



PENTICTON TRADE AND
CONVENTION CENTRE

CATERING MENU 2022



SPECTRA

HEALTH & SAFETY

The Penticton Trade and Convention Centre is dedicated to offering our delegates a safe and worry-free experience while visiting and enjoying the amenities at our venue. While following orders and safety standards set by the Provincial Health Officer (PHO), BC Meetings and Events COVID Safe Restart Guidelines, and BC Restaurant and Foodservices Association's (BCRFA) Blueprint for Reopening, we are confident that our in-house health and safety procedures exceed all expectations.

For more information, please contact us at:
250.490.2460 | ptccinfo@penticton.ca

OUR APPROACH

Passionate about the art of creating great cuisine with the best ingredients, our in-house culinary team is guided by the principle that fresh is best, the team takes pride in using the freshest products available to create unforgettable dining experiences for conventions, meetings, banquets, trade shows and special events.

Adding to the culinary excellence, our team uses the highest quality products available including Ocean Wise products and the finest cuts of Canadian beef. We will work with you to create a menu that will leave delegates and attendees with a lasting impression.

If there is something that you envision for your event; we are happy to customize and create a menu just for you. Together, let's create an unforgettable dining experience.

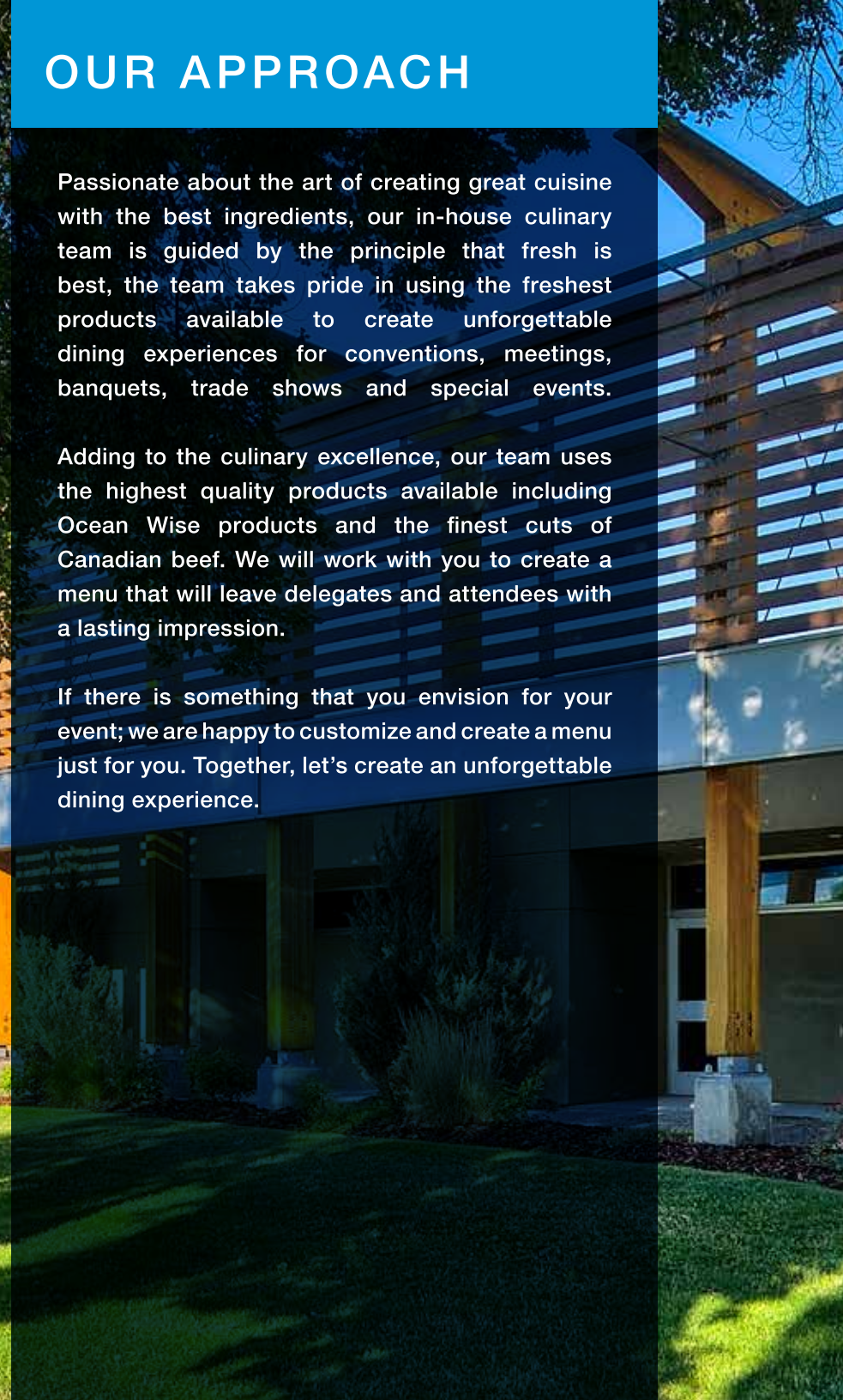




TABLE OF CONTENTS

À LA CARTE REFRESHMENTS	4
BREAK SERVICE	5
BREAKFAST	6-8
BREAKFAST BUFFETS	6
BREAKFAST ADDITIONS	7
BRUNCH	8
LUNCH	9-12
LUNCH BUFFETS	9-10
THEMED LUNCH BUFFETS	11-12
LIGHT PLATED LUNCHESES	13
PLATED À LA CARTE LUNCHESES	14
DINNER	15-19
THEMED DINNER BUFFETS	15
BUILD YOUR OWN BUFFET	16
PLATED DINNERS	17-19
RECEPTION DISPLAYS	20
CARVING STATIONS	21
HORS D'OEUVRES	22
BEVERAGE SERVICES	23
CATERING POLICIES	24

