

Dinner Buffet by Design

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

The Pine Dinner Buffet

\$55

(Minimum 40 persons or add \$5 per person for groups of 35 to 39)

Salads & Appetizers

Greens (Choose 2)

- European with Radicchio, Endive, Frisée, Arugula
- Romaine Salad
- Organic Mixed Greens
- Baby Spinach & Watercress with Shaved Fennel, Feta
- Butter Lettuce with Blue Cheese, Toasted Almonds

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Buttermilk Herb
- Port Orange Vinaigrette

Composed Salads (Choose 4)

- BC Albacore Tuna Niçoise with Beans, Tomato, Capers, Potato, Confit Garlic, Egg
- Red Nugget Potato Salad with Sundried Tomato, Fresh Basil, Red Onion, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Penne Pasta Salad with Roasted Red Peppers, Grilled Vegetable, Fresh Oregano
- Red Onion & Bocconcini with Arugula, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Marinated Artichokes with Cherry Tomato, Feta, Red Pepper and Oregano Vinaigrette
- Couscous with Honey, Raisins, Hazelnuts, Parsley Pesto

Platters (Choose 2)

- Assorted Cured and Smoked Meats
- Vegetable Crudités with Buttermilk Herb Dip
- Vegetarian Antipasto Platter with Olives, Pickled Vegetables
- Wild BC Smoked Salmon, Chilled Clams and Mussels, Pickled Mackerel
- Marinated Scallops with Thai Basil, Lemon Grass, Lime Jus, Coconut Milk

Entrées

Meat Entrées (Choose 1)

- Smoked Paprika Rubbed Fraser Valley Pork Tenderloin with Maple Anchovy Jus
- Grilled Alberta Flat Iron Steak with Brandy Mushroom Cream Sauce
- Chorizo & Prosciutto Stuffed Veal Breast
- Moroccan Spiced Chicken with Cumin Scented Ratatouille
- Honey & Thyme Rubbed Whole Roasted Yarrow Free Run Chicken
- Breast of BC Pheasant with Crimini Mushrooms, Calvados
- Honey Braised Alberta Beef Short Ribs

Seafood Entrées (Choose 1)

- Roasted Filet of BC Ling Cod with Romesco Sauce
- Grilled Filet of Wild BC Sockeye Salmon with Lemon Dill Cream Sauce
- Steamed PEI Mussels with Green Curry Sauce, Cilantro Oil



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

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The Pine Dinner Buffet (cont'd)

Pastas (Choose 1)

- Spaghetti Carbonara with Pancetta, Cream, Egg, Parmesan Cheese
- Penne with Marinara Sauce, Peas, Roasted Eggplant, Grilled Zucchini, Parmesan Cheese
- Farfalle with Chorizo Sausage, Chickpeas, Arugula

Vegetables (Choose 1)

- Assorted Baby Carrots
- Cauliflower Gratin
- Seasonal Assorted Baby Vegetable
- Green Beans with Balsamic, Red Wine, Braised Red Onion

Rice and Starch (Choose 2)

- Roasted Fingerling Potatoes with Sundried Tomato Tapenade
- Mashed Potato with Crème Fraîche
- Roasted Red Nugget Potato with Lemon and Thyme
- Jasmine Rice
- Parmesan Risotto
- Creamy Polenta with Basil and Asiago

Dessert

- Seasonal Fresh Cut Fruit

Dessert (Choose 4)

- Traditional Tiramisu
- Lemoncello Raspberry Cake
- Ricotta Cheesecake
- Mixed Berry Tart
- Apple Strudel
- Pear Tart
- Chocolate Fondant Cake
- Carrot Cake with Walnut Topping



The Fir Dinner Buffet

\$65

(Minimum 40 persons or add \$5 per person for groups of 35 to 39)

Salads & Appetizers

Greens (Choose 2)

- European with Radicchio, Endive, Frisée, Arugula
- Romaine Salad
- Organic Mixed Greens
- Baby Spinach & Watercress with Shaved Fennel, Feta
- Butter Lettuce with Blue Cheese, Toasted Almonds

