



Catering Menu



BRENTWOOD BAY

Resort • Spa • Seagrille • Pub • Marina

August 2010

Breakfast Menus

A perfect setting for professional and social breakfast events. The only way to begin your day.

We offer a delicious selection, served buffet style in the SeaGrille Dining Room, Pub Mezzanine or Meeting Rooms.

Brentwood Bay Breakfast

\$21

orange, apple or grapefruit juice
local free-run scrambled eggs
house made herbed potatoes
double smoked bacon & breakfast sausages
freshly baked butter croissants & savoury cheese scones with local preserves
assorted muffins with whipped butter
fresh seasonal fruit platter
house blend coffee, regular & decaffeinated
selection of tazo teas

SeaGrille Breakfast

\$26

orange, apple or grapefruit juice
a selection of cereals & granola with milk, yogurt & honey
local free-run scrambled eggs
housemade herbed potatoes
double smoked bacon & breakfast sausages
house made pancakes with pure maple syrup
freshly baked butter croissants & savoury cheese scones with local preserves
assorted muffins with whipped butter
fresh seasonal fruit platter
house blend coffee, regular & decaffeinated
selection of tazo teas

Continental Breakfast

\$15

orange, apple & grapefruit juice
freshly baked butter croissants & savoury cheese scones with local preserves
assorted muffins with whipped butter
fresh seasonal fruit platter
house blend coffee, regular & decaffeinated
selection of tazo teas

Breakfast-To-Go

\$15

piece of whole fruit
freshly baked muffin
yogurt cup
bottle of orange juice

Tasty Additions

per person

freshly baked banana bread \$4
selection of cereals with milk \$5
bagels with cream cheese & smoked salmon \$8
sliced cured meats & selection of four local cheeses \$16
yogurt & granola parfait \$6
english muffin breakfast sandwiches \$8
mini omelettes with spinach, feta and sundried tomato \$8

all prices listed per person

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Beverages, Snacks & Coffee Breaks

Refresh and invigorate your guests mid morning and afternoon with a delicious selection of pastries, fruit, light healthy snacks and beverages

Snacks	per person	Beverages	
sliced seasonal fruit platter	\$6	house blend coffee, tazo teas & herbal infusions	\$4
vegetable crudité with assorted house made dips	\$6	soft drinks	\$3.50
tea sandwiches	\$8	Brentwood Bay Resort bottled water 500 ml	\$3
antipasto platter with crostinis	\$16	San Pellegrino mineral water 500 ml	\$3.50
buttery house baked croissants	\$4	San Pellegrino flavoured sodas 250 ml	\$2.50
assorted muffins or savoury cheese scones	\$4	Evian 500 ml	\$3.50
bagels with cream cheese	\$5	Evian 1 litre	\$5.50
freshly baked cookies or healthy granola bars	\$3	San Pellegrino 1 litre	\$5.50
chocolate dipped strawberries or truffles (2 per person)	\$5		
Coffee Break Menus		By the pitcher (8 glasses per pitcher)	per pitcher
coffee breaks include house blend coffee (regular and decaf) & tazo teas		orange, apple or grapefruit juice	\$28
Morning Break	\$8	whole, 2% or skim milk	\$28
house made muffins & savoury cheese scones		Silk soy beverage	\$28
Health Break	\$11	iced tea & lemonade	\$24
fresh fruit platter & healthy granola bars			
Spa Break	\$12		
fresh fruit smoothies & house baked cookies			
Sweet Break	\$14	Snack Break	\$12
mini crème brulee, flourless chocolate torte		housemade potato chips, mixed nuts, pita chips,	
& seasonal cheesecake slivers		sour cream, salsa & guacamole with assorted soft drinks	

Chef's Plated Lunch Menus

Let your guests choose from a menu personalized for your meeting or special occasion. Lunch Menus are available until 4pm.

