

CATERING MENU

RIPTIDE LUNCH BUFFET

CHOICE OF ONE

RIPTIDE SOUP SELECTION OR RIPTIDE SALAD SELECTION

FRESH VEGETABLE CRUDITÉS

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

16.95 PER PERSON

15.95 WITHOUT BEVERAGE

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

19.95 PER PERSON

18.95 WITHOUT BEVERAGE

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

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 – Tuscan vegetables, marinara sauce, wilted spinach, moray sauce and mozzarella

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

SALADS

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

Classic Greek Salad – bell peppers, chopped tomato, red onion, English cucumber, kalamata olives, feta cheese, oregano vinaigrette

Spinach Salad – brie cheese, candied pecans, sundried cranberries, blueberries and raspberry balsamic dressing

Country Potato Salad – with Dijon mustard, leeks, roasted red pepper and champagne vinaigrette

Tuscan Pasta Salad – with chorizo sausage, grilled Tuscan vegetables, cherry tomatoes, goat cheese, pepperoncini pickled peppers and lemon-basil pesto dressing

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

Artesian Greens – crisp vegetables with choice of two *dressings*:

Blue Cheese, Sesame Ginger, Oil and Vinegar, Ranch, Roasted Shallot Dressing, Lemon Yogurt Dressing

Roasted Beet & Goat's Cheese Salad – with citrus segments, roasted goat's cheese, toasted pumpkin seeds, poached mission figs and roasted shallot balsamic dressing

Thai Noodle Salad – Farkay noodles, carrots, bell pepper, red onion, snap peas, bean sprouts with spicy Thai peanut dressing

Tomato Bocconcini Salad – ripe tomato, bocconcini cheese, red onion, fresh basil, olive oil and balsamic glaze

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

Assortment of fresh rolls and breads

Selection of cakes and assortment of dessert items

Coffee and assorted teas

ONE HOT ENTRÉE – see entrée selection **\$29.50**

TWO HOT ITEMS – see entrée selection **\$32.50**

CARVERY BUFFET \$31.50

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

CHEF TO ATTEND \$25.00 PER HOUR

DINNER ENTRÉE SELECTIONS

SEAFOOD

PISTACHIO NUT ENCRUSTED SALMON – BAKED AND SERVED WITH A BLUEBERRY GREEN PEPPERCORN CHUTNEY

GRILLED SALMON FILLET – WITH A FRESH FRUIT SALSA

SWEET SOY GLAZED SALMON – WITH TOASTED SESAME SEEDS & SHAVED SCALLION

LING COD FILLET – WHITE WINE LEMON CAPER CREAM WITH FRESH DILL

POULTRY

GRILLED CHICKEN BREASTS IN A MUSHROOM GREEN PEPPERCORN CREAM SAUCE

CORDON BLEU – STUFFED WITH HAM AND SWISS CHEESE, BREADED AND SERVED GOLDEN WITH SMOKED PAPRIKA HONEY AIOLI

GRILLED CHICKEN BREAST – BLACKBERRY ROSEMARY BARBEQUE GLAZE

TRADITIONAL ROAST TURKEY – ROASTED AND CARVED TURKEY, ROSEMARY-SAGE BREAD STUFFING, WITH PAN GRAVY AND CRANBERRY-APPLE CHUTNEY

PORK

CARAWAY SAGE PORK LOIN – SLOW ROASTED & SERVED WITH APPLE BOURBON SAUCE

JAMAICAN JERK GLAZED ROASTED PORK LOIN WITH PINEAPPLE SALSA

BEEF

ROAST STRIPLOIN – SLOW ROASTED, CABERNET DEMI, HORSERADISH, DIJON MUSTARD (SEE CARVERY BUFFET)

A LA CARTE SELECTIONS

BREAKFAST PASTRIES **\$3.50 PER PERSON**

FRESH SEASONAL FRUIT TRAY **\$4.50 PER PERSON**

FRESH FRUIT AND CHEESE TRAY-ASSORTED CHEESES, FRESH FRUIT AND BERRIES **\$7.25 PER PERSON**

WHOLE FRUIT – BASKET OF ASSORTED FRUIT **\$2.00 PER PERSON**

ASSORTMENT OF SANDWICHES AND WRAPS **\$9.00 PER PERSON**

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

SOUP – SEE OUR HOUSE MADE SOUP SELECTION **\$2.00 PER PERSON**

SALADS – SEE OUR SALAD SELECTION	\$4.00 PER PERSON
MARKET FRESH VEGETABLE TRAY AND DIP	\$3.50 PER PERSON
ASSORTED PICKLE AND OLIVE TRAY	\$1.75 PER PERSON
ANTIPASTO PLATTER	\$8.00 PER PERSON
BREADS AND SPREADS	\$5.00 PER PERSON
COLD MEAT PLATTER – ASSORTED SLICED COLD MEATS	\$5.00 PER PERSON
GOURMET COOKIE TRAY	\$1.50 PER PERSON
ASSORTED SQUARES	\$2.75 PER PERSON

