



Banquet Menus *2008*

Prices are subject to applicable gratuities & taxes
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COFFEE BREAK MENU

BEVERAGES:

Freshly Brewed Regular & Decaffeinated Coffee:	
100 Cups	\$195.00
50 Cups	\$97.50
9 Cups (Thermos)	\$16.00
Assorted Fruit Juices (Orange, Apple, Grapefruit, Cranberry) Pitcher (54 oz. approx. 9 cups)	\$20.00
Cold Fresh 2% Milk (Pitcher 54 oz)	\$16.00
Ice Tea (Pitcher 54 oz)	\$18.00
Assorted Regular and Diet Soft Drinks	\$2.50/Each
Bottled Juices and Sparkling & Still Waters	\$3.00/Each

BAKERY

Assorted Chocolate Bars	\$2.50/each
Assorted Bags of Chips	\$1.50/each
Assorted Muffins, Danish, Croissants	\$28.00/dozen
Assorted Gourmet Cookies	\$28.00/dozen
Carrot Cake, Nanaimo Bars, Fudge Brownies	\$28.00/dozen
Assorted French Pastries	\$32.00/dozen

HEALTHY CHOICES

Assorted Fruit Yogurts	\$3.25/each
Granola or Health Bars	\$3.25/each
Fruit Kebabs	\$4.25/each
Whole Fruit (Apples, Oranges, Bananas, Pears)	\$2.50/each

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BREAKFAST MENUS

(BUFFET STYLE)

CONTINENTAL BREAKFAST BUFFET

Chilled Orange Juice

Assorted Muffins, Danish Pastries and Croissants
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$10.95 per Person

With Fresh Fruit - \$11.95 per Person

Add: Bagels & Cream Cheese - \$1.50 per Person

OLD FASHIONED BREAKFAST BUFFET

Chilled Orange Juice

Toasted English muffins
Fluffy Scrambled Eggs, Plump Breakfast Sausage, Bacon
Golden Hash Browns, Grilled Tomatoes
Fresh Fruit Tray
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$16.95 per Person

Add: Pancakes and French toast - \$18.95 Per Person

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DELUXE BREAKFAST BUFFET

(Minimum 20 People)

Assorted Juices
(Apple, Orange, Cranberry)

Assorted Cold Cereals with Milk

Fluffy Scrambled Eggs

Eggs Benedict

French Toast with Maple Syrup

Plump Breakfast Sausages, Grilled Ham, Golden Hash Browns
Assorted Muffins, Danish Pastry, Croissants
Served with Butter & Preserves

Fresh Seasonal Fruit Tray

Freshly Brewed Coffee & Tea

\$19.95 Per Person

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BREAKFAST MENUS

(PLATED)

EGGS BENEDICT

Chilled Orange Juice

Two Poached Eggs on Grilled Ham and an English Muffin
Topped with Creamy Hollandaise Sauce and Served with Golden Hash Browns & Grilled
Tomato

Freshly Brewed Coffee & Tea

\$15.95 per Person

With Smoked Salmon and Fresh Fruit Kabobs - \$19.95 per Person

ALL AMERICAN

Chilled Orange Juice

Scrambled Eggs, Bacon and Sausages, served with Grilled Tomato and Golden Hash
Browns

Freshly Brewed Coffee & Tea

\$14.95 per Person

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WORKING LUNCH BUFFETS

MENU 1

Soup of the Day
Mixed Garden Greens with House Dressing

Please select **four** of the following Open-Face Finger Sandwiches
(Two Sandwiches per Person)

Poached Salmon Salad with Capers & Lemon Dill Mayonnaise on a Bagel
Black Forest Ham & Swiss Cheese on Caraway Country Rye Bread
Grilled Vegetables with Sundried Tomato Cream Cheese on Pita Bread
Chicken Salad on a French Baguette
Chicken, Red Onion, Bell Peppers, Cheddar Cheese & Jalapeno Jack Cheese Wrapped in
a Flour Tortilla
Roast Beef with Dijon Mustard Mayonnaise on a Baguette
Baby Dill Shrimp Salad on a Croissant