À LA CARTE REFRESHMENTS

BEVERAGES

GOURMET COFFEE OR DECAFFEINATED COFFEE	\$24.00 PER 10 CUP CARAFE
GOURMET COFFEE OR DECAFFEINATED COFFEE	\$99.00 PER 45 CUP CARAFE
ORANGE, APPLE, CRANBERRY & GRAPEFRUIT JUICE	\$22.00 1.75L PITCHER
2% MILK OR CHOCOLATE MILK	\$22.00 1.75L PITCHER
NON-ALCOHOLIC FRUIT PUNCH	\$55.00 3.78L DISPENSER
HERBAL TEAS	\$2.50 EACH
ASSORTMENT OF BOTTLED JUICE	\$3.00 EACH
ASSORTMENT OF SOFT DRINKS	\$2.75 EACH
BOTTLED WATER	\$2.75 EACH

EYE OPENERS (Min Order: One Dozen)

ASSORTMENT OF FRESH DANISHES AND PASTRIES	\$28.00 DOZEN
ASSORTMENT OF FRESH JUMBO MUFFINS	\$29.00 DOZEN
LARGE CROISSANTS	\$28.00 DOZEN
MINI CROISSANTS	\$24.00 DOZEN
ASSORTMENT OF MINI FILLED CROISSANTS	\$30.00 DOZEN
JUMBO CINNAMON BRIOCHE BUNS	\$36.00 DOZEN
BAGELS AND CREAM CHEESE (TOASTER PROVIDED)	\$30.00 DOZEN
RAISIN ROLL	\$36.00 DOZEN
MINI RAISIN ROLL	\$24.00 DOZEN
SAVORY BISTRO SPINACH AND FETA PASTRY	\$44.00 DOZEN
SAVORY PARMESAN LEEK PASTRY	\$44.00 DOZEN
MINI RASPBERRY AND CREAM CHEESE STRUDEL	\$24.00 DOZEN
CHERRY STRUDEL	\$24.00 DOZEN

HEALTHY PICKS

INDIVIDUAL ASSORTED YOGURTS	\$2.50 EACH
YOGURT PARFAIT MINIMUM 10 GUESTS	\$6.95 EACH
SLICED FRESH FRUIT DISPLAY MINIMUM 10 GUESTS	\$6.00 PER PERSON
CHEF'S FRESH FRUIT SALAD MINIMUM 10 GUESTS	\$4.50 PER PERSON
INDIVIDUAL FRUIT KEBABS MINIMUM 10 GUESTS	\$29.00 DOZEN
SEASONAL WHOLE FRUIT ASSORTMENT	\$21.00 DOZEN

IMPULSE TREATS

FRESH BAKED COOKIES	\$22.00 DOZEN
FRESH BAKED JUMBO MONSTER COOKIES	\$30.00 DOZEN
CHEWY FUDGE BROWNIES	\$26.00 DOZEN
CHOCOLATE DIPPED STRAWBERRIES	\$28.00 DOZEN
GOURMET DESSERT SQUARES	\$28.00 DOZEN
NATURE VALLEY GRANOLA BARS	\$22.00 DOZEN
GOURMET KASHI GRANOLA BARS	\$36.00 DOZEN

SAMPLE FLAVORS:

DARK CHOCOLATE ESPRESSO
LEMON PISTACHIO FIG
CHOCOLATE BANANA

BREAK SERVICE

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COFFEE CLASSIC

\$7.50 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice

Choose One:

Muffins
Cookies
Squares
Croissants
Whole Fresh Fruit

TRADE CENTRE FRESH START

\$11.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Orange and Cranberry Juice
Assortment of Fresh Croissants, Danishes,
Muffins and Pastries with Jams, Jellies, and Butter

THE CHOCOLATIER

\$11.95 PER PERSON

Gourmet Hot Chocolate
Chocolate Dipped Strawberries
Chewy Fudge Brownies
Chocolate Chip Cookies

SUNRISE ON THE LAKE

\$14.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Orange and Cranberry Juice
Sliced Fresh Fruit Display
Assortment of Fresh Croissants, Danishes,
Muffins and Pastries with Jams, Jellies and Butter

MORNING REFRESHER

\$14.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Bottled Juice
Sliced Fresh Fruit Display
Assortment of Granola Bars
Assortment of Fresh Muffins
Individual Assorted Yogurts

OKANAGAN HEALTHY START

\$17.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Tea
Orange and Cranberry Juice
Sliced Fresh Fruit Display
Build Your Own Yogurt Parfait Bar
Assortment of Fresh Muffins

ASSORTED SNACKS

LARGE BASKET OF FRESH POPCORN

\$16.00 EACH

LARGE BASKET OF MINI PRETZELS

\$15.00 EACH

LARGE BASKET OF CHIPS WITH FRENCH ONION DIP

\$20.00 EACH

LARGE BASKET OF TORTILLA CHIPS WITH SALSA

\$21.00 EACH

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.





