

THE ADVENTURE HOTEL

DINNER OPTIONS

(minimum of 25 people)

Monashee Buffet

Fresh Baked Bread Table
Mixed Organic Greens and Caesar Salad
Assorted Pickles and Dressings

*Hot Items Include,
Choice of two of the following:*

Chef Attended Roast Baron of Beef
Roasted Chicken with Cranberry and Orange Glaze
Grilled Salmon with Citrus Dill Sauce
Ginger Beef with Basmati Rice
Classic Meat or Vegetable Lasagna
Spinach and Ricotta Cannelloni with marinara sauce
Tropical Ham with Honey and Pineapple Glaze
Thai Curry Chicken

Served with,
Herb Roasted Potato or Rice Pilaf
Seasonal Vegetables
Assorted Desserts

\$28.95 per person

Cowboy Stampede Buffet

Fresh Baked Bread Table
Marinated Mushroom Salad & Coleslaw
Assorted Pickles and Dressings
8 oz New York Striploin BBQ Steaks
Southern Comfort BBQ Chicken
Corn on the Cobb
Baked Potatoes

(served with all the fixings)
Ranch Style Baked Beans with parmesan
Okanagan Apple Crisp

\$39.95 per person

Upgrade to 10 oz New York Steaks \$3.00

\$350 BBQ Rental Charge for Outside Catering

Taste of BC Buffet

Fresh Baked Bread Table
Mixed Organic Greens and Caesar Salad
Assorted Pickles and Dressings

*Hot Items Include
Choice of three of the following:*

Chef Attended Roast Baron of Beef
Grilled B.C. Salmon with Apple & Peach Salsa
Chicken with Cranberry and Orange Glaze
Pork Medallion with pineapple and maple figs
Thai Curry Chicken
Classic Meat or Vegetable Lasagna
Spinach and Ricotta Cannelloni with marinara sauce

Served with,
Herb Roasted Potato or Rice Pilaf
Seasonal Vegetables
Italiano Antipasto Board
Assorted Cheesecakes and Tortes

\$34.95 per person

Prime Rib Buffet

Fresh Baked Bread Table
Spinach Salad and Caesar Salad
Assorted Pickles and Dressings
Succulent Prime Rib au jus with attending chef
Spinach and Ricotta Cheese Cannelloni
BC Salmon with Apple and Peach Salsa

Herb Roasted Potatoes or scalloped potatoes
Seasonal Fresh Vegetables
Yorkshire pudding
Dessert Table

\$43.95 per person

All menu selections are designed to be suggestions. We would be pleased to create a menu to suit your dietary needs or budget requirements.

Above Prices do not include 15% Gratuity and 5% GST

Italiano Buffet

Toasted Focaccia Bread
Classic Caesar Salad
Exotic Mixed Greens and Dressing
Mediterranean Salad
Italian Antipasto Board

Choice of two Pastas

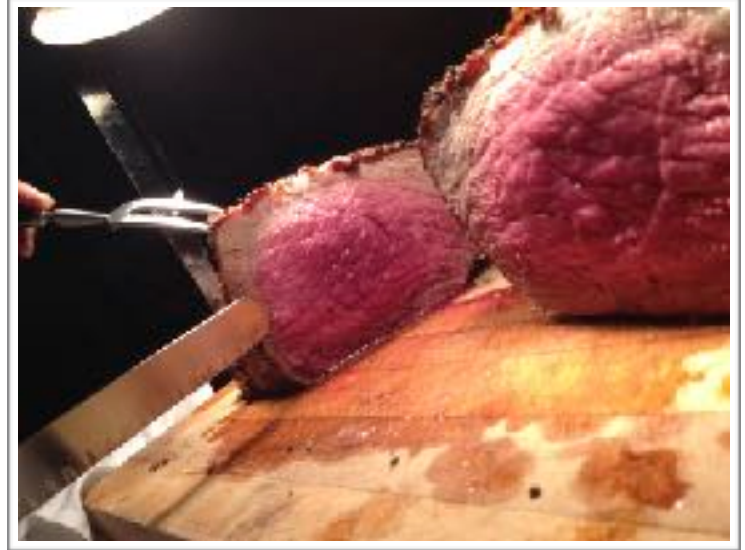
Penne, Linguini, Fusilli, Spinach Fettuccine

Choice of any two sauces:

Bolognese; Traditional Meat sauce
Primavera: Fresh Grilled Vegetables in a Tomato sauce
Alfredo: Fresh Garlic, Cream and Asiago cheese.
Pesto Cream: Basil, Pine Nuts, Cream and Parmesan
Chicken Provençal with Tomato, Artichoke
and Fresh Herbs

Tiramisu Cheesecake

\$24.95 per person



The Dream

Fresh Baked Artisan Bread Table
Assortment of Salads
Assorted Pickles and Dressings

Succulent Prime Rib au jus carved by
attending Chef

Wild BC Salmon with lobster sauce, mussels and
prawns, garnished with frizzled leeks

Free Range Chicken with Blackberry marmalade
Seafood Table

Domestic and Imported Cheese Board
Truffle and Baby Herb Roasted Potatoes
Market Vegetables

Variety of Cheesecakes and Tortes

\$49.95 per person

Enhance your Buffet

Add Additional Salads **\$3.00/person**

Add Juice and Soft Drinks **\$2.00/person**

Add Antipasto Board **\$3.00/person**

Add Sauteed Mushrooms **\$4.00/person**

Add Coffee & Tea Service **\$2.00/person**

Add Additional Starch **\$3.00/person**

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