



Beverage & Snacks

Beverages

Coffee, Decaf, and Assorted Teas
Assorted Soft Drinks
Assorted Bottled Juices
Assorted Bottled Mineral Waters
Jug of 2% or Skim Milk
Jug of Juice (Apple/Orange)

Snacks

Assorted Pastries
Assorted Cookies
Assorted Loaves
Assorted Brownies and Macaroons
Basket of Fresh Whole Fruit
Assorted Fruit Yogurts
Assorted Granola & Energy Bars
Fresh Vegetables with Herb Dip
Freshly Carved Fruit Platter
Tri-coloured Nacho Chips with Spicy Salsa
Roasted Garlic Hummus with Pita Wedges
Creamy Spinach Dip with Crusty French Bread
International Cheese Platter with Fruit and Crackers
Bowl of Peanuts
Bowl of Deluxe Nuts, Smoked Almonds, or Mixed
Bowl of Potato Chips, Pretzels, or Cheezies

Catering Provided by:



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BREAKFAST BUFFETS

Light Continental Breakfast

Assorted Muffins, Danishes and Croissants
served with Butter, Jams, Peanut Butter and Honey
Assorted Bottle Juices
Coffee and Tea

Fresh Start Continental Breakfast

Freshly baked Quinoa, Zucchini and Carrot Breakfast Bread, Blueberry Bran Muffins and Whole Wheat
Scones with Seasonal Preserve and Butter
Vanilla Yogurt Parfaits with Slow Roasted Cinnamon Pears and House Made Granola
Fresh Seasonal Fruit Display

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HOT BREAKFAST MENUS

(minimum 15 guests)

Buttermilk Pancake Breakfast Buffet

Buttermilk Pancakes with Canadian Maple Syrup and Butter
Free Range Scrambled Eggs with Snipped Chives
Crispy Applewood Smoked Bacon (2 rashers per guest)
Roasted Breakfast Potatoes
Fresh Seasonal Fruit Display

Executive Hot Breakfast Buffet

Assorted House-Made and Freshly Baked Seasonal Scones and Muffins
Free Range Scrambled Eggs with Snipped Chives
Crispy Applewood Smoked Bacon (2 rashers per guest)
Pork Breakfast Sausage with Caramelized Onion and Apple Chutney (2 links per guest)
Roasted Breakfast Potatoes
Fresh Seasonal Fruit Display

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Hot Breakfast Packages (Cont'd)

(minimum 15 guests)

West Coast Breakfast

Wild BC Smoked Salmon on freshly baked bagels with dill and lemon cream cheese,
cured onion slivers and capers
Free Range Scrambled Eggs with Snipped Chives
Oven Roasted Breakfast Potatoes
Fresh Seasonal Fruit Display

Montreal Smoked Meat Breakfast

Our house cured Montreal Smoked Meat with Crispy Breakfast Potatoes, Grilled Peppers,
Caramelized Onion and Aged Cheddar
Free Range Scrambled Eggs
Assorted House-Made and Freshly Baked Seasonal Scones, Muffins, and Croissants served with Seasonal
Preserve and Butter
Fresh Seasonal Fruit Display

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Cold Lunch Menus

Gourmet Sandwich and Salad Lunch

An assortment of sandwiches on house baked focaccia and wraps including:

- Prosciutto and Provolone with Red Pepper Aioli
- Roasted Tuscan Chicken with Sundried Tomato, Parmesan, Grilled Peppers
- Herb Roasted Beef with Emmenthal and Grainy Mustard
- Capicollo with Mozzarella and Balsamic Onions
- Grilled Vegetables with Roasted Garlic Hummus

Signature Slow Roasted Cinnamon Pear Salad with Organic Greens, Okanagan Goat Cheese,
Toasted Pumpkin Seeds, Balsamic Vinaigrette
Freshly Baked Assorted Cookies
Coffee and Tea

West Coast Healthy Lunch

An assortment of West Coast inspired wraps, including:

- Albacore Tuna with Julienne Vegetables and Sesame Miso Aioli
- Wild BC Salmon with Asado Dressing, Roma Tomato and Organic Greens
- Lemon and Herb Chicken with Caramelized Onion Aioli and Asiago
- Grilled Vegetables with Roasted Garlic Hummus

