

VISTA 18

Full Service Dinner

For groups between 20-50 people
Pricing is per person

Soups

West coast seafood chowder - mussels and fresh local fish in a tomato saffron broth
Cream of forest mushroom soup - local foraged wild mushrooms with a thyme crème fraîche
Chef's daily soup creation - always made the day before

Salads

Baby kale and squash with fresh croutons and pancetta crisp
Organic green salad with tomatoes, edamame beans, cucumber and house vinaigrette
Local spinach salad with bocconcini, grape tomatoes, grilled apple and balsamic dressing

Entrées

All entrées come with roasted nugget potatoes and seasonal farm fresh vegetables

Island raised chicken breast with organic basil pesto
Wild pacific salmon with lemon caper butter
BC raised boneless pork tenderloin with grainy mustard aioli
Angus 6oz top sirloin steak with red wine demi (10oz available-add \$5)
Grilled and marinated Victoria made tofu
Market fresh local fish - always Ocean Wise approved and in season
Angus 6oz beef tenderloin with roasted shallot hollandaise (add \$7)

Entrées Enhancements

Sautéed garlic and white wine prawns - \$8
Sautéed mushrooms - \$8

Desserts

Chocolate truffle tart with vanilla whipped cream
Vanilla cheesecake with berry coulis
Wild berry croissant bread pudding with caramel sauce
Vista 18's daily dessert creation

Includes fresh bread and tea or coffee

*Please choose the same appetizer and desert for everyone in your group and
three entrée selections to be offered at the time of service
A vegetarian option is always offered as well as your selection
Please specify any allergies or dietary restrictions at time of booking*

For price information please contact Joan Zimmer at
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All prices exclude applicable taxes and service charge