

All pricing based on a minimum of 30 people

*****Cocktail Receptions*****

The Lynn Valley Classic Reception

- ☞ **Market Fresh Vegetable Basket** with Fresh Herb Dip
- ☞ **Canadian Cheese Board Featuring some of Canada's Best Cheese** served on a Chilled Marble Board with a Variety of Crackers
- ☞ **Smoked Salmon and Cream Cheese Bannock Bites** (3 pieces per person)
- ☞ **The Butler's Dipping Trio:**
 - Classic Garlic Hummus, Roasted Red Pepper and Artichoke Dip, and our Classic Spinach Dip served with Assorted Artisan Breads and Seasoned Toasted Pita Chips

Cost \$24.45 per person + GST and Gratuity

Includes a professional server for up to 3 hours of service, table linens, flatware, glassware and china

West Coast Butler Served Appetizers

An assortment of 6 pieces per person served by the Butler's professional service staff; presented on unique serving trays, garnished with fresh flowers

- ☞ **Bison Carpaccio** on freshly made Bannock topped with BC Cranberry compote
- ☞ **Mini Maple Glazed Sockeye Salmon filet** served on Cedar Planks
- ☞ **Wild Mushroom Phyllo Bundles & Pacific Rim BBQ Duck Phyllo Bundles**
- ☞ **Okanogan Goat Cheese and Red Grape Truffles**
- ☞ **Green Tea and Lychee Seared Prawns** served in Asian Spoons

Cost \$25.95 per person + GST and Gratuity

Includes a professional server and chef for up to 3 hours of service, table linens, flatware, glassware and china

The Seymour Assembly

🌀 **West Coast Salmon Platter**

- A Delicious Display of Local Wild Smoked Salmon, Maple Candied Salmon, Peppered Candied Salmon, Indian Candied Salmon, and Chilled Poached Salmon Medallions garnished with Caperberries, Red Onions and Cream Cheese

🌀 **Roma Tomato, Fresh Basil Bruschetta and Kalamata Olive Tapanade** served with lightly toasted Focaccia Crostini

🌀 **An Assortment of Sushi and Maki Rolls** including Salmon, Tuna, Ebi, Tai, and bite size vegetarian Maki rolls. Served with Japanese Soya, Ginger, and Wasabi.

🌀 **Canadian Cheese Board Featuring some of Canada's Best Cheese** served on a Chilled Marble Board with a Variety of Crackers

🌀 **Market Fresh Vegetable Basket** with Fresh Herb Dip

🌀 **Seasonal Fresh Fruit Kebobs**

Cost \$34.95 per person + GST and Gratuity

Includes a professional server for up to 4 hours of service, table linens, flatware, glassware and china

Add the **West Coast Butler Served Appetizer Package**

for only \$19.45 per person+ GST and Gratuity

Includes a professional Chef and server for up to 4 hours of service

Based on an assortment of 4 pieces per person served by the Butler's professional service staff; presented on unique serving trays, garnished with fresh flowers.

The Capilano Cocktail Dinner

Buffet

🌀 Spectacular Seafood Platter

- A Spectacular Display of Seafood Including: Poached Mussels, Scallops, Jumbo Prawns, Bay Shrimp, Salmon, Halibut Medallions, Smoked Oysters, Smoked Salmon, Indian Candied Salmon, and Served with Dill Dip and a Brandied Cocktail Sauce.

🌀 The Butler Famous Antipasto Platter

- An impressive display of Grilled Market Vegetables, Olives Pepperoncinis, Artichoke Hearts, and Roma Tomatoes & Bocconcini Cheese with Olive Oil & Balsamic Vinegar, and Locally Cured Meats served with Focaccia Bread

🌀 Canadian Cheese Board Featuring some of Canada's Best Cheese served on a Chilled Marble Board and Served with a Variety of Crackers

🌀 West Coast Salad Rolls with Indian Candy Salmon, Wild Rice, Pea Shoots, Fresh dill, Capers, Cream Cheese Wrapped in a Delicate Rice Paper. Served with a Caper Dijon Dipping Sauce

🌀 The Butler's Dipping Trio

- Classic Garlic Hummus, Roasted Red Pepper and Artichoke Dip, and our Classic Spinach Dip served with Assorted Artisan Breads and Seasoned Toasted Pita Chips

🌀 Cheese Cake Lollipops Dipped in Chocolate and Served on a Sea of Fraser Valley Raspberry Coulis

