

LUNCH BUFFET







All buffets include bread service, coffee and tea and a trio of small sweets for dessert.

LUNCH BUFFET

per person

Stanley Park - Select two salads, one main and two accompaniments \$ 60.00

Lion's Gate - Select three salads, two mains and two accompaniments \$ 75.00

Salads				
Fusilli pasta salad, artichoke hearts, sundried tomatoes, fresh herbs, sweet peppers, eggplant, olives, parmesan, lemon pesto vinaigrette	✓	○		
Golden beet salad, frisée, arugula, cucumber, toasted pumpkin seeds, orange vinaigrette	✓	✓	✓	
Heirloom caprese salad, fresh mozzarella, basil dressing, Vancouver Island sea salt (Seasonally available)	✓	✓		
New potato salad, fresh herbs, grilled green onion, creamy confit garlic-Dijon dressing	✓	✓	○	
PYC Caesar, kale and baby gem lettuce, house baked croutons, parmesan, lemon-anchovy dressing	○	○	○	
PYC Greek salad, local tomatoes, cucumber, roast onion, bell peppers, dried Italian olives, feta cheese, oregano-red wine dressing	✓	✓	○	
Spinach and strawberry salad, cucumber, candied pecans, crumbled feta, strawberry-balsamic vinaigrette	✓	✓	○	
Hot Items				
Baked lasagna, red pepper, spinach, roast mushroom, house-made tomato sauce, mozzarella, parmesan	✓		✓	
Pacific lingcod, roast eggplant, sweet bell peppers, confit garlic, Thai basil		✓		
PYC paella, free range chicken, chorizo, Salt Spring Island mussels, clams and prawns		✓		
Tuscan chicken breast, white wine cream sauce, sundried tomatoes, artichoke hearts, fresh spinach, parmesan		✓		
Wild salmon, pineapple salsa OR pink-peppercorn beurre blanc		✓		
Accompaniments				
Brown and wild rice pilaf, sautéed onions, bell peppers, garlic	✓	✓	✓	
Chef's choice seasonal vegetables, savory herbs and olive oil	✓	✓	○	
Roast baby potatoes, caramalized onion	✓	✓	○	
Roast cauliflower, lemon-tahini sauce, Egyptian dukkah spice, sunflower seeds	✓	✓	✓	
Scalloped potatoes, thyme-infused cream	✓	✓		
Steamed jasmine rice	✓	✓	✓	
Summer vegetable hash, fresh herbs, parmesan	✓	✓	○	

OUR EVENT PLANNERS WILL HELP YOU CRAFT THE PERFECT MENU

PLATED LUNCH

All plated lunches include bread service, coffee and tea.

APPETIZERS



    per serving

Brown rice and farro salad, confit albacore tuna, tender herbs, coriander chickpea dressing, toasted almonds		✓			\$ 24.00
Crispy crab cakes, lemon preserve aioli, watercress, fresh herb salad		○			\$ 24.00
Dungeness crab and hand-peeled shrimp salad, avocado, squid ink mayo, salmon roe, mulato chili oil		✓			\$ 29.00
Kale and mesclun greens, peach-buttermilk dressing, spiced crispy chickpeas, crumbled feta	✓	✓	○		\$ 16.00
Roast zucchini, lemon-tahini dressing, Egyptian dukkah spice, cucumber, sweetlet peas, fresh tender herbs	✓	✓	✓		\$ 16.00
Strawberry and spinach salad, cucumber, crumbled feta, candied pecans, strawberry-balsamic vinaigrette	✓	✓	○		\$ 16.00

MAIN PLATES

Vegetarian and vegan items available upon request.

    per serving

Baked wild salmon, braised du puy lentil, sweet pepper jam, bacon, seasonal vegetables		✓			\$ 33.00
Crisp duck confit, watercress and frisée salad, blueberry-mustard gastrique, quinoa cakes		○			\$ 35.00
Honey-miso glazed sablefish, warm spinach and seaweed salad, pickled radish, ginger-scallion farro risotto		✓			\$ 45.00
Roasted cauliflower pasta primavera, walnut pesto, parmesan, lemon	✓	○	○		\$ 28.00
Tuscan chicken breast, white wine cream sauce, sundried tomatoes, artichoke hearts, fresh spinach, parmesan		✓			\$ 38.00

Choice of main course at table, \$15 supplement pp limit of three entrée selections maximum. All guests must have same appetizer and dessert.

DESSERTS

Additional gluten free and vegan items available upon request.

    per serving

Carrot pecan spice cake, raisins, cream cheese icing, pineapple	✓				\$ 16.00
Flourless chocolate-orange cake, vanilla crème anglaise, seasonal fruit, candied citrus peels	✓	✓			\$ 16.00
Lemon tart, fresh berries, chantilly cream, minted-meringue	✓				\$ 16.00
Pavlova, vanilla cream and fresh berries, passion fruit sauce	✓	✓			\$ 16.00
Vanilla panna cotta, orange-berry sauce, lemon shortbread	✓	✓			\$ 16.00

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