Warm Home Style Apple Crumble topped with Caramel Sauce
Freshly Brewed Coffee & Tea

\$18.95 per Person

MENU 2 (Minimum 10 people)

Fresh Rolls & Butter
Garden Greens with House Dressing
Tri-colour pasta Salad
Creamy New Potato Salad
Selection of Smoked European Meats and Cheese Platter

A Choice of Two Hot Items:

Tangy Meatballs (Barbecued, Sweet & Sour or Oriental)
Pasta Primavera (Vegetarian) with a creamy Pesto Sauce
French Herb Roasted Chicken Pieces
Rainbow Tortellini Alfredo
Teriyaki Beef **or** Chicken Stir-fry

Roast Potatoes, Rice and Garden Vegetable Medley

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

\$19.95 per Person

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WORKING LUNCH BUFFETS

MENU 3

THE PASTA BAR (Minimum 10 People)

Focaccia Bread, Caesar Salad, Tomato & Cucumber with Balsamic Vinegar
Selected Greens with Italian Dressing
Tri-color Fusilli Pasta with Sun Dried Tomato Dressing

Baked Lasagna **or** Spinach Ricotta cannelloni
Choice of 2 Pastas- Cheese Tortellini, Penne Noodles or Linguini
Choice of 2 Sauces- Creamy Ham & Mushroom, Arrabiata Sauce, Alfredo Sauce,
Creamy Seafood Sauce

Fresh Fruit or Dessert Squares

Freshly Brewed Coffee & Tea

\$19.95 per Person

MENU 4

BUILD YOUR OWN SANDWICH

Soup of the Day
Tossed Garden Greens with House Dressing

Roast Beef au jus
European Ham, Salami, Turkey
Served with Fresh Baguette, Kaisers and Focaccia
Sliced Cheeses, Cucumbers, Tomatoes
Condiments

Fresh Fruit Salad
Freshly Brewed Coffee & Tea

\$17.95 per Person

**To include Shrimp Salad & Tuna Salad
*\$19.95 per person***

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THE SANDWICH & WRAP BUFFET

Soup of the Day

Tropical Salad

Mixed Greens with Mandarin Slices
Served with Balsamic Vinaigrette

(1 ½ Sandwiches Per Person)

Choose any 4 sandwiches (Sandwiches cut into quarters):

Beef, Ham & Cheese, Seafood, Egg, Turkey & Vegetarian
Served on a selection of Breads

Choose any 2 wraps

Baja Chicken, Zesty Tuna, Vegetarian, Turkey

Chef's Choice of Dessert

Freshly Brewed Coffee & Tea

\$18.95 per Person

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PLATED LUNCHEON MENUS

Choose one from each of the following:

Appetizers: (\$4)

- *Caesar Salad with Garlic Croutons*
- *Butter Lettuce Salad with Julienne of Root Vegetables- Raspberry Vinaigrette*
- *Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Buttermilk Dressing*
- *Potato and Leek Soup*
- *Tomato Bocconcini Salad, Basil & Olive Oil*
- *Mixed Greens with oven roasted Tomato, Asparagus & Balsamic Dressing*

Main Course:

- *Tri-color Cheese Tortellini with grilled Cajun Chicken in Tomato Cream Sauce*
(\$18.95)
- *Stuffed Chicken Breast with Salmon Mousse, Herb Roast Potatoes, Lemon Dill Cream Sauce*
(\$20.95)
- *Alberta grade AAA Prime Rib au jus, Yorkshire pudding, Rosemary Roast Potatoes*
(\$23.95)
- *Sesame Seed crusted Salmon, Soya ginger sauce, sautéed spinach* (\$19.95)
- *Five spice crusted Pork Tenderloin, Sour Cream Mashed Potatoes, Raspberry Chipotle*
(\$19.95)
- *Spinach and Ricotta Cheese Cannelloni in White Wine Sauce* (\$17.95)
- *Penne Pasta with Shrimps and Clams in a Pesto Cream Sauce* (\$18.95)