🌀 Includes Butler Served Appetizers

- An assortment totaling 8 pieces per person served by the Butler's professional service staff; presented on unique serving trays, garnished with fresh flowers
 - ❖ **Grilled Peppered Ahi Tuna** served on Rice Cracker with Wasabi Cream Cheese
 - ❖ **Mini Maple Glazed Sockeye Salmon filet** served on Cedar Planks
 - ❖ **Okanogan Goat Cheese and Red Grape Truffles**
 - ❖ **Skewered Fresh Chicken Tenders** with a Mildly Spicy Peanut Satay Sauce
 - ❖ **Hoisin Glazed Beef Tenderloin Skewers**
 - ❖ **Wild Mushroom Phyllo Bundles**
 - ❖ **Pacific Rim BBQ Duck Phyllo Bundles**
 - ❖ **Green Tea and Lychee Seared Prawns** served in Asian Spoons

Cost \$62.45 per person + GST and Gratuity

Includes professional chefs and servers for up to 4 hours of service, table linens, flatware, glassware and china

Buffet & Butler Served Menus

Stanley Park Buffet

Appetizers

- 🌀 **Classic Seasonal Mixed Field Greens** with Butler's own blueberry vinaigrette
- 🌀 **Fresh Tomato, Basil and Bocconcini Cheese Platter** drizzled with Balsamic Vinegar and Olive Oil
- 🌀 **Manitoba Wild Rice Salad** with Mushrooms, Grilled Zucchini in an Apple Cider Vinaigrette
- 🌀 **Pesto Pasta Salad** with a Spinach and BC Hazel Nut Pesto
- 🌀 **An Assortment of Freshly Baked Foccacia, French and Whole Wheat Dinner Rolls**

Your Choice of two Entrées

- 🌀 **Alberta's Pride Angus Baron of Beef, Au jus and Horseradish** with Herb Roasted Red Potatoes
- 🌀 **Filet of Wild Sockeye** baked with Maple Syrup, Brown Sugar and Leeks. Served over Vegetable Rice Pilaf
- 🌀 **Stuffed Grilled Chicken Breast** with Salt Spring Island Goat Cheese, Prosciutto and Fresh Basil on a bed of Risotto smothered in a Roasted Shallot Tomato Sauce
- 🌀 **Mushroom Ravioli** in a Light Pine Nut, Mushroom, Sage and Tomato Broth, topped with Pecorino Cheese
- 🌀 **Provolone Cheese & Grilled Eggplant Bake**

Accompaniments

- 🌀 **A Medley of Fresh Market Vegetables** tossed in a Herb Butter
- 🌀 **Roasted Garlic Mashed Potatoes**

Desserts & Coffee/Tea

- 🌀 **A Seasonal Fresh Fruit Platter**
- 🌀 **A selection of Delicious Gourmet Squares**
 - Mango Mousse Squares
 - Tiramisu Squares
 - Mini Blueberry Cheesecake Bites
 - Decedent Brownies
 - A Selection of Freshly Baked Cookies
- 🌀 **Gourmet Coffee Herbal and Regular teas**

Cost \$53.25 per person + GST and Gratuity

Includes professional chefs and servers for up to 4 hours of service, table linens, flatware, glassware and china

Cypress Mountain Buffet

Appetizers

- 🌀 **Butter Lettuce Salad** garnished with Smoked Cherry Tomatoes and Aged BC Cheddar served with a Buttermilk dressing
- 🌀 **West Coast Couscous Salad** with Hazelnuts and Green Beans tossed in a Fresh Herb & Honey Vinaigrette
- 🌀 **Spicy Pacific Rim Noodle Salad**
- 🌀 **Fresh Tomato, Basil and Bocconcini Cheese Platter** drizzled with Balsamic Vinegar and Olive Oil
- 🌀 **West Coast Salmon Platter**
 - A Delicious Display of Local Wild Smoked Salmon, Chilled Poached Salmon Medallions Maple Candied Salmon, Peppered Candied Salmon and Indian Candied Salmon, garnished with Capberberries, Red Onions and Cream Cheese
- 🌀 **Freshly Baked Foccacia, French and Whole Wheat Dinner Rolls**

Your Choice of two Entrées

- 🌀 **Leg of Lamb** roasted with Fresh Rosemary and served with Au Jus
- 🌀 **Slow Roasted Prime Rib** (Carved at Buffet)
- 🌀 **Free Run Fraser Valley Turkey** slow Roasted with Garlic Sage Crust
- 🌀 **Stuffed Pork Loin with BC Apples** with Double Smoked Bacon and Manitoba Wild Rice
- 🌀 **Baked Halibut Wrapped in Caramelized Leeks** with a White Wine and Goat Cheese Sauce
- 🌀 **Stuffed BC Hot House Red Peppers** stuffed with Feta, Artichoke Hearts, Kalamata Olives and Rice
- 🌀 **Provolone Cheese & Grilled Eggplant Bake**

