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## ISLAND GOURMET CATERING

### DINNER BUFFET

*Buffets prices require a minimum of 30 persons  
\*Inquire pricing for smaller group\**

***Buffet includes***

*Buns & Butter*

*Assorted Dessert Squares & Fruit Garnish or  
Fruit Crumble*

**Option #1     \$26.95 pp**

- + 1 Salad
- + 1 Entrée
- + 1 Vegetarian Entrée
- + 2 Side Dishes

**Option #2     \$28.95 pp**

- + 2 Salad
- + 1 Entrée
- + 1 Vegetarian Entrée
- + 2 Side Dishes

**Option #3     \$31.95 pp**

- + 3 Salad
- + 1 Entrée
- + 1 Vegetarian Entrée
- + 2 Side Dishes

**Option #4     \$33.95 pp**

- + 4 Salads
- + 1 Entrée
- + 1 Vegetarian Entrée
- + 2 Side Dishes

*Taxes & Gratuities not included in prices*

## **\*\* Salads \*\***

### **+ Fresh Mixed Greens**

*Mixed organic greens with 2 dressing*

### **+ Traditional Caesar**

*Romaine, parmigiana, crispy bacon, toasted croutons*

### **+ Mediterranean Pasta**

*Sliced olives diced tomatoes, red and green peppers, artichoke hearts, Parmesan cheese with an olive oil and balsamic dressing*

### **+ Romaine & Spinach**

*With Mandarins, Peppers and Feta*

### **+ French Country Style Red Potato**

*Scallions, fresh rosemary, leeks in a grainy mustard olive oil dressing*

### **+ Curried Yam and Potato**

*With lime and cumin dressing*

### **+ Traditional Greek**

*Cucumbers, tomatoes, red pepper, red onions, kalamata olives & feta tossed with oregano & olive oil*

### **+ Marinated Vegetable Pesto**

*Artichoke hearts, carrots, zucchini, red pepper, broccoli and cauliflower in pesto marinade.*

### **+ Traditional Coleslaw**

*With homemade dressing*

### **+ Algerian Couscous**

*Finely diced tomatoes, peppers, cucumbers and green onions in fresh parsley & Mint Dressing*

### **+ Vegetarian Thai Noodle**

*Asian sprout and Chinese greens, red pepper & carrot julienne with ginger sesame dressing*

### **+ Mixed Greens & Quinoa Salad**

*With dried fruit, parsley with a poppy seed dressing*

### **+ Tomato and Broccoli Salad**

*Mixed greens topped with Pesto Marinade*

## **\*\* Hot Entrees \*\***

- + *Lemon Pepper Roasted Chicken Breast*
- + *Teriyaki Tender Roasted Chicken Breast*
- + *Indian Style Butter Chicken*
- + *Mushroom Stuffed Roast Pork loin with Gluten Free Gravy*
- + *Meat Lasagna*
- + *Carved Roast Beef with Gluten Free Gravy and Condiments*
- + *Maple glazed Ham with Condiments*
- + *Fish Medley in Dill Sauce*
- + *Poached Salmon Filet (add \$2 per person)*  
*Your choice of Pesto Cream or Asian Ginger Sauce*

## **Vegetarian Entrees**

- + *Vegetarian Lasagna (add \$2 pp for gluten free noodles)*
- + *Vegetarian Pasta in a cream or tomato sauce*
- + *Ratatouille: French Style Vegetable Stew in Tomato Sauce*
- + *Asian Style Vegetable Stir-fry*
- + *Rajma mild spicy east Indian style bean dish*

## **Add \$4.00 per person for one of the following Hot Entrees:**

- + *Chicken Coq au Vin*
- + *Beef Bourguignon (French style beef stew with red wine sauce, bacon and mushrooms)*
- + *Carved Roast Turkey with Stuffing & Gluten Free Gravy*

## **Add \$6.00 per person for one of these Hot Entrees:**

- + *Beef Tenderloin Chateaubriand*
- + *Roasted Rack of Lamb*
- + *Prime Rib Roast with Gluten Free Gravy and Condiments*

## Side dishes

- + *Seasonal Vegetables*
- + *Corn on the Cob (inquire about price)*
- + *Rice Pilaf*
- + *Steamed Rice*
- + *Stir-fry of Chinese noodles*
- + *Roasted Rosemary Red Skin Potatoes*
- + *Mashed Garlic Potatoes*
- + *Herbed Scallop Potatoes*

Add \$3.00 per person

- + *Fresh Fruit Flan*
- + *Cinnamon Crème Caramel*
- + *Homemade Cheese Cake with berry topping*

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*\* Applicable Taxes will be added to final bill\**

*We do cater for smaller parties; please inquire for prices.*

*Let us know your dietary needs and budget requirements*

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## Staff

*Server & Bartender* – \$27.00 an hour each

*Chef* – \$30.00 an hour each

*Time of Staff includes travel from our kitchen to place of Event and Back.*

*Prices are subject to 15 % Gratuities (if require servers)*

## *Rentals*

### *Plates \$ 0.60 each*

*Dinner*  
*Luncheon*  
*Salad*  
*Dessert*  
*Side*

### *Glassware \$0.60* *each*

*Water*  
*Wine*  
*Beer*  
*Highball*  
*Champagne*  
*Coffee Cups - \$0.40*

### *Cutlery \$0.35 each*

*Dinner Fork*  
*Dinner Knife*  
*Salad Fork*  
*Dessert Fork*  
*Teaspoon*  
*Soup Spoon*

### *Linens \$6.50 each*

*Tablecloth, White or Black (81 x 81 or 54 x 115)*

### *Napkins \$1.25 each*

*White or Black (other colors available at extra charge)*

### *Full Rental Package: \$8.00 pp*

*Table linens, napkins, plates, cutlery, water glasses, water jugs, wine glasses, salt and pepper shakers and skirting for head table*