Desserts: (\$4.25)

- *Raspberry Mousse Torte*
- *Chocolate Orange Cheesecake*
- *Double Belgium Chocolate Mousse*
- *Bourbon Street Pecan Pie*
- *Cheesecake with Strawberry Sauce*
- *Fresh Fruit Salad with Vanilla Ice Cream*

The above includes fresh rolls & butter, chef's choice of vegetables and coffee / tea service

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RECEPTION MENUS

Fraser Valley Assorted Vegetable Tray & Dip

(Minimum 10 People)

\$3.95 per Person

Italian Antipasto Display with Salami, Cold Cuts, Country Pate

Olives and Grilled Marinated Vegetables

Garlic Foccacia Bread

\$4.95 per Person

Domestic & Imported Cheese Board

Garnished with Fresh Fruit & Assorted Crackers & Breads

\$4.95 per Person

Pacific Seafood Display

Scallops, Mussels, Clams, Baby Shrimp & Barbecued Salmon

Served with cocktail sauce and lemon caper aioli

Serves 25 people

\$220.00

Selection of Assorted Sushi

Minimum order 5 dozen

\$28.00 per dozen

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RECEPTION MENUS

Pasta Station (served by chef)

Spinach & Cheese Tortellini, Roasted Garlic Cream, Pancetta & Peas,
Penne with Plum Tomato and Grilled Chorizo,
Spicy Vegetable Ravioli in Pesto Alfredo with Pine Nuts
\$16.50 per person

Pizza Station

Assorted selection of Pizzas
Minimum order 24 slices
\$3.95 per slice

Assorted Finger Sandwich Platter

Egg Salad, Roast Beef, Chicken Salad, Vegetarian, Ham & Cheese
(48 Pieces per Tray)
\$50.00

Tortilla Chips

Served with Spinach artichoke Dip & Sun Dried Tomato Sauce
(Serves 20 people)
\$45.00

Chocolate Fruit Fondue

An array of Seasonal Fresh Fruits
Minimum order 25 people
\$6.50 per person

Fresh Seasonal Fruit Mirror

An array of Seasonal Fresh Fruits
\$4.25 per Person

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HOT & COLD HORS D'OEUVRES

COLD (per dozen)

- Stuffed Egg with Dijon Cream \$26.00
- Smoked Salmon on Pumpnickel \$28.00
- Grilled Vegetables in mini Pita \$25.00
- Curried Shrimp on Cucumber \$27.00
- Grilled Tomato & Bocconcini on Pesto Focaccia \$26.00

HOT (per dozen)

- Jalapeno Poppers \$26.00
- Vegetable Spring Rolls \$25.00
- Hot Chicken Wings \$26.00
- Spinach & Feta Cheese in Filo Pastry \$27.00
- Assorted Quiches \$27.00
- Chicken Satay \$27.00
- Teriyaki Beef Kabobs \$26.00
- Bacon Wrapped Scallops \$31.00
- Seafood Stuffed Mushroom Caps \$28.00
- Sautéed Garlic Prawns \$31.00

OUR CARVING BOARD

Carved by the Chef and served with sliced Buns, Pickles, Horseradish, Dijon Mustard and Mayonnaise:

Roast Baron of Beef	\$500.00	(Serves approximately 50 people)
	\$750.00	(Serves approximately 75 people)
Prime Rib of Beef	\$400.00	(Serves approximately 30 people)

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PLATED DINNER MENUS

Choose one from each of the following:

Starters:

