

CATERING MENU

RIPTIDE LUNCH BUFFET

CHOICE OF ONE

RIPTIDE SOUP SELECTION OR RIPTIDE SALAD SELECTION

FRESH VEGETABLE CRUDITÉES

FRESH VEGETABLES AND SAVORY DIP

ASSORTMENT OF SANDWICHES AND WRAPS – CHEF'S SELECTION

ASSORTED COLD MEATS, SALMON, TUNA SALAD, EGG SALAD, VEGETARIAN

ASSORTMENT OF DESSERT SQUARES AND COOKIES

FRESH BREWED COFFEE AND ASSORTED TEAS

RIPTIDE HOT LUNCH BUFFET

MINIMUM 20 PEOPLE

CHOICE OF ONE

RIPTIDE HOT LUNCH ENTRÉE SELECTION

CHOICE OF TWO

RIPTIDE SALAD SELECTION

ASSORTMENT OF DESSERT SQUARES AND COOKIES

FRESH BREWED COFFEE AND ASSORTED TEAS

HOT LUNCH ENTRÉE SELECTION

CHICKEN CACCIATORE – TENDER MORSELS OF CHICKEN, BELL PEPPERS AND MUSHROOMS IN A SAVORY TOMATO SAUCE OVER NOODLES

BUTTER CHICKEN – TENDER MORSELS OF CHICKEN IN AN INDIAN SPICED TOMATO CREAM SAUCE WITH BASMATI RICE AND NAAN BREAD

BEEF STROGANOFF – TENDER BEEF WITH MUSHROOMS AND ONIONS IN A RICH RED WINE DEMI GLAZE WITH SOUR CREAM OVER NOODLES

BEEF VINDALOO – TENDER BEEF STEWED IN AN INDIAN SPICED TOMATO SAUCE WITH JASMINE RICE PILAF AND NAAN BREAD

CHILI CON CARNE – ALL BEEF CHILI WITH ONIONS, TOMATOES, AND BEANS WITH CHEDDAR CHEESE FOR TOPPING AND FRESH BUNS

Meat Lasagna – Ground beef, tender noodles, layered with ricotta cheese, and basil tomato sauce topped with mozzarella

Vegetarian Lasagna

Chicken Mushroom Alfredo – tender chicken, mushrooms and alfredo sauce over fettuccini noodles

Salmon – broiled and served with fresh salsa and rice pilaf

SOUPS – CHEF'S SELECTION

Mushroom cream – simple classic

Butternut squash – roasted and pureed

Tomato basil – simmered and topped with touch of cream

Beef and barley – with tomatoes and vegetables

Roasted cauliflower – pureed and finished with a touch of cream

Carrot, orange and ginger – simmered to perfection

Mulligatawny – chicken, curry and rice

SALADS

Mediterranean couscous salad – sundried tomato, olives, wheat berries, chick peas, lemon, feta cheese and olive oil

Classic Greek salad – with orzo pasta

Spinach salad – with mandarin oranges, goats cheese, candied pecans, and raspberry balsamic dressing

Country potato salad – with dijon mustard, leeks, roasted red pepper and champagne vinaigrette

Penne pasta salad – with chorizo sausage, cherry tomatoes, goats cheese, pepperoncini pickled peppers, and lemon-basil pesto dressing

Traditional Caesar salad – with croutons, asiago cheese and house made dressing

Organic local greens – with sundried cranberries, candied pecans, and crisp vegetables with choice of two

dressings: blue cheese, sesame ginger, oil and vinegar, ranch, roasted shallot dressing, lemon yogurt dressing

Asian vegetable slaw – with nappa cabbage, carrots, apple, leek, sunflower seeds, and lime and sesame dressing

Beet and romaine hearts – with grapefruit, goats cheese, and citrus white balsamic dressing

Thai noodle salad – rice noodles, carrot, red pepper, cucumber, bean sprouts with spicy peanut dressing

Tomato bocconcini salad – with basil, olive oil and balsamic

BUILD YOUR OWN BUFFET

ALL RIPTIDE DINNER BUFFETS COME WITH:

CHOICE ON ONE:

Starch – wild rice pilaf, roasted potatoes, garlic mashed potatoes

CHOICE OF ONE:

Vegetables – herb buttered tossed vegetables, olive oil and spice infused vegetables

CHOICE OF TWO:

SALADS – SEE SALAD SELECTIONS

FRESH VEGETABLE CRUDITÉS AND DIPS

ASSORTMENT OF FRESH ROLLS AND BREADS

SELECTION OF CAKES AND ASSORTMENT OF DESSERT ITEMS

COFFEE AND ASSORTED TEAS

ONE HOT ENTRÉE – SEE ENTRÉE SELECTION

TWO HOT ITEMS – SEE ENTRÉE SELECTION

CARVERY BUFFET

CHOICE OF BEEF SCIPLOIN AU JUS WITH YORKSHIRE PUDDING OR STUFFED PORK LOIN WITH APPLE BOURBON SAUCE

CHEF TO ATTEND

SERVICE STAFF

DINNER ENTRÉE SELECTIONS

SEAFOOD

PISTACHIO NUT ENCRUSTED SALMON – BAKED AND SERVED WITH GINGER BEURRE BLANC

CEDAR PLANKED SALMON – BAKED WITH THE SCENT OF CEDAR AND SERVED WITH YOUR CHOICE OF BÉARNAISE OR HOLLANDAISE SAUCE

ANCHO CHIPOTLE SPICED SNAPPER – WITH SALSA VERDE AND ROASTED RED PEPPER COULIS

CHEESE AND SPINACH CANNELLONI – WITH SEAFOOD MORNAY SAUCE

POULTRY

MOROCCAN CHICKEN

MINI CHICKEN CORDON BLEU – STUFFED WITH HAM AND SWISS CHEESE, BREADED AND SERVED CRISP

ROASTED CHICKEN – WITH WILD MUSHROOM CREAM SAUCE

GRILLED CHICKEN TIKKA – SKEWERED PIECES OF CHICKEN MARINATED IN EXOTIC SPICES AND COCONUT TOPPED WITH CHILI SPIKED TOMATO CREAM AND DRIZZLED WITH HONEY