The Brentwood Lunch \$25

-First-

Tomato Basil Bruschetta

three pieces of baguette with fresh basil & balsamic

or

Seasonal House Made Soup

-Second-

Chicken Salad

crispy oriental noodles, sliced strawberries, goat cheese, cashews with chillies, white balsamic vinaigrette & mixed greens

or

AAA Striploin Wrap

onions, mushrooms, peppers with organic mixed green salad

or

Saltspring Island Mussels

garlic & charred tomato broth with grilled baguette

-Third-

Ice Cream Sundae

chocolate or caramel sauce

or

Featured Pie

seasonally inspired

The Executive Lunch \$35

-First-

Asparagus Wrapped Prosciutto

parmesan and arugula

or

Mushroom Tempura

sweet chili sauce

or

Seasonal House Made Soup

-Second-

Spot Prawn Risotto

shellfish risotto, lemon & braised greens

or

6oz AAA Striploin

organic mixed greens & balsamic reduction

or

Grilled Tandoori Chicken Breast

organic mixed greens

-Third-

Ice Cream Sandwich

moosetracks ice cream, caramel sauce & peanuts

or

Cheesecake

seasonal coulis

Buffets

A beautifully presented buffet is an excellent choice for meetings and social events. Choose from casual sandwich buffets, fresh seafood specialties, international cuisine, outdoor BBQ's or traditional buffets. All buffets include freshly baked bread, house blend coffee (regular and decaf) and a selection of tazo teas

The working lunch buffet

\$24

choice of soup of the day or organic green salad

Your choice of three deli sandwiches:

*sandwiches presented on a variety of bread styles

Ham & Cheese

ham, Swiss cheese, stone ground mustard, lettuce

Mixed Deli Meat

cured meats, tomato, dijon mustard & cheddar

Grilled Vegetable

seasonal vegetables, pesto mayonnaise, goat cheese & lettuce

Prosciutto & Grana Padano

prosciutto with lettuce, shaved parmesan & aoili

Chicken Caesar Wrap

grilled chicken with housemade caesar salad, bacon & crispy capers

Smoked Albacore Tuna

with tuna, avadaco & citrus vinaigrette

selection of sweets & fruits

Pizza and pasta party

\$39

Caesar salad with bacon, parmesan & crispy capers

Your choice of three wood fire oven pizzas:

Spicy Chorizo Pizza

chorizo sausage, goat cheese & roasted red peppers

Smoked Chicken Pizza

smoked chicken, asiago cheese, sage, apple & red onions

Classic Mediterranean Pizza

pepperoni, kalamata olives & roasted red peppers

Vegetarian Pizza

tomatoes, bocconcini cheese, balsamic reduction, roasted garlic & fresh basil

Pesto Prawn Pizza

double smoked bacon, sundried tomato & asiago cheese

Your choice of pasta:

penne with pesto sauce, artichokes, sundried tomato & asiago cheese

tomato linguini with seasonal vegetables

selection of sweets & fruits

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Build your own buffet

A beautifully presented buffet is an excellent choice for meetings and social events. Choose from casual sandwich buffets, fresh seafood specialties, international cuisine, outdoor BBQ's or traditional buffets. All buffets include freshly baked bread, house blend coffee (regular and decaf) and a selection of taza teas

The customized dinner buffet

\$55

Your choice of soup:

roasted squash soup with crème fraiche
charred tomato & roasted garlic soup

Your choice of salad:

Mixed Green Salad

mixed organic green salad with white balsamic vinaigrette

Caesar Salad

caesar salad with parmesan, bacon, crispy capers & crostini

Spinach Salad

smoked chipotle & orange vinaigrette, blue cheese, grapes & pistachios

Thai Noodle Pasta Salad

fresh shredded vegetables, Thai cilantro dressing & housemade peanut sauce

Your choice of two desserts:

Crème Brulée

Classic vanilla bean with seasonal fruit

Chocolate torte

Served with strawberry coulis

Maple Bread Pudding

Served warm with seasonal fruit

Cheesecake

with seasonal coulis

Your choice of two entrees:

