

Luncheon Buffet



Salad Selection

(Choose One)

Spinach Salad

Red onions, feta cheese, garlic croutons on a bed of baby spinach with a honey ginger vinaigrette

Gourmet Mixed Green Salad

Organic arugula, endive, chicory, radicchio and red & green leaf lettuces, vine ripened tomatoes, olives, pepperoncini, artichokes offered with an aged balsamic vinaigrette dressing

Caesar Salad

Romaine lettuce sprinkled with parmesan cheese & garlic croutons, tossed in Caesar dressing

Roasted Vegetable and Cous Cous Salad

Roasted vegetables and couscous on a bed of gourmet greens with balsamic vinaigrette dressing

Mexican Style Salad

fresh baby greens tossed with kidney beans, yellow corn, black olives, shredded cheese, diced tomatoes, green peppers & red onions garnished with crushed tortilla chips served with a creamy vinaigrette dressing

Starch Selection

(Choose One)

Savory Basmati Rice

Wild Rice Mix

a harmonious blend of long grain and wild rice with sliced almonds and dried cranberries

Tomato and Cilantro Infused Rice Potatoes Asiago

Creamy scalloped potatoes with aged asiago

Garlic Mashed Potatoes

Infused with Gilroy garlic

Garlic and Rosemary Roasted Red Potatoes

Vegetable Selection

(Choose One)

Vegetables of the Season

Locally sustained fire roasted vegetables

Ginger Carrots

Sweet carrots glazed in butter and ginger

Artichoke and Tomato Ragout

Oven roasted bite size artichoke, tomato and onions infused with basil and garlic

Ratatouille

Traditional provincial tomato and eggplant dish sautéed in olive oil

Squash Medley

Zucchini, yellow squash and carrots steamed & seasoned with pepper herbed butter

Entrée Selection

(Choose One)

Vegetable Lasagna

Layered with fresh Vegetables, Tomato Sauce and baked with Cheese

Chipotle Chicken

Boneless breast marinated and roasted in a mild smoked jalapeno and vine ripened tomato sauce

Meat Lasagna

Layered with beef and Béchamel sauce and baked with Cheese

Chicken Penne Cacciatore

Penne pasta with boneless breast of chicken with green peppers, onions, mushrooms, olives, garlic in an herb Italian tomato sauce

Baked Salmon

Pacific salmon marinated in a sweet chile lime cilantro sauce

Chicken Champagne

Boneless breast of free range chicken, sautéed in Italian extra virgin first press olive oil offered in an aromatic Italian basil cream sauce with white mushrooms, deglazed with champagne

Includes:

Rolls & Butter

Whole or Sliced Fresh Seasonal Fruits
Assorted Cookies, Fudge Brownies and Dessert Bars

Details:

\$35.00 per person – min. 20 people.

A 15% gratuity will be added, as well as 8.75% tax on food & beverage.

Corkage fee: \$10.00 per bottle.

A \$150.00 cleanup fee on Adventure Cat & a \$250.00 cleanup fee on Adventure Cat 2 will be charged for any catering not arranged by Adventure Cat.