BREAKFAST BUFFETS

All Breakfast Buffets include Gourmet Coffee, Assortment of Herbal Teas, Assortment of Fruit Juice, Sliced Fresh Fruit Display, Assortment of Danishes, Muffins and Croissants with Preserves and Butter. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

KICKSTART CONTINENTAL

\$17.95 PER PERSON

Assortment of Fresh Jumbo Muffins
Assortment of Fresh Danishes
Assortment of Mini Croissants
Assortment of Cold Breakfast Cereals and Milk
Chef's Fresh Fruit Salad

HEALTH SMART

\$19.50 PER PERSON

Build Your Own Yogurt Parfait Bar
Assortment of Healthy Jumbo Muffins
Assortment of Bagels & Bread with Toaster and Cream Cheese
Preserves and Butter
Sliced Fresh Fruit Display

HOME AGAIN BUFFET

\$21.95 PER PERSON

Light and Fluffy Scrambled Eggs topped with Sharp Cheddar
Country Style Hash Browns with Peppers and Onions

Choose One:

Crisp Hickory Smoked Bacon
Breakfast Sausage

ADD **\$2.00** PER PERSON FOR BOTH BACON AND SAUSAGE ON BUFFET

COUNTRY CROISSANT

\$19.95 PER PERSON

Three Cheese Omelet with Shaved Ham on a Flaky Croissant
Country Style Hash Browns with Peppers and Onions

DELEGATE'S DELIGHT

\$26.95 PER PERSON

Light and Fluffy Scrambled Eggs with Mushrooms and Chives, topped with Sharp Cheddar
Country Style Hash Browns with Peppers and Onions
Crisp Hickory Smoked Bacon
Breakfast Sausage

Choose One:

Cinnamon French Toast
Pancakes with Canadian Maple Syrup
Waffles with Berry Compote

BREAKFAST ADDITIONS

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

MINI POTATO PANCAKES

\$3.00 PER PERSON

Served with Sour Cream and Chives

SCONES AND PRESERVES

\$3.95 PER PERSON

Fresh Baked Scones with Assorted Spreads

BELGIAN WAFFLE OR BUTTERMILK PANCAKE

\$4.00 PER PERSON

Served with:

Mixed Berry Compote

Whipped Cream

Canadian Maple Syrup

CINNAMON FRENCH TOAST

\$4.50 PER PERSON

Served with:

Spiced Apple Butter

Canadian Maple Syrup

HONEY GLAZED HAM STEAK

\$5.25 PER PERSON

STRIP STEAK

\$9.95 PER PERSON

OMELETTE ACTION STATION

\$8.95 PER PERSON

Freshly Prepared, by a Culinary Team Member

FRITTATA ADD-ON

\$5.00 PER PERSON

Choose One:

Flourentine | Spinach & Cheese

Western | Bacon, Tomato & Cheese

Tex Mex | Chorizo Sausage, Peppers & Salsa

Italian | Bocconcini, Prosciutto & Bruschetta

ADD **\$2.00** PER PERSON TO SUBSTITUTE FOR
SCRAMBLED EGGS



Vegan and meat alternatives are available when a minimum of five days' notice is provided.



BRUNCH

Brunch includes an Assortment of Fruit Juice, Gourmet Coffee, and an Assortment of Herbal Teas. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

OKANAGAN BRUNCH

\$34.95 PER PERSON

Domestic and Imported Cheese Board with Dried Fruit and Nuts

Display of Fresh Baked Delights, such as: Croissants, Danishes, Muffins and Bagels

Traditional Eggs Benedict

Light & Fluffy Scrambled Eggs with Mushrooms & Chives, Topped with Sharp Cheddar

Crisp Hickory Smoked Bacon

Breakfast Sausages

Petite Potato Cakes

Country Style Hash Browns with Peppers and Onions

Carved Glazed Ham

Sliced Fresh Fruit Display

Choose One:

Cinnamon French Toast

Pancakes with Canadian Maple Syrup

Waffles with Berry Compote

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.



LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOMEMADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

THE OKANAGAN LAKE PICNIC

\$24.95 PER PERSON

Mixed Field Green Salad with an Assortment of Dressings

Creamy Coleslaw

Choose One:

House Caesar Salad

Yukon Gold Potato Salad

Tuscan Pasta Salad

Assortment of Sliced Roast Beef, Smoked Turkey, Black Forest Ham,

Egg Salad and Pepper Salami

Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers,

Lettuce, and Sprouts

Fresh Baked Deli Breads

Assortment of Mustards and Deli Spreads

Fresh Baked Cookies

CAN'T GET AWAY LUNCH

\$27.95 PER PERSON

Mixed Greens with an Assortment of Dressings

Creamy Coleslaw

Choose One:

House Caesar Salad

Yukon Gold Potato Salad

Tuscan Pasta Salad

Assortment of Tea Sandwiches, including:

Egg Salad, Chicken Salad, Smoked Turkey, Lean Roast Beef,

Tuna Salad, Smoked Salmon with Cucumber and Dill Cream

Sliced Fresh Fruit Display

Assortment of Dessert Squares and Cookies

THE SOUTH VALLEY SPECIAL

\$27.95 PER PERSON

Baby Organic Greens with Assortment of Dressings

Mediterranean Pasta Salad

Creamy Broccoli and Smoked Cheddar Salad

Assortment of Sliced Roast Beef, Smoked Turkey Breast, Black Forest Ham,

Capicola, Pepper Salami, Tuna Salad, Egg Salad

Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers,

Lettuce, and Sprouts

Fresh Baked Deli Breads

Assortment of Mustards and Deli Spreads

Sliced Fresh Fruit Display

Assortment of Dessert Squares and Cookies

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

THE DELI BAR LUNCH BUFFET

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, plus an Assortment of Squares, Cookies, and Brownies. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

THE DELI BAR A DISPLAY OF PREPARED SANDWICHES

\$27.95 PER PERSON

ADD CHEF'S HOMEMADE SOUP: \$3.95 PERSON

ADD SLICED FRUIT PLATE: \$3.95 PERSON

CHOOSE THREE SALADS

Mixed Green Salad with Assorted Dressings
House Caesar Salad
Yukon Gold Potato Salad
Italian Pasta Salad
Broccoli and Smoked Cheddar Salad
Creamy Dill Coleslaw