Housemade Pappardelle

pesto sauce, artichokes, sundried tomato & asiago cheese

Grilled Chicken Breast

portabello mushroom cream sauce & roasted garlic mashed potatoes

Seared Wild Salmon

lemon butter sauce & mixed wild rice

Braised Baby Back Ribs

with herb roasted potatoes

Prawn & Scallop Skewer

with edamame risotto

Firegrilled 6oz New York Striploin

baked potato, sour cream & chives

Includes Seasonal Roasted Vegetables

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Buffets

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Pacific Seafood Buffet

\$48

mixed organic green salad
 grilled garlic baguette
 seafood chowder with wild salmon, halibut & clams
 mussels with garlic & white wine sauce
 charred tomato and fennel steamed clams
 local baked oysters
 seasonal vegetables with fresh herbs
 house made crab cakes with chipotle aioli
 wild salmon or chicken with fresh herbs & lemon butter
 selection of sweets & fruits

Brentwood Bay Dinner Buffet

\$60

organic mixed greens with two dressings
 caesar salad with bacon, parmesan and crispy capers
 thai noodle salad with cilantro dressing and housemade peanut sauce
 pan seared salmon with lemon dill butter
 grilled chicken breast with portabello mushroom sauce
 braised baby back ribs
 mixed wild rice
 herb roasted potatoes
 mixed seasonal vegetables

BBQ Buffet on the deck (minimum 20 guests)

\$42

Requires chef attendance

\$75

organic gathered greens, mustard shallot vinaigrette
 greek salad with oregano vinaigrette
 baby Yukon gold potato salad, pancetta & chive butter
 barbecued chicken, house made chipotle barbecue sauce
 local wild salmon filets
 pesto marinated vegetable skewers
 freshly baked rolls & creamery butter
 selection of house made desserts

Add to any buffet

smoked salmon platter, red onion, capers & crème fraiche **\$9**
 assorted local cheese platter **\$10**
 vegetable crudité, house made dipping sauce **\$5**
 charcuterie platter, chef's artisan cheese selection & cured meats **\$19**
 with crackers, apricot tarragon mustard & nuts
 prawn skewers **\$9**
 oysters on the half shell with mignonette sauce **\$3/each**

Appetizers and Canapes

With a unique westcoast perspective and the freshest seasonal ingredients, our chef creates an incredible selection of canapes, and beautifully presented platters for buffet or cocktail service.

Cold canapes (per dozen)

- smoked salmon with crème fraiche, capers & red onion
- ✿ tomato bruschetta with fresh basil & parmesan
- freshly shucked oysters with mignonette
- freshly shucked oyster station (\$20 per/hr for oyster shucker)
- AAA beef tartar, cognac, horseradish, orange zest & garlic
- ✿ olive tapenade crostini
- cured meat bundles, parmesan cheese, arugula, truffle oil
- herb crusted albacore tuna on potato gaufrette
- ✿ roma tomato, kalamata olive & basil tapenade on a potato crisp
- ✿ mushroom duxelle petitvier

✿ Vegetarian & Vegan selections

Hot canapes (per dozen)

- | | | |
|------|---|--------------|
| \$30 | creamy chicken phyllo | \$30 |
| \$28 | sauteed prawns, cilantro, chili, honey, mint marinade | \$30 |
| \$35 | ✿ mushroom risotto balls | \$27 |
| | miniature crab cakes with chipotle aioli | \$30 |
| \$30 | ✿ crusted goat cheese & basil balls | \$30 |
| \$25 | rillettes spring rolls: | |
| \$30 | | duck \$42 |
| \$30 | | pork \$38 |
| \$24 | | chicken \$37 |
| \$25 | ✿ fried polenta with tomato confit | \$27 |
| | ✿ marinated grilled vegetable skewers | \$25 |
| | chicken satay with spicy peanut sauce | \$28 |
| | beef satay with spicy peanut sauce | \$30 |
| | tempura coconut prawns with sweet chili sauce | \$30 |
| | mini beef burgers | \$40 |

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Sushi Platters

Impress your guests with sushi platters made with local seafood and ingredients flown in daily from Japan. Our highly trained Japanese Sushi Chefs create an authentic experience as your platter is made right at the sushi bar.

Osechi Haru Kaze (the spring wind)

California Roll, BBQ Eel Roll, Dynamite Roll, Cucumber Maki, Tamago Maki & Ebi Nigiri.

\$55 for 50 pieces

Osechi Natsu No Tsuki (the summer moon)

Brentwood Roll, California Roll, Salmon Maki, Tamago Nigiri, Salmon Nigiri, Tuna Nigiri, BBL Roll, Spicy Tuna Roll. Ebi Nigiri, Surf Clam Nigiri.