Quinoa Salad with Baby Spinach, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds,
Lemon and Roasted Shallot Vinaigrette
Fresh Seasonal Vegetable Display with House Made Hummus and Roasted Artichoke Dip
Fresh Seasonal Fruit Display
Coffee and Tea

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Cold Lunches (Cont'd)

Signature Charcuterie and Canapés

A Platter of our Signature House Made, Locally Sourced Charcuterie Selections Served with Marinated Olives, House Pickles and Mustard, and Sliced Baguette

A Selection of Artisan Cheeses, served with Toasted Spiced Pecans, Seasonal Fruit Compote, Organic Crackers and Baguette

Wild BC Smoked Salmon Display with Dill Lemon Cream Cheese, Cured Onion Slivers, Grilled Lemon and Capers, Served with Baguette

Canapes:

Mini Caprese Salad with aged balsamic and extra virgin olive oil pipette
Roasted Rosemary Flank Steak on House Made Corn Bread with Salsa Verde
Seared Albacore Tuna with Caramelized Onion Salsa, Miso Aioli and
Organic Pea Shoots on a Tasting Spoon
Assorted House Made Macarons
Coffee and Tea

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HOT LUNCH MENUS

(Minimum 15 guests)

Italian Inspired

Free Range Chicken Parmiggiano Breaded and Topped with Provolone, Parmiggiano,
and our House Marinara Sauce
Grilled Fall Vegetable Orrechiette with Sundried Tomato Pesto, Asiago,
Roasted Tomatoes and Fresh Herbs
Classic Caesar Salad with House Dressing, Romaine Hearts, Shaved Padano and Brioche Croutons
Freshly Baked Baguette with Butter
Freshly Baked Cookies
Coffee and Tea
(Minimum 15 guests)

Vancouver Comfort

Wine Braised Beef with Roasted Root Vegetables, Wild Mushrooms, Peppercorn Madeira Demi Glace
Chive and Garlic Mashed Potatoes
Baby Spinach Salad with Toasted Spiced Pecans, Shaved Fennel, Citrus Dijon Vinaigrette
Freshly Baked Baguette and Butter
Assorted Seasonal Dessert Squares
Coffee and Tea
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HOT LUNCH (Cont'd)

(Minimum 15 guests)

Road Trip to Memphis

Smoked Pulled Pork with Our Secret Dry Rub, Served with House Made Bourbon BBQ Sauce
and Freshly Baked Buns

Chef de Cuisine Todd's Famous Coleslaw

Roasted Potato Salad with Crispy Housemade Bacon, Honey Dijon Dressing,
Baby Spinach and Fresh Herbs

Assorted Seasonal Dessert Squares

Coffee and Tea

French Countryside

Coq au Vin with free range chicken, roasted shallots, bacon, wine, carrots and herbs Provençal

French Beans Sautéed with Parsley, Slivered Almonds, Garlic

Nicoise Salad with Organic Greens, Potatoes, Hard Boiled Egg, Capers and Lemon with Dijon Vinaigrette

Freshly Baked Baguette and Butter

Assorted Seasonal Dessert Squares

Coffee and Tea

Full Moon

Lemongrass Braised Beef with Ginger, Roasted Fall Vegetables,

Cilantro and Coconut Milk Kaffir Lime and Coconut Basmati Rice

Cilantro, Snap Pea and Sprout Salad with Baby Greens, Shaved Carrot, Lemongrass Vinaigrette

Pineapple Wedges with Spiced Yogurt Dip

Assorted Seasonal Dessert Squares

Coffee and Tea

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HOT LUNCH (Cont'd)

(Minimum 15 guests)

Mornings on the Capilano

Wild Sockeye Salmon with Roasted Butternut Squash, Tomato Beurre Blanc, Crispy Shallots
Oven Roasted Rosemary Potatoes
Grilled Zucchini and Feta Salad, with Tomato Thyme Vinaigrette and Organic Greens
House Baked Focaccia with Herb Butter
Assorted Seasonal Dessert Squares
Coffee and Tea

The Night Market

Choose one: Grilled Chili and Ginger Beef Short Ribs with Roasted Peppers, Black Sesame, Green Onions

