



louie's

CATERING | WEDDINGS | EVENTS

20



04

* Dinner options *

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 * *

\$44.95 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 * *

\$63.95 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 * ***

\$54.95 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 * ***

\$69.95 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 * ***

\$34.95 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 * ***

\$94.95 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 Sauteed 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.

The Adventure Hotel is equipped and pleased to provide catering to any location. Additional charges may apply for offsite catered events.

Contact us today at rob@adventurehotel.ca or call us at **(250) 352-7211**.

Thanks for considering Louie's catering.

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