RIPTIDE APPETIZERS – \$3.00 PER PORTION

HOT HORS D'OEUVRES

SOUTH WEST PULLED PORK ON AREPAS WHITE CORN CAKES WITH PEPPERONCINI & TOASTED CUMIN CREMA
 DUCK SPRING ROLLS WITH BLUEBERRY AND PEAR CHUTNEY
 PANKO BREADED CRAB CAKES WITH SMOKED PAPRIKA HONEY AIOLI
 CASHew COCONUT INFUSED GROUND LAMB KOFTKA WITH RAITA SAUCE
 CHICKEN WINGS – CHOICE OF MOROCCAN, TERIYAKI, JAMAICAN HONEY JERK OR SALT AND PEPPER
 COCKTAIL MEATBALLS – CHOICE OF TERIYAKI OR BBQ
 PORK & VEGETABLE POTSTICKER WITH SOY DIPPING SAUCE
 SOUTH WEST STEAK KABOB WITH RED ONION, BELL PEPPER & HONEY LIME DRIZZLE
 JALAPENO POPPERS WITH SWEET THAI CHILI SAUCE
 PETITE CHICKEN CORDON BLEU
 BITESIZE SPANAKOPITA WITH TZATZIKI SAUCE
 TENDER PORK RIB BONES WITH COARSE SALT OR TERIYAKI SAUCE
 GRILLED MOROCCAN CHICKEN SKEWER WITH SATAY SAUCE
 SEAFOOD STUFFED MUSHROOM CAPS

COLD HORS D'OEUVRES

SMOKED SALMON AND GOATS CHEESE ROULADE ON CROSTINI
 DATES FILLED WITH BLUE CHEESE ON CROSTINI WITH POMEGRANATE MOLASSES
 CRAB & AVOCADO SALSA IN WONTON CUP
 CAPRESE LOLLYPOP CHERRY TOMATO, BOCCONCINI CHEESE, BASIL, BALSAMIC SYRUP
 TANDOORI MARJARA GRILLED SHRIMP WITH CARDAMOM GINGER YOGURT
 SHAVED BEEF WITH A BLISTERED CHERRY TOMATO JAM FINISHED WITH GRANA PADANO AND FRESH HORSE RADISH
 WALDORF SALAD ON BELGIAN ENDIVE LEAVES
 BRUSCHETTA WITH CROSTINI
 WEST COAST TUNA POKE IN WONTON CUP
 INDIVIDUAL MINI SMOKED SALMON CHEESECAKE WITH BROWN BUTTER CRUST
 BUTTER PUFF PASTRY TART WITH GRAPE TOMATO, GOAT CHEESE, CARAMELIZED ONION, BASIL AND BALSAMIC SYRUP
 THAI SALAD ROLLS WITH BASIL, MINT, CILANTRO, JULIENNE VEGETABLE AND SWEET CHILI LIME

BBQ MENUS – CHEF IN ATTENDANCE

BURGER BBQ – \$40.00 PER PERSON

INCLUDES CHOICE OF TWO PROTEINS:

4 OZ PORTION 2 PC. PER PERSON

1. CHICKEN BREAST
2. BEEF BURGER
3. SALMON BURGER
4. PORTOBELLO MUSHROOM CAP

LOCALLY SOURCED KAISERS.

BURGER GARNISH: LETTUCE, TOMATO, RED ONION, PICKLES, CHEDDAR CHEESE

CONDIMENTS: MAYO, MUSTARD, KETCHUP, RELISH

THREE SALADS

FIVE APPETIZERS

MIXED GRILL BBQ – \$45.00 PER PERSON

INCLUDES CHOICE OF 2 PROTEINS:

4 OZ PORTION 2 PC. PER PERSON

1. CHICKEN BREAST WITH BLACKBERRY ROSEMARY BARBEQUE GLAZE
2. NEW YORK STRIPLOIN WITH SAUTÉED MUSHROOMS & CARAMELIZED PEARL ONIONS
3. WEST COAST SALMON SPLASHED WITH EXTRA VIRGIN OLIVE OIL AND LIME, FRESH FRUIT SALSA
4. ANCHO ESPRESSO RUBBED PORK TENDERLOIN, TOMATO & RED ONION BALSAMIC SALAD
5. BBQ BABY BACK RIBS, CHIPOTLE MAPLE BBQ

BREAD BASKET

THREE SALADS

FIVE APPETIZERS

BAR SERVICE

BARTENDER – 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.