Or

Grilled Sesame Chicken with Braised Chinese Cabbage, Bok Choi, Ginger Broth

Steamed Lemon Jasmine Rice

Mandarin and Peanut Salad with Organic Greens 5 Spice Vinaigrette, Crispy Won Tons

Freshly Baked Cookies

Coffee and Tea

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DINNER MENUS

(Minimum 20 guests)

“The Fraser” Buffet Menu

Wild Sockeye Salmon with alder smoked sea salt, cherry tomato and shallot confit, roasted lemons and edamame
Chanterelle Mushroom Stuffed pasta with asiago basil cream sauce, balsamic roasted vegetables and fresh herbs
Whipped Yukon Potatoes with Snipped Chives and Braised Leeks
Strawberry Spring Salad, Herbed Goats Cheese, Fresh Mint And Thinly Shaved Red Onion, Dressed With Pomegranate Vanilla Balsamic Vinaigrette
Classic Caesar Salad With House Dressing, Brioche Croutons, Parmiggiano Reggiano Shavings
Freshly Baked Dinner Rolls with Whipped Butter
Assorted House Made Desserts and Macarons
Coffee and Tea

‘The Drive’ Buffet Menu

Grilled Caribbean Jerk Chicken with Mango Salsa on a Bed of Balsamic Wild Rice
Slow Cooked Moroccan Beef with Spiced Chick Peas, Sundried Tomato, Charred Red Onion, Fresh Herbs and Madeira Jus
Roasted Baby Potatoes with Roasted Pepper Confit
Grilled Artichoke and Fennel Salad with Macedonia Feta and Lemon Thyme Vinaigrette
Grilled Balsamic Vegetable Quinoa Salad with Baby Spinach, Toasted Pumpkin Seeds and Balsamic Vinaigrette
Freshly Baked Dinner Rolls with Whipped Butter
Assorted House Made Desserts and Macarons
Coffee and Tea

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DINNER MENUS (Cont'd)

(Minimum 20 guests)

“Italian Feast” Buffet Menu

Beef Lasagna Baked with Ricotta, House Marinara, Provolone and Parmiggiano Cheese
Chicken Cacciatore with roasted free range chicken, seasonal vegetables cooked with wine,
fresh herbs and tomatoes

Classic Caesar Salad with House Dressing, Shaved Padano and Focaccia Croutons
Orrechiette Salad with Grilled Vegetables, House Basil Pesto, Asiago, Cherry Tomatoes and Fresh Herbs
Baked Focaccia Garlic Bread
Assorted House Made Desserts and Macarons
Coffee and Tea

“Umbrellas on Robson” Buffet Menu

Wine Braised Beef Short Ribs with Roasted Root Vegetables, Wild Mushrooms, Peppercorn Madeira
Demi Glace
Free Range Chicken with Marsala Cream Sauce, Thyme, Glazed Carrots and Grilled Lemon
Brie Stuffed Potato Croquettes with Chive Butter and Truffle Oil
Roasted Seasonal Vegetables with Lemon and Sage Butter
Slow Roasted Cinnamon Pear Salad with Okanagan Goat Cheese, Toasted Pumpkin Seeds and Balsamic
Vinaigrette
Shaved Fennel and Citrus Quinoa Salad with Baby Greens, Macedonian feta and Citrus Dijon Vinaigrette
Assorted House Made Desserts and Macarons
Coffee and Tea

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Platters

Fresh Fruit Platter

An assortment of fresh seasonal fruits elegantly arranged and served with a light citrus yogurt sauce.

House Made Charcuterie Display

Featuring a selection of Chef Drew's house ground, cured and dried charcuterie.
Served with house made mustard, pickles, olives and sliced baguette.

Artisan Cheese Display

Featuring a selection of BC artisan cheeses from Poplar Grove, Salt Spring Island and Qualicum farms, accompanied with seasonal fruits, berries and grapes as well as sliced French bread and organic crackers.

Wild BC Smoked Salmon Display

Wild BC Smoked Salmon presented with dill cream cheese, capers, cured red onion lemon wedges, house made crostini

Grilled Pita Bread with Dips

Lightly oiled and grilled pita bread wedges, served with a trio of spreads: Classic hummus, roasted garlic and asiago, and spinach and marinated artichoke.

