



CATERING MENU

BREAKFAST

Sunrise \$16 per person

Fresh Baked Muffin's
Danish's
Croissant's
Fresh Fruit

Beverages

Coffee/Tea	\$4.00/pp
Pop & Juice	\$4.50/pp

Add On's

Yoghurt Parfait - \$7/pp
Bannock with Jam - \$5/pp
Oatmeal with Brown Sugar, Syrup and Milk - \$5/pp
Ham, Egg & Cheese on a Brioche Bun - \$10/pp
Smoked Salmon & Cream Cheese on Bannock - \$10/pp

LUNCH

Soup & Sandwich Buffet \$26 per person

Variety of Sandwich's
Chef's Choice Daily Soup
Quaaout Green Salad
Cookies & Squares
(Gluten-friendly buns available \$3/pp)

Pasta Lunch Buffet \$28 per person

Macaroni & Cheese
Penne Bolognese
Quaaout Green Salad
Cookies & Squares
(only available for groups of 20 or more)

*All menu's are based on 12 person minimum
unless otherwise stated*

SNACKS

Hummus and Olive Tapenade with Crackers & Crudit  - \$12/pp

Charcuterie Board - \$14/pp

Wild Salmon Platter - \$18/pp

Cookies & Squares - \$8/pp

Fresh Fruit Platter - \$10/pp

Vegetable Platter - \$10/pp

DINNER

(Buffet Dinners are 20 person minimum)

Pasta Dinner Buffet \$40 per person

Quaaout Green Salad

Caesar Salad

Garlic Bread

Cookies & Squares

Choose 2

Penne Pasta Primavera

Bison Bolognese Pasta

Macaroni & Cheese

Chicken Mushroom Fusilli

Little Shuswap Dinner \$48 per person

Buns & Butter

Quaaout Green Salad

Caesar Salad

Pasta Salad

White & Wild Rice Pilaf

Buttered Nugget Potatoes

Fresh Seasonal Vegetables

Shuswap Spiced and Honey Roasted Chicken Legs & Thighs

Slow-Cooked Pot Roast with Natural Jus

Cookies & Squares

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HOLIDAY MENU

\$55 per person

Buns & Butter

Quaaout Winter Salad

Shuswap Bounty Board

Roasted Turkey

Apple Pecan Stuffing

Maple Dijon Ham

Pickled Fennel Slaw

Lemon Rosemary Baby Potatoes

Steamed Seasonal Vegetables

A Selection of Desserts

PLATED DINNER

Little Shuswap Lake Plated Dinner \$55 per person

Buns & Butter

Quaaout Green Salad

Choose 1

6oz Bison Striploin

Cedar Planked Salmon

Edamame Bean Cassoulet

White and Wild Rice Pilaf

Fresh Seasonal Vegetables

Warmed Brownie with Toffee and Vanilla Bean Ice Cream

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WINE MENU

Whites

<i>Hee-Hee-Tel Kin</i>	\$30
<i>Monte Creek Chardonnay</i>	\$40
<i>Privato Pinot Gris</i>	\$40
<i>Celista Estate Cuvee</i>	\$30
<i>Sandhill Sauvignon Blanc</i>	\$30
<i>Monte Creek Riesling</i>	\$35

Reds

<i>Hee-Hee- Tel Kin Red Blend</i>	\$45
<i>Celista Estate Oake Foch</i>	\$42
<i>Bartier Bros Syrah</i>	\$60
<i>Bartier Bros Merlot</i>	\$50
<i>La Frenz Pinot Noir</i>	\$60
<i>Marionette Pulcinella Reserve</i>	\$45
<i>Monte Creek Cabernet Savignon</i>	\$65

Rose

<i>Marionette Rose</i>	\$65
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Sparkling

<i>Monte Creek Sparkling</i>	\$40
<i>Ex Nihilo Imagine</i>	\$45

By the Glass 6 oz \$10 9oz \$15

** Custom wines can be brought in, however full cases need to be purchased, end of event client can take it home**

Bar pricing \$75 per hour or minimum \$500 in bar sales

COCKTAIL AND BEER MENU

Cocktails

Barwell Liquor

Singles \$6

Doubles \$8

Premium Liquor

Singles \$10

Doubles \$13

Beer

Domestic \$6 per bottle

Craft \$8 per Bottle

