

BUFFETS MADE EASY

Coffee & tea included

Buffet #1 (minimum 25 people)

\$35 /person

Basket of Fresh Breads, served with Whipped Butter
Spring Mix Salad, served with Balsamic Vinaigrette
Primavera Pasta Salad
Mash Potatoes, served with Beef Gravy
Steamed Seasonal Vegetables
Sirloin Roast Beef with Caramelized Onion
Sweet Chilli Chicken
Assorted Cookies & Dessert Squares

Buffet #2 (minimum 30 people)

\$40 /person

Basket of Fresh Breads, served with Whipped Butter
Mixed Wild Greens with a Julienne of Vegetables, served with Balsamic Vinaigrette
Tomato & Baby Mozzarella Caprese Salad, garnished with Fresh Basil, Olive Oil & Balsamic Vinegar
Red Potato Salad with Bacon, Caramelized Onion & Dijon dressing
Orzo pasta salad with fresh spinach and corn
Classic Creamy Scalloped Potatoes
Soy- Ginger Glazed Salmon Fillet
Lemon Garlic & Fresh Rosemary Chicken with Caramelized Onion
Fresh Seasonal Fruit Salad
Cheese Cake, served with blueberry sauce

Buffet #3 (minimum 30 People)

\$45 /person

Basket of Fresh Breads, served with Whipped Butter
Wild Greens & Arugula Salad with a Julienne of Vegetables, served with Balsamic Vinaigrette
Roasted Potato Salad with Green Beans and Flat-leaf Parsley
Couscous Salad tossed with Chickpeas and Raisins
Baked Eggplant Parmesan with Fresh Basil
Slow Braised Beef Short Ribs in a Port au jus
Garlic Butter & Citrus Dill baked Salmon Fillet
Fresh Seasonal Fruit Salad
Triple Chocolate Cake or Assorted Cheese Cake

Buffet #4 (minimum 40 people)

\$49 /person

Create your own personal buffet:

Include Fresh Breads & Your choice of 2 Salads, 2 Side Dishes, 2 Entrees, and 2 Dessert selections.

Salads

Arugula and Romaine Salad with Walnuts and Blue Cheese
Mixed Baby Greens with a Julienne of Vegetables
Spinach Greens tossed with Pine Nuts, Pancetta and Macedonian Feta Cheese
Savoy Cabbage finely shredded and tossed with Pears, Toasted Pecans and Golden Raisins
(Vinaigrettes for your salad: Pomegranate and orange vinaigrette or white balsamic vinaigrette)

Hot side dishes

Orzo Pasta Salad with Fresh Spinach and Corn
Roasted Potatoes infused with Rosemary and Lemon Zest
Steamed Seasonal Vegetables tossed in Olive Oil and Flat-leaf Parsley
Butternut Squash and Pear Gratin
Baked Eggplant Parmesan with Fresh Basil
Roasted Garlic Mashed Potatoes
Creamy Pierogi filled with Potatoes and Cheese
Baked Vegetarian Rotini with marinara Sauce and Garden Vegetables
Sausage & Apple Ciabatta Stuffing
Assorted Mushroom Ciabatta Stuffing

Main entrées

Classic Roast Turkey served with Pan Gravy
Turkey Meatloaf
Spicy Jerk Chicken
Lemon Garlic & Fresh Rosemary Chicken with Caramelized Onion
Assorted European Sausage
Chipotle Pork Tenderloin accented with Pineapple
Honey Mustard or Apricot & Brandy glazed Ham
Sirloin Roast Beef with Caramelized Onion
Garlic Butter & Citrus Dill baked Salmon Fillet
Roasted Lamb Chop (Additional \$2/person)
BBQ Beef Short Ribs (Additional \$2/person)
Slow braised Beef Short Ribs in a port au jus (Additional \$2/person)

Dessert selection

French Petites Farts
Festive Tarts and Squares
Classic Cookie Basket
Fresh Sliced Fruit Platter
Triple Chocolate Cake
Cheese Cake
Classic Tiramisu Cake

All prices are subject to GST and gratuity

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