

VISTA 18

Plated Lunch Menu

Minimum 20 people

Pricing is per person

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

Spinach salad with bocconcini, grape tomatoes, grilled apple, balsamic dressing

Entrées

Chargrilled beef sirloin with red wine demi

Grilled wild West Coast salmon fillet with lemon caper butter

Island raised chicken breast with organic basil pesto

Horseradish crusted halibut

Baked tricoloured tortellini in a roasted garlic cream

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 soup or salad, fresh bread and tea or coffee

Please choose the same appetizer, entrée and dessert for everyone in your group

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
jzimmer@chateauvictoria.com

All prices exclude applicable taxes and service charge