



# louie's

CATERING | WEDDINGS | EVENTS

20



04

# \* Dinner option \*

**Please keep in mind that these menus are designed to be ideas. We would love to customize any menu to fit your budget and dietary needs.**

## \* \* MONASHEE BUFFET \* \*

*\$39.95 per person*

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

*Choice of two of the following hot items:*

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

## \* \* COWBOY STAMPEDE BUFFET \* \*

*\$49.95 per person*

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

*Upgrade to 10 oz New York Steaks \$3.00 - \$350 BBQ Rental Charge for Outside Catering*

**\* \* TASTE OF BC BUFFET \* \***

*\$47.95 per person*

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

*Choice of three of the following hot items:*

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

**\* \* PRIME RIB BUFFET \* \***

*\$61.95 per person*

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

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**\* \* ITALIANO BUFFET \* \***

*\$32.95 per person*

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

**\* \* THE DREAM \* \***

*\$89.95 per person*

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

**\* \* ENHANCE YOUR BUFFET \* \***

Add Additional Salads \$5.00/person  
Add Juice and Soft Drinks \$4.00/person  
Add Antipasto Board \$7.00/person

Add Sautéed Mushrooms \$7.00/person  
Add Coffee & Tea Service \$3.50/person  
Add Additional Starch \$5.00/person

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# We would love to hear from you

From intimate gatherings to grand celebrations, we create unforgettable culinary experiences tailored to your taste. Whether it's at our facility or catered out, we take great pride in offering caring professional service to make your event a success.

Contact us today at [grahame@adventurehotel.ca](mailto:grahame@adventurehotel.ca) or call us at **(250) 352-7211**.

Thanks for choosing Louie's catering.

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