CHOOSE A SELECTION OF FOUR SANDWICHES OR WRAPS

GRILLED CHICKEN CLUB

Grilled Breast of Fresh Chicken, Hickory Smoked Bacon, Sliced Jack Cheese, Lettuce, Bermuda Onion and Beefsteak Tomato on a Brioche Kaiser

GRILLED CAJUN CHICKEN SANDWICH

Cajun Spiced Marinated Chicken Breast, Jalapeno Jack Cheese, Leaf Lettuce, Red Onion and Tomato on an Onion Bun with Roasted Garlic Mayonnaise

THE AVERY

Sliced Caribbean Seasoned Roast Pork Loin, Shaved Ham, Swiss Cheese, Sliced Sweet Pickle, Caramelized Onion, Lettuce, Tomato, Honey Dijon Mustard Sauce, Served on a Baguette

MR. RUEBEN

Shaved Pastrami, Swiss Cheese, Sauerkraut, with a Mustard Butter on a Pretzel Bun

GREAT PLAINS SPECIAL

Slow Roasted Angus Roast Beef with a Mild Horseradish Spread, Cheddar Cheese, Lettuce, Tomato and Red Onion on a Parisienne Loaf

LUMBERJACK

Roast Beef, Smoked Turkey, Black Forest Ham, Pepper Salami, Cheddar, Swiss Cheese, Pickle, Lettuce, Beefsteak Tomato, and Red Onion on Fresh Baked French Loaf

NEW YORK DELI SUB

Smoked Turkey, Salami, Pastrami, Swiss Cheese, Sweet Pickles, Tomatoes, Onions and Lettuce on a Sub Bun

CHEF'S CHOICE WRAP

Seasonal Roast Vegetables, Fresh Greens and Garlic Hummus, wrapped in Sun Dried Tomato Tortilla

GARDEN SALAD SANDWICH

Cheddar Cheese, Beefsteak Tomato, Bermuda Onion, English Cucumber, Alfalfa Sprouts, and Organic Baby Lettuce on Fresh French Bread

TURKEY CLUB WRAP

Slow Roasted Turkey Breast, Bacon, Cheddar Cheese, Romaine Lettuce, Tomato, Garlic and Scallion Aioli Wrapped in a Flour Tortilla

STUFFED CROISSANT SANDWICH

Curried Chicken OR Dill Shrimp Salad Stuffed in a Flaky Croissant, with Alfalfa Sprouts Garnish



THEMED LUNCH BUFFETS

All Themed Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, plus an Assortment of Squares, Cookies, and Brownies unless otherwise stated. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

PAZZA ITALIAN

\$28.95 PER PERSON

House Pasta and Marinara Sauce

Garlic Parmesan Bread

Choose Three Salads:

Mixed Greens Salad with Assorted Dressings

House Caesar Salad

Italian Pasta Salad

Tomato Bocconcini Platter with Fresh Basil, Olive Oil & Balsamic Reduction

Choose Two Entrees:

Crisp Chicken Parmesan

Spinach, Ricotta and Mushroom Lasagna

Mushroom Chicken Alfredo

Beef Cannelloni

Lasagna Bolognese

Chicken Picatta

Chicken Masala

SOUTHERN HOMECOMING

\$28.95 PER PERSON

Fresh Garden Salad with an Assortment of Dressings

Creamy Broccoli and Smoked Cheddar Salad

Southern Dill Coleslaw

Cheddar, Chive & Bacon Cornbread with a Honey Whipped Butter

Choice of Two:

Shrimp Creole

Tennessee Red-Hot Fried Chicken

Honey-Kissed Buttermilk Country Fried Chicken

Meatloaf with Fresh Scallion and Herbs and Mushroom Demi-Glace

Classic Baked Macaroni and Cheese

Praline Pecan Pie, Assorted Cakes & Cookies

SOUTH OF THE BORDER TEX MEX

Build Your Own Fajita and Taco Bar

\$28.95 PER PERSON

Roasted Corn and Black Bean Salad

House Caesar Salad

Mexican Rice

Tortilla Chips and Guacamole, Salsa Verde, Salsa Fresca and Pico de Gallo

Cheese Enchiladas

Flour Tortillas, Corn Taco Shells, Lettuce, Tomatoes, and Shredded Cheese

Choice of Two Entrees:

Grilled Achiote-Spiced Chicken with Peppers and Onions

Carne Asada with Peppers and Onions

Shredded Pork Carnitas

Churros with Chocolate Sauce and Crustos

MEDITERRANEAN RETREAT

\$28.95 PER PERSON

Traditional Greek Salad with Mint Oregano Vinaigrette

Mediterranean Pasta Salad

Pita Bread with Hummus, Tzatziki and Tapenade

Spinach and Feta Spanakopita

Seared Mediterranean Vegetables with Garlic & Parmesan Cheese

Choose One Side:

Lemon Oregano Potatoes

Greek Rice Pilaf

Choose Two Souvlaki:

Chicken

Beef

Lamb

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.

