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 Marsala grilled shrimp with cardamom ginger yogurt
Shaved beef with a blistered cherry tomato jam finished with Grana Padano and fresh horseradish
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.