (GF)
Spicy Sausage Artichoke Pepper Skewer (GF)
Seafood Cake Slider (GF)
Tempura Prawns: Lemon Caper Mayo
Buttermilk Fried Chicken Waffle
Beef Wellington: Horseradish Cream
Salmon Brochette: Maple Ginger (GF)

All prices are per person unless otherwise indicated.

All prices are exclusive of applicable taxes & gratuities. Valid January 1, 2022 to December 31, 2022. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Dinner Buffet

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

APPETIZERS

Select 1 of the Following

Green Salads

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radish's, Cucumbers, Lemon Basil Vinaigrette Dressing (V,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides Of Garlic Focaccia

Baby Spinach Salad: Candied Pecan, Roasted Apple, Sweet Onion, Dijon Mustard Maple Dressing (GF)

Composed Salads

Select 2 of the Following:

Roasted Corn & Orzo Pasta: Peppers, Cucumbers, Feta Cheese, Sundried Tomato Dressing

Broccoli & Grape Salad: Sweet Red Onion, Roasted Pumpkin Seeds, Green Goddess Dressing (GF)

Curried Rice Salad: Pineapple, Peas, Raisins, Yogurt, Spices & Cilantro (GF)

Roasted Yam Salad: Sweet Onions, Peppers, Parmesan Cheese, Ginger Cider Vinaigrette (V,GF)

Grape Tomato & Cucumber Salad: Feta Cheese, Herb Dressing (GF)

HOT DISHES

Select 2 of the Following

Add a Third Choice for \$8 *Included in Sproat Lake Package

Baked Cod: Spinach & Sweet Onion Stuffed, Tomato Artichoke Ragout (GF)

Buttermilk Fried Chicken: Maple Mustard Sauce

Chicken Cacciatore: Peppers, Garlic, Tomato, Red Wine & Fresh Herbs (GF)

Baked Coho Salmon: Tomato Fennel Salad, Lemon Herb Vinaigrette (GF)

Vegetable Ratatouille: Eggplant, Peppers, Tomato, Mushrooms, Garlic, Fresh Herbs (GF)

Roast Pork Loin: Caramelized Apple & Onion (GF)

Curried Butter Chicken: Basmati Rice (GF)

Vegetarian Rotini: Roasted Artichokes, Peppers, Spinach, Mushrooms, Herb Pesto, Tomato Purée & Mozzarella Cheese

Deluxe Entrées Add \$5 *Included in Sproat Lake Package

Braised Beef Brisket: Horseradish Cream, Rosemary Pearl Onion Jus (GF)

Sautéed Prawns: Fried Capers, Sweet Onion, Lemon, Grape Tomato (GF)

Seafood Cioppino: Tomato Fennel Saffron Broth (GF)

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

PLATTER ENHANCEMENTS HORNE LAKE + SPROAT LAKE

Crudités Platter

A Selection of Fresh Cut Vegetables with Tangy Ranch Dips, Avocado Dressing, Red Pepper Hummus \$4.50

Cheese Platter

Aged Cheddar, Swiss, Brie & Blue Cheese, Selection of Crackers, Fresh Seasonal Fruit & Crusty Baguette \$9.25

Antipasto Platter

Cured Italian Meats, Olives & Grilled Vegetables, Focaccia, Flatbread & Savoury Bread Sticks, Savoury Jam, Spicy Mustard \$8.50

Charcuterie Platter

Salami, Sausages, Smoked Salmon, Selection of Pickles, Olives, Beets, Artichoke Hearts, Sweet Peppers, Fruit Chutney, Flat Breads & Crackers \$14

Chilled Seafood Sampler Platter

Smoked Peppered Salmon, Basil Pesto, Mussels in a Shell, Shrimp Salad, Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers \$9.50

KIDS OPTIONS (6-12)

\$25

Grilled Salmon: Baby Carrots, Roast Potato

Mac & Cheese: Alfredo Cheese Sauce

Grilled Chicken Breast: Baby Carrots, Fries, or Green Salad

Carvery Add \$7 *Included in Horne & Sproat Lake Package

Leg of Lamb: Mint Rosemary, Pepper & Sea Salt Rub (GF)

Salmon Wellington: Fresh Herbs, Wild Mushrooms, Shallots & Spinach

Smoked Honey Ham: Dijon Mustard Crusted (GF)

AAA Roast Beef: Yorkshire Pudding, Pan Jus & Creamy Horseradish

Upgrade to Slow Roasted AAA Prime Rib of Beef Market Price

All prices are per person unless otherwise indicated.

All prices are exclusive of applicable taxes & gratuities. Valid January 1, 2022 to December 31, 2022. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Late Night Bites

Chicken Wings (GF) \$15.75 Choice of: Mild, Medium or Hot Sauce & Honey Garlic Chicken Wings Served with Blue Cheese Dip	Taco Station \$13.25 Shredded Lettuce, Diced Tomatoes Sour Cream, Shredded Cheese Seasoned Ground Beef Soft Corn & Flour Tortillas
Mac & Cheese \$13.50 Mozzarella Cheese, Aged White Cheddar Caramelized Onion, Cream Sauce Herb Focaccia Bread Toppings Side Smoked Bacon	Poutine \$15 Fresh Fries Cheese Curds Chicken Gravy
Build Your Own Nachos \$12 Hot Cheese Sauce, Tomatoes Shredded Cheese Jalapenos & Black Olives Seasoned Ground Beef	Bavarian Smokies \$11.50 Sauerkraut, Spicy Mustard Shredded Aged White Cheddar
Snack Attack \$11 Chips & Ranch Dip Hummus & Pita Tortilla Chips & Salsa Popcorn	Pizza Station Minimum order Six, 12" Assortment of Pizza
	Classic Fun Fair Corn Dogs \$10 Sides of Relish, Ketchup, Mustard

****Current Covid-19 restrictions do not allow dancing. At this time in lieu of a late night snack, we are offering a platter enhancement with the dinner buffet. Once dancing is allowed, late night snacks will be offered.**

Dietary Options

Please make one selection for group. Note: \$12 surcharge will apply if choice is made at table.

VEGAN, GLUTEN FREE, LACTOSE FREE

Vegetable Ragoût: Grilled Balsamic Glazed Portobello Mushrooms on a Wilted Spinach & Tofu Ragoût (Vegan, Lactose Free, Gluten Free)

Roasted Vegetable Curry: Chickpea, Coconut Milk, Curry Spices, Basmati Rice (Vegan, Lactose Free, Gluten Free)

Noodle Bowl: Rice Noodles, Root Vegetables, Mushrooms, Spinach, Sesame Seeds, Tofu, Hoisin (Vegan, Lactose Free, Gluten Free)

Vegetarian Wellington: Shallots, Garlic, Spinach & Chickpeas (Vegan, Lactose Free)

Carrot Cake: Sweet Coconut Cream, Roasted Walnuts, Cinnamon Spice (Vegan, Gluten Free)

All prices are per person unless otherwise indicated.

All prices are exclusive of applicable taxes & gratuities. Valid January 1, 2022 to December 31, 2022. Subject to change.
Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.