

Chateau Victoria Catering Plated Lunch Menu

SERVED IN VISTA 18 ~ HARBOUR ROOM

(Minimum 20 people)

*Includes soup or salad, fresh bread and tea or coffee
Please choose the same appetizer, entrée and dessert for everyone in your group.
Vegetarian option available upon request*

Soups

5~onion

Tomato and basil bisque with chive sour cream
West Coast seafood chowder
Curried squash & apple bisque

Salads

Vista greens with house dressing
Caesar salad with a parmesan crisp
Bocconcini and tomato with white balsamic dressing
Spinach salad with walnut, apple and raspberry chantilly dressing

Entrées

Entrées served with appropriate accompaniments

Chargrilled beef sirloin with red wine demi
Grilled wild West Coast salmon fillet with sundried tomato gremolata
Island raised chicken breast with organic basil pesto
Horseradish crusted halibut
Baked tri~coloured tortellini in a roasted garlic cream

Desserts

Sorbet sampler
Vanilla cheesecake
Seasonal fruit flan
Dark chocolate coffee mousse
Lemon chiffon cake