Fresh Vegetable Platter

An assortment of fresh vegetables, served with a house made hummus.

Platter Sizes

Small (1-20)

Medium (21-45)

Large (46-70)

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Cold Hors D'oeuvres

(Minimum 1 dozen per order)

Brie and Roasted Garlic

Whipped brie with roasted garlic purée and cranberry port compote on organic crackers.

Espresso Rubbed Braised Pork Belly

Served in savoury cones with pickled enoki mushrooms

Sliced Rosemary Flank Steak

Served on grilled corn bread with roasted tomatillo aioli

Mini Caprese

Fresh mozzarella, basil and cherry tomatoes on a mini pipette with balsamic and extra virgin olive oil

Seared Albacore

Seared Albacore Loin with caramelized onion salsa and miso aioli with pea shoots on a tasting spoon

Ginger Sesame Chicken

On sticky rice cakes with 5 spice mandarin compote, black sesame seeds, scallion oil

Wild BC Smoked Salmon

With charred chive creme fraiche, roe, dill and lemon on a potato pavé round.

Compressed Cucumber

With charred pepper, Sicilian olive, chervil, and lemon, served on a bamboo mini fork.

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Cold Hors D'oeuvres (Cont'd)

(Minimum 1 dozen per order)

Lemon Curry Prawns

Grilled lemon curry prawns on skewers with basil, cured sweet onion, charred pepper confit

Dungeness Crab Salad

With roasted pepper, Spring pea puree, watercress, served on a tasting spoon

Prawns with Salsa Verde

Served on grilled cornbread rounds and finished with roasted poblano aioli

Shaved Salt Spring Island Lamb Loin

Served on grilled polenta with spiced mustard, pistachio dust, fennel fronds

Mango and Basil Dungeness Crab Salad

With crispy pancetta, served on a tasting spoon

House cured Arctic Char

With house basil pesto, sage and fennel infused cherry tomato, micro watercress

Roasted Duck Breast

With balsamic shallots, arugula and lavender scented orange on toasted crostini

Sous Vide Ginger Shinko Pear

With roquefort mousse, candied smoked walnut, pickled endive

"Mini Caesar" Shooter

House-made caesar mix with fresh horseradish and rosemary marinated shrimp, served in a chilled shooter glass.

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Hot Hors D'oeuvres

(Minimum 36 pieces per order)

Shiitake Springrolls

Hand-rolled spring rolls with sautéed shiitake mushrooms, ginger and assorted vegetables. Served with chili plum aioli.

Cardamom Braised Pork Belly

With pickled daikon, miso beech mushroom, served on a won ton spoon

Curried Lamb Sliders

Mini ground lamb burgers with mango chutney and curried mayo on a toasted naan rounds.

Mac 'N Cheese Croquettes

3 Cheese orzo croquettes with smoked tomato confit.

Mini Gratin Dauphinois

With house made bacon and roasted garlic cream, balsamic shallots, micro arugula

Jerk Chicken Mini-Tarts

Chicken breast in a spicy and flavourful jerk marinade baked in a tart shell and topped with fresh mango.

Mini Pulled Pork Sandwiches

Applewood smoked pork in our house-made Guinness BBQ sauce on toasted brioche.

Spicy Peanut Satay

Choice of beef, chicken or Fraser Valley pork, spiced and grilled.
Served with house-made peanut sauce.

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Hot Hors D'oeuvres (Cont'd)

(Minimum 36 pieces per order)

Seared Scallops Bites

Seared scallops with roasted piquillo pepper sauce and white wine poached mushroom caps.
Served on a wonton spoon.

Warm Smoked Black Cod

With arugula pesto, fennel and sage infused tomatoes, crispy won ton

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BAR MENU

High Ball
House Wine
Domestic Beer
Imported, Premium Beer
Cider
Bottle of House Wine (Red or White)

Non-Alcoholic Beverages
Coffee, Decaf, and Assorted
Assorted Soft Drinks
Assorted Bottled Juices
Assorted Bottled Mineral Waters
Jug of Juice (Apple/Orange)

A bartender will be provided at no charge if consumption meets a \$400.00 minimum within a 4 hour period. Should minimum not be met, a \$100.00 fee will apply. Alcoholic beverage prices include all taxes.

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