COMMODORE'S DINNER BUFFET

(Minimum 40 person requirement)

Fresh Dinner Rolls and Butter

SALAD BAR

Caesar Salad, Mixed Green Salad, Tomato Bocconcini Salad, Quinoa Salad, Grilled and Marinated Vegetable Platter

SEAFOOD PLATTER

Prawns, Smoked Salmon
Pesto and Curried Mussels on the Half Shell

Seasonal Vegetables, Roasted or Mashed Potatoes and Rice

Your choice of three of the following:

Vegetable Ravioli in your choice of Sauce Roasted Stuffed Pork Loin with Apple Jus Salmon Fillet with Caper Parsley Garlic Butter Sauce Sole Fillet Stuffed with Crab and Shrimp Topped with Béarnaise Chicken Breast with Portobello Mushroom Chardonnay Cream Sauce

CARVING STATION

Roasted Baron of Beef au jus

DESSERT TABLE

Seasonal Fresh Fruit An Assortment of Cakes, Petite Fours and Cheesecakes

Coffee/Tea

\$95 per person



WEST VANCOUVER YACHT CLUB



NEPTUNE'S DINNER BUFFET

(Minimum 40 person requirement)

Fresh Dinner Rolls and Butter

SALAD BAR

Caesar Salad, Mixed Green Salad, Tabouli Grilled and Marinated Vegetable Platter

Your choice of two of the following:

Fire Roasted Cod Fillet with Fruit Salsa Salmon Fillet with Lemon Dill Sauce Vegetable Ravioli with your Choice of Sauce Coconut Curry Chicken Breast with Sautéed Fuji Apples

Seasonal Vegetables, Choice of Roasted or Mashed Potatoes and Rice Pilaf

DESSERT TABLE

Seasonal Fresh Fruit
An Assortment of Cakes, Petite Fours and Cheesecakes

Coffee/Tea

\$80.00 per person

Buffet Upgrade Options

Carved Prime Rib: \$9.00 per person Carved Baron of Beef: \$7.00 per person



WEST VANCOUVER YACHT CLUB



BOSUN'S BREAKFAST BUFFET

(Minimum 40 person requirement)

Orange, Cranberry and Apple Juices

Fresh Fruit Platter

Assorted Muffins and Pastries

Scrambled Eggs Bacon & Sausage Fresh Seasoned Hash browns

Coffee / Tea

\$32.00 per person

CONTINENTAL

(Minimum 10 person requirement)

Orange, Cranberry and Apple Juices

Fresh Fruit Platter

Assorted Muffins and Pastries Including: Turnovers, Mini Muffins and Danishes

Coffee / Tea

\$22.00 per person







A LA CARTE OPTIONS

(Based on a per person order)

Fresh Juice \$4.50 Fresh Sliced Fruit \$8.50 Individual Yogurts \$4.00

Pastries/ Muffins \$3.50 each or \$42 per dozen Cinnamon Buns \$4.00 each or \$48 per dozen

Cookies \$3.00 or \$36 per dozen

Banana Loaf \$36 per loaf Lemon Poppy Seed Loaf \$36 per loaf

Dessert Squares \$36 per dozen

Cans of Pop \$3.50 each
Bottled Water \$3.50 each
Coffee / Tea \$4.00 per cup

60 Cup Urn \$210 100 Cup Urn \$300

BRUNCH MENU

Fresh Juices
Fresh Sliced Fruit Platter
Muffins and Pastries
Pancakes
Eggs Benny and Scrambled Eggs
Smoked Salmon and Shrimp Platter
Sausage and Bacon
Hash Browns

Artisan Green Salad and Dressing Coffee / Tea

\$44.00 per person



WEST VANCOUVER YACHT CLUB



SKIPPERS PLATED LUNCHEON

(Minimum 20 person requirement)

HOUSE-MADE SOUP

(Choice of one)

Manhattan Clam Chowder
Thai Red Curry Beef
Minestrone
Tomato Bisque
Butternut Squash

Small Bowl \$7.00 each

ENTREES

(Choice of one)

Papaya Shrimp Boat Signature Artisan Salad with Grilled Chicken Breast Grilled Chicken Breast with Garlic Mashed Potato and Seasonal Vegetables Wild Salmon Fillet with Rice Pilaf and Seasonal Vegetables

\$28.00 each

Also includes an assortment of fresh breads with butter

DESSERT

(Choice of one)

New York Cheesecake
Chocolate or Lemon Mousse
Apple Pie a la Mode
Gluten Free Chocolate Almond Torte

\$9.00 each

Coffee / Tea

\$44.00 per person



WEST VANCOUVER YACHT CLUB



TRIDENT LUNCHEON BUFFET

(Minimum 40 person requirement)

SALADS

Your choice of two of the following:

