



S U N R I S E R I D G E
W A T E R F R O N T R E S O R T
 Parksville • Vancouver Island

Dinner Buffet Menu

Menu #1 \$26.95 pp

Choose 1 roast or entrée

Roast Potato OR Pilaf Rice

Medley of Seasonal Veggies

Choose 2 Salads

Choose 1 Dessert

Roll & Butter

Tea & Coffee

Menu #2 \$32.95 pp

Choose 1 roast and 1 entrée

Roast Potato OR Pilaf Rice

Medley of Seasonal Veggies

Choose 3 Salads

Choose 2 Desserts

Roll & Butter

Tea & Coffee

Menu #3 \$39.95 pp

Choose 1 roast and 2 entrées

Potato & Rice OR Yorkshire

Medley of Seasonal Veggies

Choose 5 Salads

Choose 3 Desserts

Roll & Butter

Tea & Coffee

Entrées:

- **Beef**
 - Carved Baron of Beef with Gravy & Horseradish
- **Chicken / Turkey**
 - Baked Chicken Breast with Tarragon Cream White Wine Sauce
 - Chicken Breast Stuffed with Spinach & Feta in a Sun Dried Tomato Sauce
 - Baked Chicken Stuffed with Ham & Swiss Cheese with White Wine Cream Sauce
 - Roast Turkey with Chestnut Apricot Stuffing, Gravy & Cranberry Jelly
- **Fish**
 - Poached Wild Salmon with a Maple Citrus Glaze
 - Poached Wild Salmon with a Tarragon Tomato Sauce
 - Prawn Provencal
 - Poached Cod with a Lemon Parsley Sauce
 - Pasta with Smoked Salmon, Marie Rose Sauce
 - Sole Paupiette Stuffed with Shrimp Mousse in White Wine Cream Sauce
- **Pork**
 - Pork Loin Stuffed with Sage & Onion with a Caramelized Apple Jus
 - Penne with Italian Sausage in a Red Wine Tomato Sauce
 - Cider Spiced Baked Ham

Salads:

- Baby Greens with Raspberry Vinaigrette
- Broccoli Bacon & Walnut Salad
- Caesar Salad
- Greek Pasta Salad
- Mexican Rice Salad
- Moroccan Chickpea Salad
- Red Onion, Fennel & Tomato Salad
- Red Potato Dijonaise
- Spinach & Blueberry Salad with Lemon Poppy Seed Dressing
- Spinach & Mushroom Salad
- Traditional Potato Salad
- Tuscan Bean Salad
- Vegetable Pasta Salad

Desserts:

- Apple Pie & Cream
- Black Forest Gateau
- Chocolate & Caramel Profiteroles
- Chocolate Amaretto Mousse
- Chocolate Fudge Cake
- Fresh Fruit Salad
- Fresh Fruit Sherry Trifle
- Lemon Almond Tart
- Lemon Meringue Pie
- Lemon Slice
- Pecan Pie
- Raspberry Hazelnut Meringue
- Strawberry Shortcake
- Tiramisu
- Various Cheesecakes
- Wild Berry Pavlovas

Catered Appetizers:

Canapés – starting at \$1.75 per person/item

Cold Canapés:

Asian Beef Wonton Cups

Smoked Salmon Cream Cheese Roulade

Hot Canapés:

Bacon Wrapped Scallops

Brie Crostini with Fruit Salsa

Chilli Tiger Prawns Wrapped in Smoked Ham	Three Cheese Filo Triangles
Filo Cups with Mango Salsa	Mediterranean Style Meatballs
Ham & Arugula with Pea	Sausages Glazed with Honey & Dijon Mustard
Hoisin Beef & Scallions	Mushroom & Sundried Tomato Pockets
Smoked Salmon on Horseradish Pancakes	Prawn Satay with Lemon Chilli Sauce
Fresh Ricotta with Lemon & Mint on Crostini	Chicken Satay with Peanut Sauce
Zucchini Roll with Cream Cheese & Pimento	Stuffed Mushroom Caps
Oregano Egg Salad on Pumpernickel Toasts	Beef Pepper Dim Sum
Mini Cucumbers Stuffed with Crab Mousse	Twice Baked Potatoes with Bacon/Sour Cream
Tomato Bocconcini	Savoury Nut Balls with Zesty Tomato Sauce
Mini Quiche – various fillings*	Creamy Curry Chicken in Wonton Wrapper
Vols-au-Vents – various fillings	Crab Cakes*
Endive Boats with Smoked Salmon Mousse	Chicken Wings
Cherry Tomatoes with Walnut Pesto Stuffing	Spicy Buffalo Wings
Roasted Potato Slices with Romesco Sauce	Corn Fritters
Fig & Walnut Anchoiade on Crostini Toast	Tomato & Basil Bruschetta
Devilled Egg	Yorkshire Pudding w/Roast Beef & Horseradish
Chicken & Cranberry Filo Cups	Crab & Cream Cheese Filo Purses*
Filo Cups with Cumin Potatoes	
Lemon Chilli Prawns	
Prosciutto Wrapped Melon Balls	

**Additional \$1.00 charged for these items*

Dips – All Dips are \$40.00 each for Standard Size

- Hot Artichoke Dip, in a Sour Dough Bowl
- Homemade Hummus with Pita Chips
- Homemade Guacamole with Tortilla Chips
- Salsa with Tortilla Chips
- Spinach & Artichoke Dip
- Curried Roasted Potato Wedges with Sour cream Chive Dip
- Surprise Dip with Pita Chips
- Goat's Cheese Pesto & Sundried Tomato Terrine with Pita Chips
- Prawn Fountain with Spicy Cocktail Sauce

Platters – starting at \$35 per platter

Meat Platter	\$40.00
Cheese Platter	\$40.00
Veggie Platter	\$35.00
Fruit Platter	\$40.00
Mixed Dessert Platter	\$40.00