THEMED LUNCH BUFFET

*Themed Lunch Buffets includes Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea.
Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.*

ASIAN HAVEN

\$28.95 PER PERSON

House Fried Rice OR Steamed White Rice
Crispy Vegetable Spring Rolls

Choose One:

Chicken OR Vegetable Chop Suey
Chicken OR Vegetable Chow Mein

Choose One:

Spicy Noodle Salad
Wonton Soup

Choose Two:

Ginger Beef
Beef and Broccoli
Sweet and Sour Pork
Sweet and Sour Chicken
Kung Pao Chicken
Lemon Chicken
Sesame Chicken

Fortune Cookies
Lemon Coconut Macaroon Bars
Orange Citrus Cake





LIGHT PLATED LUNCHES

All Light Plated Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOMEMADE SOUP: **\$3.95** PER PERSON

CHOOSE ONE SALAD

Red Potato Salad
Tuscan Pasta Salad

CHOOSE ONE PLATED LUNCH

TRADITIONAL EGG SALAD SANDWICH

\$17.95 PER PERSON

Classic Free Run Egg Salad, infused with Rosemary
Served on Multigrain Bread

HAM AND SWISS SANDWICH

\$17.95 PER PERSON

Shaved Black Forest Ham, Swiss Cheese, Bread and
Butter Pickles, Lettuce and Tomato on a Marble Rye

TURKEY CLUB WRAP

\$17.95 PER PERSON

Slowed Roasted Turkey Breast, Bacon, Jack Cheese,
Romaine Lettuce, Tomato, Onion and Ranch Aioli
Wrapped in a Flour Tortilla

STUFFED CROISSANT

\$17.95 PER PERSON

Curried Chicken OR Shrimp Salad Stuffed in a Flaky
Croissant Garnished with Alfalfa Sprouts

CHICKEN PARMESAN WRAP

\$18.95 PER PERSON

Fresh Roasted Chicken Breast, Parmesan Cheese, Lettuce,
Sun Dried Tomato and Pesto Mayonnaise

DELUXE TURKEY BACON CLUB CROISSANT

\$18.95 PER PERSON

Roasted Turkey Breast, Hickory Bacon, Cheddar Cheese,
Lettuce and Tomato on a Croissant with Mayonnaise

ROAST BEEF AND SMOKED CHEDDAR SANDWICH

\$18.95 PER PERSON

Canadian Roast Beef Slow Cooked to Perfection,
Smoked Cheddar, Lettuce and Red Onion Served on
Parisienne Loaf with a Horseradish Sauce

WARM GARLIC CHICKEN CAESAR SALAD

\$19.95 PER PERSON

House Caesar Salad Topped with Grilled Half Breast of
Chicken with Garlic Bread

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.

PLATED À LA CARTE LUNCHES

All Plated À La Carte Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, and an Assortment of Fresh Baked Breads with Butter. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CHOOSE ONE STARTER

Mixed Green Salad with Dressing of Your Choice
House Caesar Salad
Chef's Homemade Soup (*We Take Requests!*)
New England Clam Chowder
Leek and Potato Soup
Iceberg Lettuce Wedge with House Vinaigrette

CHOOSE ONE LUNCH ENTRÉE

MANICOTTI DE NAPOLI

\$24.95 PER PERSON

Stuffed Manicotti with Chicken, Beef, Italian Sausage, Spinach and Ricotta Cheese with a Sauté of Red Peppers and Leeks

BEEF BOURGUIGNON

\$24.95 PER PERSON

Tender Cuts of Beef Over Egg Noodles and Smothered with Onion and Mushroom, Served with Roast Carrots

CHICKEN PROVOLONE

\$26.95 PER PERSON

Breaded Breast of Chicken Topped with Marinara Sauce and Provolone Cheese with Buttered Pasta and Vegetable Medley

ROASTED TANDOORI CHICKEN

\$27.95 PER PERSON

Chicken Breast Marinated in Yogurt and Curry Spices with Mango Chutney and Coconut Basmati Rice with Sautéed Market Vegetables

CHICKEN KIEV

\$28.95 PER PERSON

Crispy Chicken Breast with Herb and Shallot Butter, Frizzled Julienne Carrots and Leeks, White Wine Sauce, Roasted New Potatoes and Market Vegetables

GRILLED BC WILD SALMON FILLET

\$31.95 PER PERSON

Pacific Salmon Fillet Brushed with Maple Citrus Glaze with Sesame Jasmine Rice and Steamed Market Vegetables

GRILLED PETITE FILLET

\$39.95 PER PERSON

6 oz. Fillet of Canadian Beef Tenderloin, Served with a Merlot & Shallot Demi Glaze, Horseradish Flavoured Mashed Potatoes, and Grilled Asparagus

DESSERT ADD-ONS

FAMILY STYLE DESSERT PLATTER

\$4.95 PER PERSON

An assortment Cakes and Sweets

A LA CARTE PLATED DESSERTS

\$7.95 PER PERSON

Tiramisu
Lemon Lavender Cheesecake
Chocolate Almond Torte (GF)

A LA CARTE PLATED DESSERTS

\$7.95 PER PERSON

Decadent Carrot Cake
Caramel Crunch Chocolate Cake
Strawberry Shortcake with White and Dark Chocolate
New York Style Cheesecake with Fresh Berry Compote
Triple Chocolate Mousse Cake with a Raspberry Coulis

THEMED DINNER BUFFETS

*All Themed Dinner Buffets include Gourmet Coffee, Assortment of Herbal Teas and Assortment of Fresh Baked Breads with Butter.
Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.*

MARDI GRAS BOURBON STREET BUFFET

\$36.95 PER PERSON

Hearts of Romaine Tossed with Toasted Pecans
and a Honey Mustard Dressing
Apple Pecan Spinach Salad
Twice Baked Potatoes with Three Cheeses
Mushroom, Spinach and Roasted Garlic Succotash
Southern Fried Chicken with Bourbon Creole Sauce
Shrimp and Sausage Jambalaya
Caramel Pecan Pie Served with Hazelnut Infused
Whipped Cream
Carrot Cake with Cream Cheese Icing

PACIFIC PASSAGE

\$38.95 PER PERSON

Pacific Northwest Clam Chowder
Baby Artisan Salad with Assorted Dressings
Penne Pasta Salad with Grape, Tomatoes, and Feta
Steamed Baby Potato in Herb Butter
Fresh Asparagus with Herb Butter
and Fire Roasted Peppers
Pan-Seared Skin On Chicken Stuffed with Roasted
Shallots, Sundried Tomatoes and Fresh Basil
Grilled Salmon with a Lemon Herb Beurre Blanc
Tri-Berry Cheesecake with Apricot Glaze
Black Forest Cake

