



PLATED LUNCH MENU

\$39.95 PER PERSON

APPETIZER

ROASTED HEIRLOOM TOMATO & FENNEL SOUP

cheese twist, basil pesto

OR

SEVEN LEAF GREEN SALAD

pickled beets, spiced seeds, house vinaigrette

ENTRÉE

ROASTED OCEANWISE SPRING SALMON

pomme dauphinoise, wilted winter greens, market vegetables, roasted bell pepper aioli

OR

ROASTED TURKEY BREAST & ROLLED THIGH

pomme dauphinoise, market vegetables, herb stuffing, cranberry chutney, pan gravy

OR

BUTTERNUT SQUASH RAVIOLI

tomato basil compote, goats cheese

DESSERT

CHOCOLATE PRALINE TART

candied hazelnuts, house-made caramel sauce

18% Service charge and applicable taxes are additional





HOLIDAY LUNCH BUFFET

\$54.95 PER PERSON

SALADS

DOCKSIDE CAESAR SALAD - *sourdough crouton, shaved parmesan, smoked bacon*

SEVEN LEAF GREENS - *pickled beets, spiced seeds, house vinaigrette*

KALE SALAD - *roasted root vegetables, honey crisp apples, green goddess dressing*

HOT

ROASTED FRASER VALLEY TURKEY BREAST & THIGH

HERB STUFFING

PAN GRAVY

BROWN SUGAR & SEA SALT CRUSTED BERKSHIRE HAM

BUTTERNUT SQUASH RAVIOLI

HERB ROASTED YUKON GOLD POTATOES

MAPLE GLAZED YAMS

SEASONAL MARKET VEGETABLES

DESSERT

ASSORTED CAKES, DESSERT SQUARES AND PETIT FOURS

FRESH FRUIT PLATTER

18% Service charge and applicable taxes are additional





PLATED DINNER MENU 1

\$59.95 PER PERSON

APPETIZER

ROASTED HEIRLOOM TOMATO & FENNEL SOUP

cheese twist, basil pesto

OR

DUCK CONFIT POTATO GALETTE

stone fruit chutney, frisée, lemon olive oil

ENTRÉE

ROASTED HAIDA-GWAI HALIBUT

pomme dauphinoise, wilted winter greens, market vegetables, tomato fondue

OR

ROASTED TURKEY BREAST & ROLLED THIGH

pomme dauphinoise, market vegetables, herb stuffing, cranberry chutney, pan gravy

OR

BUTTERNUT SQUASH RAVIOLI

tomato basil compote, goats cheese

DESSERT

COCONUT CHEESECAKE

pistachio paste, passion fruit chia seed glaze, honey toasted nuts

18% Service charge and applicable taxes are additional





PLATED DINNER MENU 2

\$69.95 PER PERSON

SOUP

ROASTED HEIRLOOM TOMATO & FENNEL SOUP

cheese twist, basil pesto

APPETIZER

DUCK CONFIT POTATO GALETTE

stone fruit chutney, frisée, lemon olive oil

OR

ROASTED ROOT VEGETABLE & KALE SALAD

honey crisp apple, green goddess dressing

ENTRÉE

ROASTED HAIDA GWAI HALIBUT

pomme dauphinoise, wilted winter greens, market vegetables, tomato fondue

OR

ROASTED TURKEY BREAST & ROLLED THIGH

pomme dauphinoise, market vegetables, herb stuffing, cranberry chutney, pan gravy,

OR

GRILLED BEEF TENDERLOIN

pomme dauphinoise, market vegetables, red wine demi-glaze

OR

BUTTERNUT SQUASH RAVIOLI

tomato basil compote, goats cheese

DESSERT

COCONUT CHEESECAKE

pistachio paste, passion fruit chia seed glaze, honey toasted nuts

18% Service charge and applicable taxes are additional





GRAND HOLIDAY DINNER BUFFET

\$84.95 PER PERSON

SOUP & SALADS

ROASTED HEIRLOOM TOMATO & FENNEL SOUP

DOCKSIDE CAESAR SALAD - *sourdough crouton, shaved parmesan, smoked bacon*

SEVEN LEAF GREENS - *pickled beets, spiced seeds, house vinaigrette*

KALE SALAD - *roasted root vegetables, honey crisp apples, green goddess dressing*

PLATTERS

LOCAL & INTERNATIONAL CHEESE DISPLAY

LOCAL & INTERNATIONAL CHARCUTERIE BOARD

BC SMOKED FISH PLATTER

COLD POACHED PRAWNS & MUSSELS

HOT

ROASTED FRASER VALLEY TURKEY BREAST & THIGH

HERB STUFFING

PAN GRAVY

BROWN SUGAR & SEA SALT CRUSTED BERKSHIRE HAM

ROASTED OCEAN WISE SPRING SALMON - *shrimp meat, salsa verde*

BUTTERNUT SQUASH RAVIOLI - *tomato basil compote, goats cheese*

MAPLE GLAZED YAMS

ROASTED ROOT VEGETABLES

DESSERT

LEMON MERINGUE TARTS, CHOCOLATE PRALINE TARTS,

COCONUT CHEESECAKES, CHOCOLATE-APRICOT MOUSSE SQUARES,

ASSORTED CAKES & COOKIES, FRESH FRUIT

18% Service charge and applicable taxes are additional

