

CHEAKAMUS CENTRE

nature is in session

Mamquam Dinner Buffet: \$32.00

Breads – Choice of One:

Assorted dinner rolls

or

Baguette

served with side butter

*Upgrade to our homemade Focaccia or garlic naan bread for an additional \$1.00/pp
Add any additional Bread for an extra \$1.00/pp*

Fresh Salad Bar

All salads are garnished with toasted seeds & served with your choice of two seasonal house vinaigrettes & ranch dressings. Vinaigrette salad dressing options: mixed berry, maple dijon, wasabi, soy ginger, citrus & balsamic.

Main Course Hot Entrée – Choice of One:

Vegetarian Lasagna

Grilled vegetables, house-made lemon ricotta, spinach, blended Italian cheeses, tomato compote and fresh herbs

or

Wild Mushroom Risotto

Caramelized shallots, white wine Italian short grained Arborio rice, cooked in vegetable stock with wild mushrooms and finished with shredded parmesan cheese and fresh herbs

or

Gluten Free & Vegan Penne Primavera

Vegan, *GF pasta tossed with steamed seasonal veggies in a marinara sauce

Add any additional Hot Entrée for an extra \$4.00/pp

Main Course Protein – Choice of One:

Maple Cured Salmon

Center cut salmon loin cured in pure maple syrup and kosher salt, baked and finished with cracked pepper. Garnished with lemon and green onions.

*Add sauce for additional .50\$ *discuss available options with Chef*

or

Roasted Chicken Spicy Jerk or Lemon Herb

GMO-free free run chicken (8 cut, bone-in) roasted skin-on for crispy, juicy pieces of white and dark meat

or

Sliced Garlic Roasted Pork Shoulder

Boneless roast rubbed with house five spices, dry cure and slow roasted.
Served with roasted garlic sweet chili sauce.

Add any additional Protein for an extra \$6.00/pp

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Side – Choice of One:

Steamed Vegetable Medley

Fresh steamed veggies, tossed with kosher salt and cracked black pepper in olive oil
(Selection based on market availability, discuss with Chef)

or

Glazed Roasted Vegetables

Roasted root veggies seasoned with kosher salt and cracked pepper, tossed
with burnt orange & cinnamon honey glaze
(Selection based on market availability, discuss with Chef)

or

Steamed Nugget Potatoes

Baby steamed potatoes tossed with fresh herbs, kosher salt and
cracked black pepper in olive oil

Add any additional Side for an extra \$3.00/pp

Dessert Buffet

***menu available upon request**

Add for an extra \$5.00 per person

Ethical Bean Coffee and Premium Tea Service

Add continuous service for an extra \$2.00 per person

Above price is per person and subject to 18% service charge and 5% GST

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Vegetarian Dinner Buffet: \$38.00

Breads – Choice of One:

Assorted dinner rolls

served with side butter

or

Baguette

served with side butter

Upgrade to our homemade Focaccia or garlic naan bread for an additional \$1.00/pp

Add an additional Bread for an extra \$1.00/pp

Fresh Salad Bar

All salads are garnished with toasted seeds & served with your choice of two seasonal house vinaigrettes & ranch dressings. Vinaigrette salad dressing options: mixed berry, maple dijon, wasabi, soy ginger, citrus & balsamic.

Composite Salads – Choice of One:

Marinated Mushroom *Gluten free & vegan

Cremini, portobello, shiitake, paris, oyster, enoki and seasonal local wild mushrooms marinated in olive oil, herbs and spices, sherry vinegar and seasonal sweet.

Combined with fava beans and lentils bound with quinoa

or

Stuffed Mediterranean Pasta

Bite-sized vegetarian stuffed pasta combined with grilled peppers, artichokes, zucchini and mushrooms, tossed in olive oil & white wine vinaigrette with lemon zest. Garnished with fresh herbs, cherry tomatoes, black olives and parmesan cheese.

or

German Potato Salad *Gluten free & vegan

(you may substitute for a Traditional Potato Salad *not GF/vegan)

Baby Yukon gold potatoes steamed and marinated overnight. Olive oil, grainy Dijon, green onion and red wine vinegar. No mayo here...