\$100 for 50 pieces

Osechi Aki No Sora (the autumn sky)

BBQ Eel Roll, Dynamite Roll, Brentwood Roll, California Roll, Salmon Maki, Salmon Nigiri, Tuna Nigiri, BBL Roll, Spicy Tuna Roll. Ebi Nigiri, Surf Clam Nigiri, Rainbow Roll, Toro Nigiri, Octopus Nigiri, Mackerel Nigiri.

\$110 for 50 pieces

Osechi Arare (the winter snow)

BBQ Eel Roll, Dynamite Roll, California Roll, Salmon Maki, Salmon Nigiri, Tuna Nigiri, Spicy Tuna Roll, BBR Roll, Ebi Nigiri, Surf Clam Nigiri. Scallop Nigiri, Rainbow Roll, Four Specialty Fotomaki, assortment of Sashimi.

\$215 for 80 pieces

Chef's Plated Dinner Menus

Delicious set menus personalized for your meeting or special occasion with options to suit all of your guests.

The Brentwood \$45

-First-

Organic Green Salad

tomato, cucumbers,
white balsamic herb vinaigrette

or

Seasonal House Made Soup

-Second-

Salmon Fillet

lemon & dill butter poached salmon

or

Chicken Breast

free range local chicken breast
with a sherry butter sauce

or

AAA New York Striploin

fresh herb butter & balsamic syrup

or

Vegetarian House Made Pappardelle

seasonal roasted vegetables
charred tomato sauce & grana podano

-Third-

Bittersweet Chocolate Torte

with strawberry coulis

or

Cheesecake

with seasonal coulis

The Executive \$55

-First-

Caprese Salad

sliced tomatoes, bocconcini cheese,
fresh basil & balsamic reduction

Sautéed Prawn Salad

chili's garlic & butter, on wilted spinach

or

Seasonal House Made Soup

-Second-

Seared Tuna

herb crusted albacore tuna, pomegranate syrup

or

Duck Confit

crispy duck leg, pickled red cabbage, braised beets & apricot tarragon mustard

or

Beef Tenderloin

AAA Alberta beef tenderloin, seasonal mushroom ragout

or

Vegetarian House Made Pappardelle

seasonal roasted vegetables, charred tomato sauce & grana podano

-Third-

Crème Brulée

classic vanilla bean with seasonal fruit

or

Bittersweet Chocolate Torte

with strawberry coulis

Chef's Plated Dinner Menus

The Seagrille \$60

-First-

Seasonal Housemade Soup

or

Mushroom Carpaccio

pickled shitake, enoki mushrooms, basil & truffle oil

or

Crab Cake

fresh Dungeness crab, green onion & peppers, tandoori lemongrass cream

-Second-

Arctic Char

sherry & caper butter, oven dried tomato, Savoy cabbage, baby new potatoes

or

Duck Confit

crispy duck leg, pickled red cabbage, braised beets, apricot tarragon mustard

or

Venison Tenderloin

butter whipped Yukon gold potatoes, blueberry demi glace

or

Truffled Mushroom Risotto

wilted greens, seasonal vegetables

-Third-

Cheese plate

A selection of local cheeses with raincoast crisps, nuts and fresh fruit

or

Ice Cream Sandwich

moosetracks ice cream, caramel sauce & peanuts

or

Crème Brulée

classic vanilla bean with seasonal fruit

The Gourmet \$80

-First-

Tuna Tartar

ponzu caviar & seaweed salad

or

Seafood Chowder

crab, mussels, clams, spot prawns, oysters

or

Mushroom Carpaccio

pickled shitake, enoki mushrooms, basil & truffle oil

-Second-

Marinated Sable fish

puttanesca parpadelle

or

Duck Breast

Parisian gnocchi, blueberry demi-glaze

or

Venison Tenderloin

sweet potato puree, stuffed pears

or

Truffled Mushroom Risotto

wilted greens, seasonal vegetables

-Third-

Grand-Marnier & Wildberry Crepes

seasonal berries, whipped cream, Grand Marnier Essence

or

Red Velvet Cheesecake

with seasonal coulis

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