

# CHEAKAMUS CENTRE

nature is in session

## Specialty Dinner Menus

### **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*

#### **Spring Mix**

Baby greens, radicchio, cherry tomatoes, cucumber and sprouts

*Salad is 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)*

#### **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

# CHEAKAMUS CENTRE

nature is in session

## **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*

## **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*

## **Coffee & 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*

# CHEAKAMUS CENTRE

nature is in session

## **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:**

---

#### **Baby Spinach & Kale**

Combination of baby spinach, shredded kale and herbs, garnished with mandarin orange and dried berries

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

#### **Beef & Noodle Salad**

Chilled rice noodles dressed in a spicy sesame rice wine vinegar dressing, served with thinly sliced roast beef, julienne pickled veg, fresh green onion, cilantro, and lime.

or

#### **Chilled Chow-Mein Salad**

Shredded roast pork, sautéed mushrooms, julienne carrot, bell pepper and bok-choy, ginger soy dressing.

# CHEAKAMUS CENTRE

nature is in session

*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

### **Mediterranean Stuffed Pasta**

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

or

### **Stuffed Zucchini**

Halved zucchinis hollowed and stuffed, with mushrooms and ground-round, bound with Mornay sauce.

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*

## **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

### **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

### **Potato Gratin**

Sliced Yukon gold potatoes baked in a chive cream sauce and finished with parmesan and mozzarella cheese.

or

### **Seven Grain Rice Pilaf (with fresh herbs & lemon)**

# CHEAKAMUS CENTRE

nature is in session

Wheat berry, quinoa wild rice, basmati rice, pearl rice, barley and spelt, cooked in vegetable stock with sautéed onion, and garlic.

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

## **Main Course Protein – Choice of One:**

### **Maple Glazed Salmon**

Center-cut salmon loin glazed with maple syrup and butter, 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

### **Roast Pork Loin**

Boneless roast, spiked with garlic cloves, rubbed with house-five spices, dry cured, slow roasted and finished with sweet chili glaze

or

### **Roast Beef Carvery Station**

AAA local sourced (100 mile), dry spice rub, slow roasted and served at a carving station with beef jus, mustards, & horseradish

(Discuss grain-fed & other options from local herds, through our specialty supplier, with Chef \*additional charge)

*Upgrade to the Prime Rib Cut for \$5.00 per person, or the Striploin Cut for \$7.00 per person.*

or

### **Roast Turkey Breast**

Boneless turkey breast brined and seasoned with dry herb rub, roasted and sliced. Served with stuffing, thyme, white wine mushroom sauce and cranberry marmalade.

or

### **Baked Banquet Ham Carvery Station**

Whole bone-in ham, slow roasted with honey and grainy Dijon. Served with grainy and hot Dijon mustards, apple sauce, and pan jus.

or

### **Vegetable Wellington**

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

*Upgrade to a Carvery Station for \$150.00 flat rate, for the Roast Pork or Roast Turkey.*

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

# CHEAKAMUS

CENTRE

nature is in session

## **Dessert Buffet**

---

\*menu available upon request

Add for an extra \$5.00 per person

## **Coffee & 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*