*Power up any salad with the Julienne garden mix for an extra \$1.00/pp
(contains celery, red & green peppers, zucchini, carrots and daikon radish)*

Add any additional Composite Salad for an extra \$2.50/pp

Main Course Hot Entrée – Choice of One:

Vegetarian Lasagna

Grilled vegetables, house-made lemon ricotta, spinach, blended Italian cheeses, tomato compote and fresh herbs

or

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Wild Mushroom Risotto

Caramelized shallots, Italian short grained Arborio rice, cooked in white wine and vegetable stock with wild mushrooms and finished with shredded parmesan cheese and fresh herbs

or

Gluten Free & Vegan Penne Primavera

Vegan, *GF pasta tossed with steamed seasonal veggies in a marinara sauce

Add any additional Hot Entrée for an extra \$4.00/pp

Main Course Protein – Choice of One:

Vegetable Wellington

Sautéed spinach and shallots, wild mushrooms and veggie ground, bound with béchamel, wrapped in crepes and baked en-crust in puff pastry.

or

Whole Grain Spelt and Beans

Variety of beans, including chick peas, slow cooked with onions, fennel and garlic, combined with cooked whole grain spelt and fresh spinach. Served hot, and finished with fresh herbs, olive oil & shredded parmesan cheese.

or

Tempeh

Indonesian fermented soy bean curd, sliced into strips, marinated and baked, served on a bed of fresh grated cabbage & vegetable coleslaw.

Choice of one Tempeh marinade:

Teriyaki

Marinated in gluten free teriyaki sauce, seared and baked in a sesame, miso glaze, finished with toasted sesame seeds and green onion.

or

Chili Lime

Marinated in lime juice, mild green chili and coriander, baked with roasted ground cumin, honey citrus and served with fresh cilantro and shaved celery.

or

Maple Ginger

Marinated with ground fresh ginger and gluten free soy sauce, baked with a maple brown sugar glaze and finished with toasted pumpkin and sunflower seed praline.

Add any additional Protein for an extra \$6.00/pp

Side – Choice of One:

Steamed Vegetable Medley

Fresh steamed veggies, tossed with kosher salt and cracked black pepper in olive oil
(Selection based on market availability, discuss with Chef)

or

Glazed Roasted Vegetables

Roasted root veggies seasoned with kosher salt and cracked pepper, tossed with burnt orange & cinnamon honey glaze
(Selection based on market availability, discuss with Chef)

or

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Steamed Nugget Potatoes

Baby steamed potatoes tossed with fresh herbs, kosher salt and cracked black pepper in olive oil

Add roasted garlic, truffle oil or saffron for an extra .50\$/pp

or

Scalloped Cheese Potatoes

Yukon gold potatoes sliced and layered with garlic green onion cream and blended Italian cheeses

Add any additional Side for an extra \$3.00/pp

Dessert Buffet

***menu available upon request**

Add for an extra \$5.00 per person

Ethical Bean Coffee and Premium Tea Service

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Creek Dinner Buffet: \$38.00

Breads – Choice of One:

Assorted dinner rolls

served with side butter

or

Baguette

served with side butter

Upgrade to our homemade Focaccia or garlic naan bread for an additional \$1.00/pp

Add an additional Bread for an extra \$1.00/pp

Green Salads – Choice of One:

Leafy Mixed Greens

Combination of baby lettuce, kale and herbs

or

Baby Spinach

Sliced mushrooms, orange segments & dried cranberries, tossed in a citrus vinaigrette

or

Spring Mix

Baby greens, radicchio, cherry tomatoes, cucumber and sprouts

All salads are garnished with toasted seeds & served with your choice of two seasonal house vinaigrettes & ranch dressings. Vinaigrette salad dressing options: mixed berry, maple dijon, wasabi, soy ginger, citrus & balsamic.

