



Classic Roast Beef Buffet Dinner - \$18.95 per person

Roast Beef Carved at the Table

Choice of: Spinach Lasagna, Roasted Vegetable Lasagna in Italian Tomato Sauce or Meat Lasagna

**To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p**

Oven Roasted Yellow Potatoes or Mashed Potatoes

Buttered Sweet Corn and Carrots

Tortellini, Cucumber, Cherry tomato and Bocconcini Salad

Choice of : Tossed Green Salad with Italian, Ranch and Raspberry Salad or Strawberry – Spinach Salad with Poppyseed Dressing

Rolls and Butter

Fresh Fruit Platter

Apple Crisp with Whipped Cream

Coffee and Tea

In the price we include all necessary Cutlery and China, Colour Coordinated Napkins, Linen Tablecloths and Service Staff

For Weddings we also include a Nicely-Dressed Head Table and Cake table with Floor length Linen Tablecloths,

Note: For Groups less than 80 Guests please add \$1.50 per person (Under 60 Guests, Special arrangements to be made)

GST not included

15% Service Charge applied to all Banquet Package Menus

Truck Rental Charges apply depending on venue location



Hearty Summer Fare - \$19.95 per person

Baked or Barbeque Chicken
Sven's Signature Spinach Lasagna or Meat Lasagna

**To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add
\$5.00 p.p**

**Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add
\$5.50 p.p**

Herb Roasted baby potatoes or Mashed Potatoes
Buttered Sweet Peas and Carrots
Tortellini, Cucumber, Cherry tomato and Bocconcini Salad
Assortment of Cheddar, Mozzarella, and Baby Bell cheeses
served with Grapes and Crackers
Caesar Salad with Croutons or Mixed Mesclin Salad with 3
Gourmet Dressings
Rolls and Butter
Fresh Fruit Platter
Small Pastries and Tarts
Coffee and Tea

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BUFFET MENU No. 6

\$22.95 per Person

Fresh Rolls and Butter

Tossed Green Salad 3 Dressings or Classic Caesar Salad

Fresh Vegetable Tray with Cucumber Dill Dip

Potato and Egg Salad

Tortellini, Cucumber, Cherry tomato and Bocconccini Salad

Roast Baron of Beef, Horse Radish, and Gravy

Baby Carrots and Sweet Peas

To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p

Choice of: Herb Roasted Baby Potatoes, Whipped or Oven Roasted Potatoes

Your Choice of 2 Additional Hot Dishes

Baked or B.B.Q. Chicken Pieces, Swedish Meatballs, Baked Lasagna, Spinach Lasagna, Thai Red Curry Chicken or Sweet and Sour Chicken with Jasmine Rice

Banana Butterscotch

Assortment of Lemon Bars, Blueberry, Caramel, and Pecan bars

Coffee and Tea

Late Night Coffee

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BUFFET MENU No. 5

\$24.95 Per Person

Fresh Rolls and Butter
Tossed Green Salad 3 Dressings or Classic Caesar Salad
Pasta Salad
Potato and Egg Salad
Fresh Vegetable Basket
Assorted Pickles and Olive Tray
Egg-halves, Topped with Shrimps

To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p

Bone-in Baron of Beef, Carved at the Buffet Table (Horse Radish)
Baby Carrots and Sweet Peas
Home-Made Gravy

Choice of: Herb Roasted Baby Potatoes, Whipped or Oven Roasted Potatoes

Your Choice of 2 Additional Hot Dish

Baked or B.B.Q. Chicken Pieces, Thai Red Curry Chicken or Sweet and Sour
Chicken with Jasmine Rice, Swedish Meatballs, Baked Lasagna,
Fillet of Fish (Cream Sauce, Shrimps and Mushrooms), Spinach Lasagna,
Vegetarian Stir-Fry, Curried Shrimps, Herbed or Fried Rice

Hot Apple Crisp with Whipped Cream
Assortment of Lemon Bars, Blueberry, Caramel, and Pecan bars
Coffee and Tea

Decorated cold Meat Tray Rolls Butter for your Late Snack

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BUFFET MENU No. 4 ☪ *This is our best selling menu*
\$26.95 Per Person

Fresh Rolls and Butter
Tossed Green Salad, 3 Dressings or Caesar Salad Croutons
Pasta Salad
Potato and Egg Salad
Fresh Vegetable Basket
Assorted Pickles and Olive Tray
Egg-halves, Topped with Shrimps
Smoked Wild Salmon, Lemon, Capers on Pumpernickel or Salmon Cakes with Chipotle Mayo Dip

To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p

Bone-in Baron of Beef, Carved at the Buffet Table (Horse Radish)
Baby Carrots and Sweet Peas, Home-Made Gravy
Choice of: Herb Roasted Baby Potatoes, Whipped or Oven Roasted Potatoes

Your Choice of 2 Additional Hot Dishes

Baked or B.B.Q. Chicken Pieces, Thai Red Curry Chicken or Sweet and Sour Chicken with Jasmine Rice, Herbed Rice, Swedish Meatballs, Baked Lasagna, Sweet and Sour Chicken, Spinach Lasagna, Fillet of Fish, (Cream Sauce, Shrimps and Mushrooms), Vegetarian Stir-Fry, Curried Shrimps

Hot Apple Crisp with Whipped Cream
Assortment of Lemon Bars, Blueberry, Caramel, and Pecan bars
Coffee and Tea