LIGHT AND ELEGANT

\$38.95 PER PERSON

Farmer's Garden Salad Served with an Assortment of
Dressings Marinated Balsamic Mushroom Salad
Mediterranean Pasta Salad
Spanish Rice Pilaf
Slow Cooked Broccoli with Garlic and Lemon
Chicken Piccata with Capers and Lemon
Roast Canadian Strip Loin with Roasted Shallot Demi-
Glaze Sliced Fresh Fruit Display
New York Cheesecake with Fresh Strawberries

ORIENTAL SPICE

\$36.95 PER PERSON

Asian Slaw with a Spicy Ginger-Orange Dressing
Thai Noodle Salad with Sesame Chicken
Vegetarian Spring Rolls with Plum Dipping Sauce
Vegetable Fried Rice

Choice of One:

Vegetable Chop Suey
Vegetable Chow Mein

Choice of Three:

Beef and Broccoli Stir Fry
Kung Pao Chicken
Sweet and Sour Pork
Ginger Beef
Lemon Chicken
Sesame Chicken
Chicken Katsu
Fortune Cookies
Lemon Coconut Macaroon Bars
Orange Citrus Cake

PAZZA ITALIAN

\$37.95 PER PERSON

House Caesar Salad
Tuscan Pasta Salad
Vine Ripened Roma Tomato Bocconcini Platter with
Fresh Basil, Olive Oil and a Balsamic Reduction
Focaccia Bread with Olive Oil and Aged Balsamic
Pesto Garlic Cheese Bread
Sautéed Zucchini with Fresh Basil and Thyme
House Pasta with Marinara Sauce

Choice of Three:

Crisp Chicken Parmesan
Chicken Picata
Chicken Marsala
Sicilian Vegetarian Lasagna
Beef Cannelloni
Lasagna Bolognese
Sliced Fresh Fruit Display
Assorted Cakes and Sweets
Tiramisu



BUILD YOUR OWN BUFFET

All Build Your Own Buffet Dinners include Gourmet Coffee, Assortment of Herbal Teas, Vegetable Crudit , Rice Pilaf OR Roasted New Potatoes, Steamed Market Vegetables, Assortment of Fresh Baked Breads with Butter, and Assortment of Desserts. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CHOICE OF TWO (2) ENTREES | \$37.95 PER PERSON
CHOICE OF THREE (3) ENTREES | \$40.95 PER PERSON

CHOOSE THREE SALADS

Mixed Greens with an Assortment of Dressings
Creamy Dill Coleslaw
Country Style Potato Salad
House Caesar Salad
Cucumber and Tomato Salad
Marinated Mushroom Salad
Apple Pecan Spinach Salad
Classic Greek Salad
Shrimp and Orzo Pasta Salad
Tomato, Bocconcini and Bermuda Onion Salad
Thai Style Noodle Salad
Mediterranean Pasta Salad

CHOOSE TWO or THREE ENTREES

Five Cheese Ravioli with Alfredo Sauce
Beef and Ricotta Stuffed Pasta Shells
Manicotti de Napoli
Sicilian Vegetarian Lasagna
Lasagna Bolognaise
Chicken Picatta
Chicken Kiev
Chicken Tandoori
Chicken Provolone
Sliced Breast of Turkey
Stuffed Loin of Pork
Onion Crusted Roast Pork
Hunter Chicken
Beef Bourguignon

Centre Cut Pork Chops with a Calvados Demi-Glace
Sliced Sirloin with Duxelle Mushroom Sauce
Sliced Roast Canadian Beef with Au Jus
Grilled BC Salmon Fillet with a Dill Cream Sauce
Spicy Garlic Jumbo Shrimp

VEGETARIAN ENTR ES

Quinoa and Mushroom Filled Sweet Pepper
Eggplant Parmigiana
Caponata Stuffed Eggplant
Stuffed Zucchini with Baked Ricotta
Charred Poblano Peppers with Sweet Corn, Black Bean, Quinoa, and Spicy Pepitas and Avocado Cream

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.

PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Chef Made Soup or Salad, and Fresh Baked Breads with Butter. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD A FAMILY STYLE CHARCUTERIE BOARD

\$6.25 PER PERSON

CHOOSE ONE STARTER

Roasted Butternut Squash Soup with Beet Purée
Creamy Leek, Sage and Potato Soup with Crisp Chorizo Sausage
Wild Mushroom with an Herbed Puff Pastry Flan
New England Seafood Chowder
Winter Borsch with Dill Crème Fraîche
Cream of Broccoli with Gruyère Cheese
Mixed Greens with Pear, Shaved Asiago Cheese and Pecans, with a Port & Sundried Cherry Vinaigrette
Hearts of Romaine with Creamy Roasted Garlic Dressing, Herbed Croutons and Shaved Asiago
Caprese Salad with White Balsamic Dressing
Spinach and Artichoke Salad with Feta and Grape Tomatoes
Cherry Tomato, Grilled Fennel and Arugula Salad with Pesto Vinaigrette
Endive and Frisée Salad with Oranges and Pistachios
Baby Greens, Grape Tomatoes, Cucumber and Parmesan Wafer
Southwestern Black Bean and Corn Chowder with Cilantro Aioli and Crisp Tortilla Straw
Roast Mushroom Medley with Creamed Ricotta on Toast
Beet Salad with Oregano, Pecans and Goat Cheese
Warm Spinach Salad with Bacon, Egg and Croutons
Cobb Salad with Fresh Herbs

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PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Chef Made Soup or Salad, and Fresh Baked Breads with Butter. Designed for 50 or more guests. A labour charge of \$60.00 will be charged if here is a party of less than the stated minimums.