*Power up any salad with the Julienne garden mix for an extra \$1.00/pp
(contains celery, red & green peppers, zucchini, carrots and daikon radish)*

Add any additional Green Salad for an extra \$2.00/pp

Composite Salads – Choice of One:

Traditional Caesar Salad

Romaine lettuce, parmesan cheese & croutons, with side bacon and fried capers

or

German Potato Salad *Gluten free & vegan

(you may substitute for a Traditional Potato Salad *not GF/vegan)

Baby Yukon gold potatoes steamed and marinated overnight. Olive oil, grainy Dijon, green onion and red wine vinegar. No mayo here...

or

Seven Grain Salad

Wild rice, barley, flax, brown rice, wheat, kamut and wheat bran, toasted seeds, green peppercorn and basil marinated bocconcini, roasted oyster mushrooms, celery root and shredded radicchio; garnished with grilled zucchini and smoked cherry tomatoes

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*Add roasted chicken, house smoked salmon or grilled chorizo for an extra \$1.50/pp
Add any additional Composite Salad for an extra \$2.50/pp*

Main Course Hot Entrée – Choice of One:

Vegetarian Lasagna

Grilled vegetables, house-made lemon ricotta, spinach, blended Italian cheeses, tomato compote and fresh herbs

or

Vegetable Wellington

Sautéed spinach and shallots, wild mushrooms and veggie ground, bound with béchamel, wrapped in crepes and baked en-croute in puff pastry.

or

Scalloped Cheese Potatoes

Yukon gold potatoes sliced and layered with garlic green onion cream and blended Italian cheeses

or

Wild Mushroom Risotto

Caramelized shallots, white wine Italian short grained Arborio rice, cooked in vegetable stock with wild mushrooms and finished with shredded parmesan cheese and fresh herbs

Add any additional Hot Entrée for an extra \$4.00/pp

Main Course Protein – Choice of One:

Maple Cured Salmon

Center cut salmon loin cured in pure maple syrup and kosher salt, baked and finished with cracked pepper. Garnished with lemon and green onions.

*Add sauce for additional .50\$ *discuss available options with Chef*

or

Roasted Spicy Jerk Chicken or Lemon Herb Chicken

GMO-free halal certified chicken (8 cut, bone-in) roasted skin-on for crispy, juicy pieces of white and dark meat

or

Sliced Garlic Roasted Pork Shoulder

Boneless roast rubbed with house five spices, dry cure and slow roasted. Served with roasted garlic sweet chili sauce.

or

Top Butt Sirloin Roast

AAA premium Sterling Silver Alberta beef, dry spice rub, slow roasted and served sliced with beef jus

*(Discuss with Chef our grain fed options from local herds through our specialty supplier *additional charge)*

*Upgrade to a carving station for your buffet dinner for an additional \$5.00/pp for the Top Butt Sirloin or \$6.00/pp for the Prime Rib cut or \$7.00/pp for the Striploin cut. *Plus additional chef hours.*

Add any additional Protein for an extra \$6.00/pp

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Side – Choice of One:

Steamed Vegetable Medley

Fresh steamed veggies, tossed with kosher salt and cracked black pepper in olive oil
(Selection based on market availability, discuss with Chef)

or

Glazed Roasted Vegetables

Roasted root veggies seasoned with kosher salt and cracked pepper, tossed
with burnt orange & cinnamon honey glaze
(Selection based on market availability, discuss with Chef)

or

Steamed Nugget Potatoes

Baby steamed potatoes tossed with fresh herbs, kosher salt and cracked black pepper in olive oil
Add roasted garlic, truffle oil or saffron for an extra .50\$/pp

or

Mashed Potatoes

Steamed Yukon gold potatoes whipped with butter and cream, finished with chives.
Add roasted garlic, truffle oil, bacon or saffron for an extra .50\$/pp

or

Gluten Free & Vegan Penne Primavera

Vegan, *GF pasta tossed with steamed seasonal veggies in a marinara sauce

or

Tortellini Alfredo

Cheese tortellini tossed in a garlic and lemon white wine cream sauce, finished
with shredded parmesan cheese

Add any additional Side for an extra \$3.00/pp

Dessert Buffet

**menu available upon request*

Add for an extra \$5.00 per person

Ethical Bean Coffee and Premium Tea Service

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