Accompaniments

- 🌀 **A Medley of Fresh Market Vegetables** tossed in a Herb Butter
- 🌀 **Roasted Garlic Mashed Potatoes**

Desserts & Coffee/Tea

- 🌀 **Chocolate Mousse Tarts**
- 🌀 **Fresh Seasonal Fruit Tartlets**
- 🌀 **Assorted Cheesecake squares with Fresh Fruit Coulis**
- 🌀 **Fresh Seasonal Fruit Platter**
- 🌀 **Gourmet Coffee & a Selection of Herbal Teas**

\$66.95 per person + GST and Gratuity

Includes professional chefs and servers for up to 4 hours of service, table linens, flatware, glassware and china

4 Course Sit-Down Dinner

Appetizers

- 🌀 **West Coast Seafood Chowder**
- 🌀 **Mixed Baby Greens** with Goat Cheese & Grape Truffle, Toasted Walnuts and BC Blueberry Vinaigrette

Choose an Entrée

- 🌀 **Slow Roasted Beef Tenderloin** with a Wild Mushroom Demi Glaze and topped with Pancetta Crackle and Served with Roasted Garlic Mashed Potatoes
- 🌀 **Filet of Wild Sockeye Salmon** Baked with Maple Syrup, Brown Sugar and Leeks. Served over Vegetable Rice Pilaf
- 🌀 **Grilled Chicken Breast Stuffed** with Salt Spring Island Goat Cheese, Prosciutto and Fresh Basil on a bed of Risotto smothered in a Roasted Shallot Tomato Sauce
- 🌀 **Vegetarian Option: Mushroom Ravioli** in a light pine nut, mushroom, sage and tomato broth. Topped with pecorino cheese

Accompaniments

- 🌀 **Seasonal Vegetable Medley** with Fresh Herbs
- 🌀 **An Assortment of Freshly Baked Focaccia, French and Whole Wheat Rolls**

Choose a Dessert

- 🌀 **White Chocolate Mousse Cake** White Chocolate Mousse with Raspberry Puree Filling
- 🌀 **Individual Tiramisu Cheesecake** Tiramisu Cheesecake Pyramid
- 🌀 **Lemon Dacquoise** Layers of Almond Meringue Filled with Lemon Butter Cream Icing
- 🌀 **Gourmet Coffee and a Selection of Herbal Teas**

\$73.45 per person + GST and Gratuity

Includes professional chefs and servers for up to 4 hours of service, table linens, flatware, glassware and china

Entrée upgrades - Add \$8.45 per person

- 🌀 **Lamb Sirloins** stuffed with Goats Cheese & Served with a Brandy Sour Cherry Lamb Jus on a bed of Parsnip Puree
- 🌀 **Baked Halibut** wrapped in Caramelized Leeks. White Wine and Goat Cheese Sauce on a bed of Vegetable Rice Pilaf
- 🌀 **Seared Duck Breast** over Mushroom Stuffed Bannock, Served with BC Cranberry Compote

IMPORTANT INFORMATION

❖ DEPOSIT

A deposit of \$500.00 is required to confirm all functions. A prepayment of not less than 75% of estimated costs is due 10 days prior to function. The balance is due upon completion/delivery unless previous credit arrangements have been made.

❖ CANCELLATION POLICY

If cancellation occurs 14 days or more prior to date of function you will receive a return of your deposit less a \$75.00 administration fee. If cancellation occurs within 7 - 13 days prior to function you may forfeit your deposit. With less than 7 days notice you may be billed for all estimated costs or costs incurred, depending on situation.

❖ GUEST COUNT

We require that a final confirmed guest count must be called in to the catering office no later than 72 hours prior to function date (3 business days). You will be billed based on this guarantee or the actual number in attendance whichever is greater.

❖ SERVICE STAFF

All the above events include service staff for a set amount of time. If longer service times are required additional service staff hours will be billed out. Banquet captains are \$36.00 per hour; servers are \$32.00 per hour, per staff member. Chefs/carvers on site are charged at a rate of \$30.00 per hour.

❖ TAXES AND SERVICE CHARGES

5% GST is applicable to all food AND beverage. Food and beverage items are subject to an 18% service charge when staff attends the event.

❖ GUEST MINIMUM

All menus included in this package are based on a minimum of 30 guests. Groups wishing to select any of these menus with fewer guests may be subject to an additional per person charge. We reserve the right to make adjustments to the menu.

❖ UPGRADES

If requested we will make all the necessary arrangements for upgraded rental of china, glassware, cutlery and linen. The order will be delivered to the location of the function on the day and arrangements will be made to pick up the following business day. You will be charged for any broken/lost/ruined items.

We look forward to Serving you Through the Games!

For bookings email: scandieventbooking@gmail.com