

JULY 2 DINNER BUFFET

Salads & Cold Platters

- Caesar Salad
- Summer Spinach Salad (Baby Spinach, Strawberries, Radish, Bell Peppers, Cucumber, Toasted Seeds & Poached Okanagan Fruit Vinaigrette)
- Locally Sourced Charcuterie Platter (Housemade Pickles & Accoutrement)
- International Cheese Board (Fresh Fruit, Housemade Preserves & Crostini)
- Grilled Pita with Tzatziki & Hummus
- Housemade Sushi Action Station (Variety of rolls, Vegetarian & Seafood based)

Hot Line

- Spanish Rice
- Greek Lemon Potatoes
- Fennel Roasted Cauliflower, Butter Glazed Broccoli & Baby Carrots
- Seasoned Grilled Chicken Skewers

Carvery

- Slow Roasted Sterling Silver Beef Striploin with Caramelized Shallot Demi Glace
- BBQ Pulled Pork Sliders on Brioche Bun with Coleslaw

Dessert

- Classic Canadian Nanaimo Bars
- Assorted Dessert Squares
- European Cake Bites
- Very Berry Cheesecake GF
- Macerated Strawberries with Maple Whipped Cream