Decorated cold Meat Tray Rolls Butter for your Late Snack

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BUFFET MENU No. 3

\$27.95 Per Person

Fresh Rolls and Butter

Tossed Green Salad 3 Dressings or Caesar Salad

Pasta Salad

Potato and Egg Salad

Fresh Vegetable Basket

Assorted Pickles and Olive Tray

Cherry Tomato and Bocconcini Salad

Smoked Wild Salmon, Lemon, Capers on Pumpernickel or Salmon Cakes with Chipotle Mayo Dip

**To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p**

Bone-in Baron of Beef, Carved at the Buffet Table (Horse Radish)

Baby Carrots and Sweet Peas

Home-Made Gravy

Choice of: Herb Roasted Baby Potatoes, Whipped or Oven Roasted Potatoes

Your Choice of 3 Additional Hot Dishes

Baked or B.B.Q. Chicken Pieces, Thai Red Curry Chicken or Sweet and Sour Chicken with Jasmine Rice, Swedish Meatballs, Baked Lasagna, Sweet and Sour Chicken, Fried or Herbed Rice, Fillet of Fish (Cream Sauce, Shrimps and Mushrooms)

Spinach Lasagna, Vegetarian Stir-Fry, Curried Shrimps

Hot Apple Crisp with Whipped Cream

Assortment of Lemon Bars, Blueberry, Caramel, and Pecan bars

Coffee and Tea

Decorated Cold Meat Tray, Rolls and Butter, Coffee for your Late Snack

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BUFFET MENU No. 2

\$29.95 per person

Assorted Bread Basket and Butter
Tossed Green Salad. 3 Dressings or Caesar Salad
Pasta Salad
Potato and Egg Salad
Fresh Vegetable Basket
Continental Cheese Tray with Grapes, Assorted Pickles and Olive Tray
Egg-halves Topped with Shrimps
Cherry Tomato and Bocconcini Salad
Smoked Wild Salmon, Lemon, Capers on Pumpernickel or Salmon Cakes with Chipotle Mayo Dip

**To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p**

Bone-in Baron of Beef, Carved at the Buffet Table (Horse Radish)
Baby Carrots and Sweet Peas
Home-Made Gravy
Choice of: Herb Roasted Baby Potatoes, Whipped or Scalloped Potatoes

Your Choice of 3 Additional Hot Dishes

Baked or B.B.Q. Chicken Pieces, Thai Red Curry Chicken or Sweet and Sour Chicken with Jasmine Rice, Swedish Meatballs, Baked Lasagna, Herbed Rice, Sweet and Sour Chicken, Fillet of Fish (Cream Sauce, Shrimps and Mushrooms)
Spinach Lasagna, Vegetarian Stir-Fry, Curried Shrimps

Hot Apple Crisp with Whipped Cream
Assortment of Lemon Bars, Blueberry, Caramel, and Pecan bars

Coffee and Tea

Decorated Cold Meat Tray, Rolls and Butter, Coffee for your Late Snack

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BUFFET MENU No. 1

\$32.95 Per Person

Assorted Bread Basket and Butter
Tossed Green Salad, 3 Dressings
Caesar Salad Croutons
Potato and Egg Salad, Greek Salad
Pasta Salad, Fresh Vegetable Basket
Cherry Tomato and Bocconcini Salad
Assorted Pickles and Olive Tray
Egg halves topped with Shrimps
Smoked Wild Salmon, Lemon, Capers on Pumpernickel or Salmon Cakes with Chipotle Mayo Dip
Continental Cheese Tray, Fresh Fruit Kebobs
Bone-in Baron of Beef, Carved at the Buffet Table (Horse Radish)
Baby Carrots and Sweet Peas
Home-Made Gravy

To add Baked and Decorated Wild Sockeye Salmon Fillet (cold) – add \$5.00 p.p
Or for Lemon Herb Baked Wild Sockeye Salmon Fillet (hot) – add \$5.50 p.p

Your Choice of 3 Additional Hot Dishes

Baked or B.B.Q. Chicken Pieces, Thai Red Curry Chicken (Mild) with Jasmine Rice, Swedish Meatballs, Baked Lasagna, Curried Shrimps, Fried or Herbed Rice, Sweet and Sour Chicken, Fillet of Fish (Cream Sauce, Shrimps and Mushrooms)
Spinach Lasagna, Vegetarian Stir-Fry

Hot Apple Crisp with Whipped Cream
Choice of: Herb Roasted Baby Potatoes, Whipped or Scalloped Potatoes

Coffee and Tea
Decorated Cold Meat Tray, Rolls and Butter, Coffee for your Late Snack

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Prime Rib Buffet Special

\$33.95 per person

AAA Prime Rib Carved at the Table, Au Jus
Horseradish
Lemon Herb Baked Wild Sockeye Salmon Fillet
Rosemary Baked Free Range Chicken Breasts
Roasted Mixed Vegetables

Choice of Pasta:

Spinach Lasagna in Rose Sauce
Roasted Vegetable Lasagna in Italian Tomato Sauce
Classic Baked Meat Lasagna

Choice of Potatoes:

Herbed Roasted Baby Potatoes
Cheddar Mashed Yukon Gold Potatoes

Choice of 3 Premium Salads:

Organic Mixed Green Salad with Ranch, Italian, Raspberry Vinaigrette
Mediterranean Salad
French Potato Salad
Thai Noodle Salad
Tuscan Pasta Salad
Fresh Vegetable Platter with Liisa's Cucumber dill Dip
Grilled Vegetable Platter Drizzled with Balsamic Vinaigrette
Cherry Tomato and Bocconcini Salad

Dessert Buffet Assortment (depends on the season)
Assortment of Cheesecake Bars, Lemon Bars, Caramel, Mocha and Pecan Bars

Apple or Triple Berry Crisp
Coffee and Tea

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