

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 30 persons, or add \$5 per person for groups of 25 to 29.

Salads & Appetizers

Greens (Choose 2)

- European Salad with Radicchio, Frisée, Arugula
- Romaine Salad
- Organic Mixed Greens
- Baby Spinach & Butter Lettuce with Carrot Ribbons & Cherry Tomato
- Watercress with Toasted Almonds, Fresh Herbs

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry Vinaigrette
- Balsamic
- Buttermilk & Basil
- Roasted Garlic & Mustard Vinaigrette

Composed Salads (Choose 4)

- BC Albacore Tuna Niçoise with Beans, Tomato, Capers, Potato, Garlic Confit, Egg
- Red Nugget & Fingerling Potato Salad with Dijon Mayo, Red Onion, Egg, Celery
- Farfalle Pasta with Roasted Corn, Bacon, Red Pepper, Pesto Vinaigrette
- Sun-Dried Tomato & Bocconcini, Arugula, Red Onion, Sherry Balsamic Vinaigrette
- Marinated Artichokes with Cherry Tomato, Feta, Red Pepper, and Oregano Vinaigrette
- Curried Couscous with Parsley, Raisins, and Toasted Pumpkin Seeds, Curry Vinaigrette (**vegan**)

Platters (Choose 2)

- Assorted Cured & Smoked Meats
- Vegetable Crudités with Buttermilk Herb Dip
- Vegetarian Antipasto Platter
- Wild BC Smoked Salmon, Chilled Clams & Mussels, Pickled Mackerel
- Poached Scallops, Coconut Milk, Chives, Shallots, Cilantro

Entrées

Meat Entrées (Choose 1)

- Sweet Chili Roasted Free Run Chicken
- Grilled Alberta Flat Iron Steak with Red Currant Jus
- Chorizo & Prosciutto Stuffed Veal Breast with Spinach
- Moroccan Spiced Chicken With Cilantro Bell Pepper Sauce
- Honey & Thyme-Rubbed Whole Roasted Yarrow Free Run Chicken
- Breast of BC Pheasant with Mushrooms & Pearl Onion Dijon Demi-Glace
- Red Wine Braised Alberta Beef Short Ribs

Seafood Entrées (Choose 1)

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



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.

6400 Nancy Greene Way, North Vancouver, BC, Canada V7R 4K9 • Tel: 604.984.0661 Fax: 604.984.7234 • grousemountain.com

The Pine Dinner Buffet (cont'd)

Pastas (Choose 1)

- Spaghetti Carbonara with Bacon, Cream, Egg, Parmesan
- Penne with Roasted Vegetables, Marinara Sauce, Peas, Mozzarella, Cheddar
- Rigatoni Pesto Cream, Broccoli, Parmesan

Vegetables (Choose 1)

- Assorted Baby Carrots
- Chickpeas with Tomato, Zucchini, Cilantro
- Seasonal Assorted Baby Vegetables
- Green Beans with Balsamic & Red Wine Braised Red Onion

Rice/Starches (Choose 2)

- Roasted Fingerling Potato with Sweet Onion
- Mashed Potato with Crème Fraîche
- Roasted Red Nugget Potatoes with Lemon and Thyme
- Rice Pilaf with Herbs
- Green Pea Risotto, Parmesan
- Creamy Polenta, Parmesan, Italian Parsley

Desserts

- Seasonal Fresh Cut Fruit

Desserts (Choose 4)

- Traditional Tiramisu
- Limoncello 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 30 persons, or add \$5 per person for groups of 25 to 29.

Salads & Appetizers

Greens (Choose 2)

- European Salad with Radicchio, Frisée, Arugula
- Romaine Lettuce
- Organic Mixed Greens
- Baby Spinach & Butter Lettuce with Carrot Ribbons, Cherry Tomato
- Watercress Greens with Toasted Almonds, Baby Herbs

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian Vinaigrette
- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Buttermilk & Fresh Basil
- Roast Garlic and Mustard Vinaigrette

Composed Salads (Choose 4)

- Red Nugget & Fingerling Potato Salad with Dijon Mayo, Red Onion, Egg, Celery
- Farfalle Pasta with Roasted Corn, Bacon, Red Pepper, Pesto Vinaigrette
- Sun-Dried Tomatoes & Fresh Bocconcini, Red Onions, Arugula, Sherry Balsamic Vinaigrette
- Marinated Artichokes with Cherry Tomato, Feta, Red Pepper, Oregano Vinaigrette
- Curried Couscous, Parsley, Raisins, Toasted Pumpkin Seeds, Curry Vinaigrette **(Vegan)**
- 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
- Spinach Salad with Radish, Fennel, Candied Salmon, Italian Parsley, Cherry Tomato

Platters (Choose 2)

- Assorted Cured & Smoked Meats
- Vegetable Crudit  with Buttermilk Herb Dip
- Vegetarian Antipasto Platter
- Wild BC Smoked Salmon, Chilled Clams and Mussels, Pickled Mackerel
- Pesto Marinated Grilled Vegetables
- Poached Scallops, Coconut Milk, Chives, Shallots

Carving Station

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

Entr es

Meat Entr e (Choose 1)

- Roasted Loin of Fraser Valley Pork with Apple Cider Gastrique
- Moroccan Chicken Breast with Cilantro Bell Pepper Sauce
- Grilled Alberta Flat Iron Steak with Red Currant Jus
- Smoked Paprika Chili-Rubbed Fraser Valley Pork Tenderloin with Maple Jus
- Red Wine Braised Alberta Beef Short Ribs
- Cocoa & Cinnamon-Braised Venison with Root Vegetables, Mushrooms
- Grilled Lamb Sirloin
- Honey & Thyme-Rubbed Whole Roasted Yarrow Free Run Chicken

Seafood Entr es (Choose 1)

- Roasted Filet of BC Ling Cod with Tomato Caper Sauce
- Grilled Filet of Wild BC Sockeye Salmon with Saffron Lemon Dill Cream Sauce
- Steamed PEI Mussels with Green Curry Sauce, Cilantro
- Mussels & Chorizo with Peppers, Onions



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The Fir Dinner Buffet (cont'd)

Pastas (Choose 1)

- Potato Gnocchi with Chorizo, Asiago, Broccolini
- Creamy Polenta with Parmesan, Italian Parsley
- Spaghetti Carbonara with Bacon, Cream, Egg, Parmesan
- Penne with Roasted Vegetables, Marinara Sauce, Peas, Mozzarella
- Rigatoni Pasta with Pesto Cream, Broccoli, Parmesan

Vegetables (Choose 1)

- Assorted Baby Carrots
- Chickpeas with Tomato, Zucchini, Cilantro
- Seasonal Assorted Baby Vegetables
- Green Beans with Balsamic & Red Wine Braised Red Onions

Rice/Starches (Choose 2)

- Roasted Fingerling Potato with Sweet Onion
- Mashed Potato with Crème Fraîche
- Roasted Red Nugget Potatoes with Lemon, Thyme
- Rice Pilaf with Fresh Herbs

Desserts

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

Desserts (Choose 4)

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