ENTRÉES

Apple & Ginger Marinated Pork Loin with Yukon and Sweet Potato Gratin	\$27.95
Peppered Centre Cut Pork Chops with Apple Chutney and Rosemary Potatoes	\$28.95
Herb Marinated Double Chicken Breast, Croquette Potato, and a Shallot Beurre Blanc	\$29.95
Chicken Dijon, Parisienne Potatoes and Snow Peas	\$30.95
Grilled Pork Chop, Mushroom Ragout and a Sweet Potato, Vidalia Napoleon	\$40.95
Roast Prime Rib with a Horseradish Crust Served with Garlic Mashed Potatoes	\$38.95
Steak au Poivre with a Merlot and Boursin Demi, Served with Pomme Frites	\$35.95
Canadian Strip Loin, Rosemary Red Wine Demi, Chateau Potatoes and Sautéed Mushrooms	\$36.95
Zinfandel Braised Beef Short Ribs with Creamy Mashed Yukons	\$37.95
Rack of Lamb, Sautéed New Red Potatoes, Roasted Garlic and Shallots, Mint Glace de Viande	\$39.95
Pairing of Medallions – Beef Tenderloin and Lamb Chop	\$45.95
Hoisin Glazed Salmon Fillet, Baby Bok Choy, and Sesame Jasmine Rice	\$31.95
BC Salmon Tournedos Creamed Spinach and Rösti Potato	\$34.95
Baked Halibut with Wine and Herbs Served with Butternut Squash Ravioli	\$39.95
Canadian Beef Tenderloin, Jumbo Tiger Prawns, and Truffled Duchess Potatoes	\$47.95
Medallions of Beef Tenderloin, Pomme Marquis and a Mushroom Confit	\$41.95
Medallions of Beef Tenderloin, Pomme Marquis and a Mushroom Confit	\$41.95
Cajun Salmon, Heirloom Tomato Relish, Roasted Broccolini	\$35.95

VEGETARIAN ENTRÉES

Eggplant Parmigiana with Basil Marinara	\$27.95
Grilled Portobello Mushrooms Stuffed with Quinoa, Arugula and Sundried Tomatoes	\$28.95
Roasted Mixed Vegetable Stack with White Bean Puree and Pesto	\$29.95
Charred Poblano Peppers with Sweet Corn, Black Bean, Quinoa, and Spicy Pepitas and Avocado Cream	\$29.95

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PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Chef Made Soup or Salad, and Fresh Baked Breads with Butter. Designed for 50 or more guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

DESSERTS

PLATED DESSERTS

\$7.95 PER PERSON

Tiramisu

Lemon Lavender Cheesecake

Triple Chocolate Mousse Cake with a Raspberry Coulis

Chocolate Almond Torte (GF)

Very Berry Cheesecake (GF)

Decadent Carrot Cake

Caramel Crunch Chocolate Cake

Strawberry Shortcake with White and Dark Chocolate

New York Style Cheesecake with Fresh Berry Compote

Red Velvet Cake

Strawberry Rhubarb Crisp with White Chocolate Ganache

FAMILY STYLE DESSERT PLATTER

\$4.95 PER PERSON

Vegetarian and dietary alternatives are available when a minimum of five days' notice is provided.





RECEPTION DISPLAYS

All Reception Displays are based on 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

SALSA PLATTER

\$110.00

Assortment of Tortilla Chips, Guacamole, Red Salsa, and Salsa Verde

SLICED FRESH FRUIT DISPLAY

\$195.00

Selection of Seasonal Local and Tropical Fruits. Served with a Yogurt Dipping Sauce

DISPLAY OF FRESH VEGETABLE CRUDITÉS

\$195.00

Vegetables Served with Green Goddess and Ranch Dipping Sauces

CANADIAN CHEESE DISPLAY

\$275.00

Selection of Whole, Sliced and Cubed Fine Canadian Cheeses served with an Assortment of Crackers, Nuts and Dried Fruit

INTERNATIONAL CHEESE BOARD

\$350.00

Selection of Whole, Sliced and Cubed Fine Imported Cheeses Served with an Assortment of Crackers, Nuts and Dried Fruit

DELI PLATTER

\$250.00

Roast Beef, Smoked Turkey, Genoa Salami, Capicola and Assortment of Breads, Crackers & Pickles

HIGH TEA COCKTAIL SANDWICHES (200pc)

\$195.00

Assortment of Quartered Tea Sandwiches, including:

- Egg Salad
- Tuna Salad
- Smoke Salmon, Dill Cream Cheese and Cucumber
- Ham and Grainy Mustard
- Beef and Horseradish
- Turkey and Cranberry Mayo

GRILLED JUMBO SHRIMP COCKTAIL

\$295.00

Citrus Poached Jumbo Shrimp Served with Cocktail Sauce and Lemon

ANTIPASTO DISPLAY

\$250.00

A Selection of Marinated Artichokes, Assortment of Olives, Pepperoncinis, Dry Aged Meats, Capicola and Sausages

GRAND DESSERT DISPLAY

\$450.00

Assortment of Profiteroles, Truffles, Tartlets, Biscotti, and Tuxedo Strawberries

CARVING & ACTION STATIONS

All Carving and Action Stations' prices are based on 50 guests, unless otherwise priced.