Caesar Salad, Mixed Green Salad, Greek Salad, Quinoa Salad, Grilled and Marinated Vegetable Platter

ENTREES

Your choice of two of the following:

Golden Coconut Curry Chicken Breast with Sautéed Fuji Apples Salmon Fillet with Lemon Dill Sauce Spinach and Cheese Cannelloni

Seasonal Vegetables and Rice

Also includes an assortment of fresh breads with butter

DESSERT TABLE

Seasonal Fresh Fruit An Assortment of Cakes, Petite Fours and Cheesecakes

Coffee / Tea

\$46.00 per person

Buffet Upgrade Options

Roasted Baron of Beef Carvery with Condiments and Roast potatoes: \$9.00 per person



WEST VANCOUVER YACHT CLUB



SOUP AND SANDWICH MENU

(Meal based on 1.5 Sandwiches per person)

YOUR CHOICE OF ONE HOUSE-MADE SOUP

Manhattan Clam Chowder
Thai Red Curry Beef
Minestrone
Tomato Bisque
Butternut Squash

Small Bowl \$7.00 each

YOUR CHOICE OF FOUR TYPES OF SANDWICHES

Roast Beef and Cheddar
Egg Salad
Tuna Salad
Curried Chicken Salad
Turkey Cranberry and Swiss Cheese
Smoked Salmon and Cream Cheese

Assorted Dessert Squares

Coffee / Tea

\$29.00 per person





COCKTAIL PARTY MENU

(Choose from our delicious selection of hot and cold appetizers)

DISPLAYED HORS D'OEUVERS

Sweets Platter \$41 per person
Sushi - Assorted Nigiri \$62 per dozen
Assorted Rolls \$41 per dozen
Crudités \$7 per person
Fresh Fruit Platter \$9 per person
Deluxe Cheese Board with Crackers and French Baguette \$14 per person
Antipasto Platter \$12 per person

TEA SANDWICHES

\$14 per person based on 6 pieces

(Please choose four types):

Roast Beef and Cheddar / Egg Salad / Tuna Salad / Curried Chicken Salad / Turkey Cranberry and

Swiss cheese / Smoked Salmon and Cream Cheese

MEDITERRANEAN PLATTER

\$10 each

Mediterranean Dipping Platter with Humus, Tzatziki, Pita Bread, Dolmades and Marinated Olives and Artichokes

SLIDERS

\$8 each

Bacon and Cheddar Sockeye Salmon Pulled Pork



WEST VANCOUVER YACHT CLUB



COCKTAIL PARTY MENU cont.

(Choose from our delicious selection of hot and cold appetizers)

PASSED HORS D'OUVRES

Shrimp Crostinl
Sweet Potato Crostini
Caprese Salad Skewers
Proscuitto Wrapped Melon
Prawns with Mango Basil Dip
Crab and Cucumber Canapés
Avocado Basil and Tomato Crostini
Stuffed Cheese and Pistachio Dates
Smoked Salmon & Cream Cheese Wrapped Asparagus Spears

HOT APPETIZERS

Asian Chicken Meatballs
Wild Mushroom Brie Melt
Pesto Proscuitto Flatbread
Smoked Salmon Flatbread
Scallops Wrapped in Bacon
Vegetarian Samosas with Mango Chutney
Panko Breaded prawns with Sweet Chili Dip
Chicken Skewer – Lemongrass, Teriyaki or Satay
Mediterranean Lamb Kebabs with Spiced Tzatziki
Crispy Vegetarian Spring Rolls with Teriyaki Ginger Dip

\$43 per person

LATE NIGHT SNACK

To further enhance your reception we offer the following: Carved Baron of Beef on a Bun with Accoutrements: \$9.00 per person



WEST VANCOUVER YACHT CLUB



PLATED DINNER

(Meals are based on a three course menu and include fresh rolls and butter)

ARTISAN GREEN SALAD

Fresh Cut Greens, Grape Tomato, Cucumber and Carrot Strings tossed with House Mango Vinaigrette and topped with Feta Cheese

or

SOUP

(Choice of one of the following)
Thai Red Curry Beef / Minestrone / Butternut Squash

ENTREES

(Choice of one of the following)

Fresh Wild 6oz Sockeye Salmon Fillet Served with Rice Pilaf and Pan Seared Asparagus \$67

6oz Grilled Beef Tenderloin Topped with Cognac Peppercorn Sauce and served with Garlic Mashed Potatoes and Pan Seared Asparagus \$80

Rack of Lamb

Drizzled with Mint Demi-glace and served with Garlic Roast Potatoes and Pan Seared Asparagus

\$80

DESSERT

(Choice of one of the following)

Chocolate Mousse Cake atop Fresh Raspberry Coulis

Gluten Free Chocolate Almond Torte

New York Cheesecake with Fresh Local Berries



WEST VANCOUVER YACHT CLUB