- *Spicy Crab stuffed Crepes, Vegetable Slaw, Corn Salsa* (\$6)
- *Cobb Salad- Mixed Greens, Blue Cheese, Avocado, Tomatoes, Bacon & Egg* (\$5)
- *Spinach & Blue Cheese Salad with Chopped Egg, Bacon & Buttermilk Dressing* (\$5)
- *Horseradish Beef Carpaccio with Polenta Cake and Mustard Dressing* (\$8)
- *Traditional Caesar Salad with Parmesan and Garlic Croutons* (\$5.50)
- *European Greens with Julienne of Root Vegetables, Peaches, pecan and raspberry vinaigrette* (\$6)
- *Lobster Bisque* (\$6.50)

Main Courses:

- *Grilled New York Steak with Peppercorn Sauce and Garlic Mashed Potatoes* (\$26)
- *Roast Rack of Lamb with Dijon Herb Crust and gratin potatoes* (\$31)
- *Alberta AAA grade Roast Prime Rib au jus, Yorkshire Pudding, Rosemary Roast Potatoes* (\$25)
- *Stuffed Chicken Breast with Salmon Mousse, Herb Roast Potatoes, Lemon Dill Cream Sauce* (\$21)
- *Blue Cheese Crust Filet Mignon, mixed Berry Compote, Gratin Potatoes* (\$30)
- *Macadamia Nut crusted Salmon, Risotto, Spinach, Romesco Sauce* (\$23)
- *Wasabi Ginger crusted Halibut with Mushroom, Rice Wine Cream reduction, jasmine rice* (\$22)
- *Spinach & Cheese Cannelloni with White Wine Sauce* (\$19)
- *Seared Tuna marinated in fresh Ginger. Soya and Red Chilies on Cous Cous* (\$26)

Desserts:

- *Raspberry Mousse Torte* (\$4)
- *Mixed Berry Cheesecake* (\$5)
- *Double Belgium Chocolate Mousse* (\$4.50)
- *Bourbon Street Pecan Pie* (\$4)
- *Cheesecake with Strawberry Sauce* (\$5)
- *Fresh Fruit Salad with Vanilla Ice Cream* (\$4.25)

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HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please select 4 salads:

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad

PLATTERS

Please select 2 platters:

- Assorted Fresh Vegetables & Dip Mirror
- Assorted European Cold Cuts and Country Pate
- Layered Tomatoes, Mozzarella with Basil & Balsamic

ENTREES

Please select 2 entrees:

- Baron of Alberta Beef au jus (carved by the Chef)
- Baked Chicken Breast in Mushroom Sauce
- Cheese Tortellini with Tarragon Cream Sauce
- Freshly Baked Meat **or** Vegetarian Lasagna
- Roast Pork Loin in Apple Sauce

Served with Garden Fresh Vegetables, Rice & Roast Potatoes

DESSERTS

Assorted Cakes, Assorted French Pastries

Freshly Brewed Coffee & Tea

\$32.95 per person

Add additional entrée for \$4.00 per person

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HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please select 5 salads:

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad
- Baby Spinach Salad

PLATTERS

Please select 2 platters:

- Layered Tomatoes, Mozzarella with Basil & Balsamic
- Assorted European Cold Cuts and Country Pate
- Barbecued salmon, Salmon Terrine, & Gravlax Lemon, Red Onion

ENTREES

Please select 3 entrees:

- Baron of Alberta Beef au jus (carved by the Chef)
- Grilled Chicken Breast in Herb Crust
- Salmon Wellington, West Coast Salmon Baked in a Light Puff Pastry
- Roast Pork Loin in Apple Sauce
- Spinach & Ricotta Cheese Cannelloni
- Freshly Baked Meat **or** Vegetarian Lasagna

Served with Steamed Fresh Vegetables Roast Potatoes & Rice

DESSERTS

Assorted Cakes, Assorted French Pastries and Assorted Fresh Seasonal Fruit
Freshly Brewed Coffee & Tea

\$36.95 per Person

Add additional entrée for \$4.00 per person

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HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please choose 5 salads:

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad
- Mixed Bean Salad with Baby Shrimp
- Baby Spinach Salad

