

# Sit-Down Dinner



## Sit Down Dinner 1

39.95 per person

An assortment of freshly baked bread with sweet butter



Classic Caesar salad with homemade pita crisps

Roma tomato and bocconcinni salad with basil



**Marinated roast chicken breast with ginger, yogurt and spices**

OR

**Fresh BC salmon baked with a trio of pesto and virgin olive oil**



Potatoes with garlic and dill

Roasted medley of fresh garden and root vegetables



An assortment of French pastries



Organic free trade certified coffee and premium teas

## Sit Down Dinner 2

\$47.95 per person

An assortment of freshly baked bread with sweet butter



Mediterranean dips: Hummous, Baba Ganoush and Artichoke with home baked pita triangles

Spinach and Feta cheese pies with tzatziki



Greek salad with Canadian feta

Crisp lettuces with julienne vegetables and balsamic dressing



**Moroccan Chicken with fig tapenade**

OR

**Roast garlic lamb chops with tomato**



Potatoes with garlic and dill

Roasted medley of fresh garden and root vegetables



Seasonal fresh sliced fruit

An assortment of pastries



Organic free trade certified coffee and premium teas

## Sit Down Dinner 3

\$55.95 per person

An assortment of freshly baked bread with sweet butter



Goat's cheese and forest mushroom parcels with mango and tamarind chutney



Baby spinach salad with roasted pecans, mandarins and buttermilk dressing

Grilled vegetable salad with garlic and herbs



**Roasted Alberta Prime Rib with condiments and Jus**

OR

**Fresh BC salmon baked with a trio of pesto and virgin olive oil**



Potatoes with garlic and dill

Roasted medley of fresh garden and root vegetables



Seasonal fresh sliced fruit

Baileys Mozart Cake



Organic free trade certified coffee and premium teas

**Minimum 50 persons**

(Add \$2.50 per person for groups from 25 to 49 persons)

**Not included:**

- Linens
- Glasses
- Cutlery and Crockery
- Labor fees (\$25 an hour)
- Taxes (12%)