A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CAJUN FLAMBÉ ACTION STATION

\$12.95 PER PERSON

Black Tiger Shrimp and Sea Scallops with a Spicy and Brandy Cream Sauce

TASTE OF ITALY ACTION STATION

\$9.95 PER PERSON

Ravioli with a Pesto Cream Sauce and tortellini with a Spicy Italian Sausage, Arrabiata Marinara Sauce

DEMERARA SUGAR & CAYENNE BRINED ROAST LOIN OF PORK CARVING STATION

Madagascar Green Peppercorn sauce and an Apple Aioli with Ciabatta Buns

MAPLE ORANGE MUSTARD GLAZED CARAMELIZED HAM CARVING STATION

Dijon Mustard with Pretzel Bun

ROASTED CAJUN TURKEY BREAST CARVING STATION

\$350.00

Bourbon Cranberry Sauce and Herb Mayonnaise with Silver Dollar Rolls

SLOW-ROASTED ROUND OF BEEF CARVING STATION

\$350.00

Horseradish and Dijon Mustard with Bap Rolls

ROASTED NY STRIPLOIN CARVING STATION

\$450.00

Horseradish Cream Sauce and Creole Crunchy Mustard



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HORS D'OEUVRES

All Hors D'oeuvre selections are priced per dozen. Minimum order is three dozen. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COLD SELECTIONS

Hummus and Yogurt in a Cucumber Boat	\$17.00
Spanish Olive and Cream Cheese Canapés	\$17.00
Classic Tomato and Scallion Bruschetta	\$18.00
Petit Greek Salad Kebabs	\$19.00
Antipasto Skewer	\$19.00
Smoked Salmon Wrap Pinwheels	\$19.00
Smoked Salmon Rosettes with Capers and Onions	\$23.00
Hazelnut Crusted Goat Cheese on Toasted Points	\$24.00
Grilled Shrimp Cocktail with Mary Rose Cocktail Sauce	\$25.00
Tequila Shrimp and Papaya Tostada	\$25.00
Beef Tenderloin Crostini with Boursin Cheese and Marmalade	\$26.00
Chilled Seared Beef Tenderloin, Horseradish Mayo on Toast Points	\$26.00
Dynamite and California Rolls (fully cooked product)	\$26.00

HOT SELECTIONS

Fried Artichoke Hearts with a Lemon Aioli	\$17.00
Vegetarian Spring Rolls with a Spicy Red Pepper Sauce	\$18.00
Spinach and Feta Spanakopita	\$19.00
Chorizo Sausage Stuffed Mushrooms	\$19.00
House Made Meatballs with Smoked Tomato Sauce	\$21.00
Roasted Vegetable Taquito	\$22.00
Thai Style Pork Loin Skewer	\$23.00
Chicken Satay with a Warm Peanut Sauce	\$24.00
Grilled Tandoori Shrimp, Basil Shrimp and Caribbean Spiced Shrimp	\$24.00
Mediterranean Beef Kebabs	\$24.00
Pecan Crusted Chicken Skewers	\$24.00
BBQ Baby Back Riblets	\$24.00
Korean Style BBQ Beef Short Ribs	\$26.00
Petite Crab Cakes with a Chipotle Aioli	\$28.00
Jumbo Sea Scallops Wrapped in Bacon with a Maple Syrup Glaze	\$30.00

BEVERAGE SERVICE

BAR SERVICES

A minimum of \$500.00 in sales, over a four hour period, on all hosted and cash bars are required for each bar. If the \$500.00 in sales is not met, a labour charge of \$250.00 will apply to each required bar.

BAR ITEMS

	HOST BAR	CASH BAR
Cocktails	\$6.50	\$7.00
Premium Cocktails	\$7.50	\$8.00
Import Beer	\$7.00	\$7.50
Domestic and Local Craft Beer	\$6.25	\$6.75
House Wine	\$8.00	\$8.50
Soft Drinks	\$2.50	\$3.00
Bottled Water	\$2.50	\$3.00
Bottled Juice	\$2.50	\$3.00

WINES BY THE BOTTLE

WHITE

Jackson Triggs Sauvignon Blanc	\$32.95
Inniskillin Pinot Grigio	\$33.95
Jackson Triggs Riesling Gewürztraminer	\$34.95
Sumac Ridge Unoaked Chardonnay	\$35.95
Hester Creek Pinot Gris	\$36.95
Kim Crawford Sauvignon Blanc	\$41.95

ROSE

See Ya Later Ranch Nelly	\$36.95
Hester Creek Rose Cabernet Franc	\$39.95

SPARKLING

Sumac Ridge Steller's Jay Brut	\$44.95
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RED

Jackson Triggs Merlot	\$32.95
Sumac Ridge Cabernet Merlot	\$34.95
Inniskillin Cabernet Sauvignon	\$36.95
See Ya Later Ranch Pinot Noir	\$41.95
Hester Creek Character Red	\$44.95
Black Sage Vineyard Merlot	\$48.95
Black Sage Vineyard Cabernet Franc	\$48.95
Laughing Stock Blind Trust	\$49.95
Sunrock Meritage	\$49.95

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CATERING POLICIES

VQA/IMPORT WINES

Please ask about vintages not included in our listed selection, since we are in BC's wine country. We will gladly work with you to provide specific wines at a reasonable price.

ALCOHOL REGULATION

Spectra Venue Management as a licensee is responsible for the sale and service of alcoholic beverages in accordance with the Liquor Control and Licensing Act and Regulations. Therefore, in compliance with the law, all alcoholic beverages must be supplied and served by Spectra Venue Management staff.

Spectra Venue Management requires the right to request two forms of ID of any person to verify their age and to refuse alcoholic beverage service to minors, intoxicated persons or those who cannot produce a valid ID. In accordance to Spectra Venue Management service regulations, all alcohol sales will end one hour before the end of all events. Alcoholic beverages cannot be taken from the premises.

PLEASE NOTE

All catered events are subject to a 18% Management Charge, 5% GST and 10% Liquor on top of the listed menu price. The Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.