PLATTERS

Please choose 2 platters:

- Barbecued Salmon, Salmon Terrine, & Gravlax Lemon, Red Onion
 - Assorted European Cold Cuts & Pates on a Decorative Mirror
- Chutneys & Relishes
- Assorted Fresh Vegetables & Dip Mirror

ENTREES

Please choose 3 entrees:

- Roast Prime Rib of Beef, Green Peppercorn Sauce
(Carved by the Chef)
- Roast Tender Chicken Breast in Shiitake Mushroom Sauce
- Baked B.C. Salmon with Saffron Cream Sauce
- Halibut in Lemon Caper Cream Sauce
- Spinach & Ricotta Cheese Cannelloni with White Wine Sauce
- Pork loin with Curried Apple Sauce

Served With Roast Potatoes, Wild Rice & Medley of Garden Fresh Vegetables

DESSERTS

Assorted Cakes & French Pastries and Fresh Seasonal Slice Fruit
Freshly Brewed Coffee & Tea

\$42.95 per Person

Add additional entrée for \$5.00 per person

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BURGER BAR BUFFET

Soup of the Day

Please select **THREE** of the following salads:

- Seasonal Green Tossed Salad with House Dressing
 - Tri-Colour Fusilli Pasta Salad
 - Creamy Potato Salad
 - Creamy Coleslaw
 - Oriental Noodle Salad
 - Traditional Greek Salad
 - Baby Spinach Salad

Please select **THREE** of the following burger choices:

- 100% Angus beef burgers
- Wild salmon burgers
- 4oz chicken breast burgers
- Vegetarian burgers

Tomatoes, Lettuce, Cucumbers, Pickles
Condiments
Assorted Buns

Chefs Choice of Dessert

Freshly Brewed Coffee & Tea

\$17.95 per Person

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INDIAN DINNER MENU

Starters

- **Samosas**- Vegetables & potatoes in dough & shaped in triangles and deep fried
- **Vegetable Pakoras / Paneer Pakoras**- Dipped in gram flour batter & deep fried
- **Amritsari machi**- Fish fried in spicy gram flour batter flavored with ajwain- served with mint chutney
- **Chicken Tikka**- Marinated spicy boneless chicken pieces
- **Chicken Satay**- Skewered chicken served with a oriental spicy peanut sauce
- **Beef Kebab**-Skewered beef cooked and served with a sesame ginger, garlic sauce
- **Seekh Kebab**- Minced lamb cooked in tandoor on skewer
- **Shammi kebab**-Lamb cooked with lentils and spices and then minced to form patties and pan fried
- **Sharabi Punjabi prawns**- Tiger prawns, marinated & sautéed in ginger garlic and flambéed in scotch
- **Bread Cutlets**- Potatoes, peas and spices wrapped in bread and deep fried
- **Chaat Station**- Papri (crispy bread), vada (fermented fried dumpling), saunth (sweet and tangy sauce), raita (plain yoghurt), mint chutney, diced potatoes and chickpeas.
- **Jhinga Til Tikka**- Skewered prawns flavoured with mace & cardamom and flavoured with sesame seeds.

Salads

- **Kachumber Salad**-Tomatoes, cucumber, onions, peppers & green chilies tossed in a tangy dressing
- **Aloo Anarkali salad**-Tartly spiced potato salad garnished with pomegranate and chickpeas
- **Dakshini Salad**-A rice salad comprising of roasted peanuts, coconut, vegetables blended with curry vinaigrette
- **Fruit & Potato chaat**- Fruits and potatoes tossed with chaat masala
- **Tandoori chicken tikka salad**-Chicken tikka served in a salad with vegetables and garnished with onions and lemons
- **Chicken & Citrus salad**-Chicken, oranges and mixed greens served with curry dressing and garnished with watercress & chives
- **Aloo chole salad**-Potatoes, chickpeas and green peas served with sauté onions and served with roasted cumin dressing
- **Mixed greens** served with two house dressings