TRADITIONAL ROAST TURKEY – ROASTED AND CARVED TURKEY ON A BED OF BREAD STUFFING WITH GRAVY AND CRANBERRY SAUCE

CAJUN ROAST TURKEY – BLACKENED AND SERVED ON CORNBREAD STUFFING WITH CRANBERRY AND PEAR RELISH

PORK

STUFFED PORK LOIN – WITH CHORIZO CORNBREAD STUFFING AND APPLE BOURBON SAUCE

BEEF

BEEF BOURGIGNON – tender morsels of beef simmered in red wine demi sauce with pearl onions and bacon

BEEF STROGANOFF – tender beef with mushrooms and onions in a rich red wine demi glaze with sour cream over noodles

BEEF VINDALOO – tender beef stewed in an Indian spiced tomato sauce with jasmine rice pilaf and naan bread

SHAVED BARON OF BEEF – slow roasted and shaved thin, served in rosemary as jus

ASIAN BEEF STIR FRY – Cantonese mild or Szechuan spicy, sautéed with vegetables and tender strips of beef

A LA CARTE SELECTIONS

Breakfast pastries

Fresh seasonal fruit tray

Fresh fruit and cheese tray – assorted cheeses, fresh fruit and berries

Whole fruit – basket of assorted fruit

Assortment of sandwiches and wraps – assorted cold meats, salmon, tuna salad, egg salad, vegetarian

Soup – see our house made soup selection

Salads – see our salad selection

Market fresh vegetable tray and dip

Assorted pickle and olive tray

Antipasto platter

Breads and spreads

Cold meat platter – assorted sliced cold meats

Gourmet cookie tray

Assorted squares

RIPTIDE APPETIZERS

HOT HORS D'OEUVRES

Seafood stuffed mushroom caps

Pulled pork on arepas white corn cakes with pickled onion

Smoked duck spring rolls with blueberry and pear chutney

Buttermilk battered and fried chicken drumettes

Chevre and roasted cherry tomato on herbed polenta

Moroccan lamb skewers with sauce chimichurri

Chicken wings – choice of Moroccan, teriyaki or salt and pepper

Cocktail meatballs – choice of Moroccan, teriyaki or BBQ

Steamed pork dumplings with soy dipping sauce

Jalapeno poppers with red pepper aioli

Petite chicken cordon bleu

Bitesize spanakopita with tzatziki sauce

Tender pork rib bones with coarse salt or teriyaki sauce

Shaved beef with a blistered cherry tomato jam finished with grana padano and fresh horseradish

Mini cheeseburgers with chipotle mayonnaise

Grilled Moroccan chicken skewer with satay sauce

COLD HORS D'OEUVRES

MELON BALLS AND PROSCIUTTO LOLLIPOPS

SMOKED SALMON AND GOATS CHEESE ROULADE ON CROSTINI

DATES FILLED WITH BLUE CHEESE ON CROSTINI WITH POMEGRANATE MOLASSES

SMOKED SALMON CEVICHE ON CUCUMBER ROUNDS WITH WASABI-PONZU SAUCE

TANDOORI MARSAHA GRILLED SHRIMP WITH CARDAMOM GINGER YOGURT

ROAST BEEF, BASIL HORSE RADISH CREAM, ROAST TOMATO JAM ON CROSTINI

WALDORF SALAD ON BELGIAN ENDIVE LEAVES

DEVILED EGGS TOPPED

BAKED FOCACCIA CRISP WITH BOCCONCINI CHEESE, OLIVE TAPENADE AND SMASHED CHERRY TOMATO

CRAB AND AVOCADO IN A WONTON CUP

HAM, PARMESAN AND SUN-DRIED TOMATO PINWHEEL

WEST COAST TUNA POKE

SMOKED SALMON CHEESECAKE WITH BROWN BUTTER CRUST

BUTTER PUFF PASTRY TART WITH GRAPE TOMATO, GOAT CHEESE, CARMELIZED ONION, BASIL AND BALSAMIC SYRUP

SEAFOOD GAZPACHO SOUP

THAI SALAD ROLLS WITH BASIL, MINT, CILANTRO, JULIENNE VEGETABLE AND SWEET CHILI LIME

BAR SERVICE

BAR TENDER - STANDARD WELL LIQUOR (HIGH BALLS) - DOMESTIC BEERS - HOUSE WINES - BASIC LIQUEURS - KAHLUA, BAILEYS, GM

ALL PROVIDERS OF LIQUOR SERVICES OFF SITE MUST GET A CATERING AUTHORIZATION FROM THE BC LIQUOR CONTROL BOARD THIS LICENCE MUST ALSO BE APPROVED BY THE LOCAL RCMP. THE RCMP MAY REQUIRE A SECURITY PERSON FOR THE FUNCTION.

IF THERE IS AN ADDITIONAL COST FOR THE OFFSITE LICENCE OR A SECURITY PERSON THAT CHARGE WILL BE ADDED TO YOUR INVOICE.