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Buttermilk Herb
- Port Orange Vinaigrette

Composed Salads (Choose 4)

- Red Nugget Potato Salad with Sundried Tomato, Fresh Basil, Red Onion, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Penne Pasta Salad with Roasted Red Peppers, Grilled Vegetable, Fresh Oregano
- Red Onion & Bocconcini with Arugula, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Marinated Artichokes with Cherry Tomato, Feta, Red Pepper and Oregano Vinaigrette
- Couscous with Honey Raisins, Hazelnuts, Parsley Pesto
- BC Albacore Tuna Niçoise with Beans, Tomato, Capers, Potato, Confit Garlic, Egg
- Sweet Chili Thai Chicken Noodle with Green Onion, Peanuts, Crisp Vegetable Julienne, Cilantro
- Greek Salad
- Marinated Beans, Candied Salmon, Italian Parsley, Cherry Tomato

Platters (Choose 2)

- Assorted Cured and Smoked Meats
- Vegetable Crudités with Buttermilk Herb Dip
- Vegetarian Antipasto Platter with Olives, Pickled Vegetables
- Wild BC Smoked Salmon, Chilled Clams and Mussels, Pickled Mackerel
- Pesto Marinated Grilled Vegetables
- Marinated Scallops with Thai Basil, Lemon Grass, Lime Jus, Coconut Milk

Carving Station

- Carved Striploin of Alberta Beef with Red Wine Jus, Dijon Mustard, Grainy Mustard, Horseradish

Meat Entrées (Choose 1)

- Roast Loin of Fraser Valley Pork with Grainy Mustard Jus
- Moroccan Spiced Chicken with Cumin Scented Ratatouille
- Grilled Alberta Flat Iron Steak with Brandy Mushroom Cream Sauce
- Smoked Paprika Rubbed Fraser Valley Pork Tenderloin with Maple Jus
- Honey Braised Alberta Beef Short Ribs
- Veal Loin with Calvados, Wild Mushroom Sauce
- Whole Roasted Rosemary Lamb Leg with Pan Jus
- Honey & Thyme Rubbed Whole Roasted Yarrow Free Run Chicken

Seafood Entrées (Choose 1)

- Roasted Filet of BC Ling Cod with Romesco Sauce
- Grilled Filet of Wild BC Sockeye Salmon with Lemon Dill Cream Sauce
- Steamed PEI Mussels with Green Curry Sauce, Cilantro Oil
- Shellfish Provençal



The Fir Dinner Buffet (cont'd)

Pastas (Choose 1)

- Potato Gnocchi with Meat Ragout
- Spaghetti Carbonara with Pancetta, Cream, Egg, Parmesan Cheese
- Penne with Marinara Sauce, Peas, Roasted Eggplant, Grilled Zucchini, Parmesan Cheese
- Farfalle with Chorizo Sausage, Chickpeas, Arugula

Vegetables (Choose 1)

- Assorted Baby Carrots
- Cauliflower Gratin
- Seasonal Assorted Baby Vegetable
- Green Beans with Balsamic & Red Wine Braised Red Onions

Rice and starch (Choose 2)

- Roasted Fingerling Potatoes with Sundried Tomato Tapenade
- Mashed Potato with Crème Fraîche
- Roasted Red Nugget Potato with Lemon and Thyme
- Jasmine Rice
- Parmesan Risotto
- Creamy Polenta with Basil and Asiago

Desserts

- Seasonal Fresh Cut Fruits
- A Selection of Domestic and Imported Cheeses

Dessert (Choose 4)

- Traditional Tiramisu
- Lemoncello Raspberry Cake
- Ricotta Cheesecake
- Mixed Berry Tart
- Apple Strudel
- Pear Tart
- Chocolate Fondant Cake
- Carrot Cake with Walnut Topping
- Key Lime Cheesecake
- Pecan Praline