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Platters

- **Seafood Platter**-*An array of seafood on a decorated platter*
- **Cold Meat Platter**-*An array of cold cuts on a decorated platter*
- **Marinated vegetable platter**-*Spicy marinated vegetables served on a platter with assorted accompaniments*
- **Vegetable Platter**-*Sliced tomatoes, onions, cucumbers, daikon radish, carrots & lettuce*

Main Courses

- **Butter Chicken**- *Boneless chicken cooked in a creamy tomatoes & nut sauce*
- **Kadhai chicken**-*Stir fried chicken cooked with vegetables and flavored with coriander seeds and peppercorns*
- **Curry Cod**- *Codfish cooked in a coconut chili sauce*
- **Tandoori Salmon**- *North west pacific salmon with Indian spices and served with local grown mixed berries chutney*
- **Chicken prawn curry**-*Chicken & prawn cooked in a spicy onion, tomato coconut sauce*
- **Spicy lamb chops**-*Marinated lamb chops served in a spicy kasoori methi sauce*
- **Seafood Hungama**- *Halibut, mussels, clams, prawns in a spicy garlic broth*
- **Beef Mushroom curry**- *Beef & local mushrooms in a spicy sauce*
- **Lamb Patialashahi**- *Minced spicy lamb served with whole spice flavored chickpeas*
- **Dal Makhani**- *Black lentils slow cooked in spices and finished with cream and fenugreek*
- **Aloo Gobhi**-*Potatoes and cauliflower braised in cumin and spices*
- **Malai Kofta**- *Potatoes and paneer balls served with a delicate spicy sauce*
- **Baingan ka Bharta**-*Smoked eggplant cooked with onions, tomatoes, spices and green peas*
- **Bhindi do piazza**- *(Literally Okra cooked with '2' onions)*
- **Panj Ratan Dal**-*Lentils assorted, cooked and given chef's tempering rice*

Desserts

- **Gulab Jamun**-*Fried dumpling in a sugar syrup*
- **Jalebi**- *A fermented sweet batter deep fried in spiral shape*
- **Gajar Halwa**- *A carrot & milk dessert delicacy*

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Indian Menu Pricing:

Menu #1- Select 2 Starters, 3 Salads, 2 Platters, 3 Main Courses and 1 Dessert

@ \$38.00 per person

- Includes: Rice

Choice of Naan, Roti or Garlic Naan

Assorted Cakes and French Pastries

Fruit Platter

Menu #2- Select 3 Starters, 3 Salads, 2 Platters, 4 Main Courses and 1 Dessert

@ \$42.00 per person

- Includes: Rice

Choice of Naan, Roti or Garlic Naan

Assorted Cakes and French Pastries

Fruit Platter

Menu #3- Select 4 Starters, 3 Salads, 2 Platters, 4 Main Courses and 1 Dessert

@ \$44.00 per person

- Includes: Rice

Choice of Naan, Roti or Garlic Naan

Assorted Cakes and French Pastries

Fruit Platter

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Wine Prices

Jackson Triggs

Chardonnay	\$25.95
Merlot	\$25.95
Cabernet Sauvignon	\$27.95

Concha Y Toro

Merlot	\$27.95
Cabernet Sauvignon	\$27.95

Robert Mondavi

Chardonnay	\$35.95
Cabernet Sauvignon	\$35.95

Tott's Brut Champagne

Champagne	\$29.00
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Bar Prices

Highballs	\$5.50
Wine/Glass	\$5.50
Imported Beer/Cider	\$6.50
Domestic Beer	\$5.50
Wine Coolers	\$6.50
Grand Marnier	\$7.75
Liqueurs	\$7.00

Non Alcoholic Beverages

Soft Drinks	\$2.50
Juices	\$3.00
Fruit Punch	\$60.00/Gallon
Alcoholic Punch	\$100.00/Gallon
Champagne Punch	\$125.00/Gallon
(Each Gallon serves approximately 30 people)	

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