

Buffet Selection # 1

Garden Greens & Assorted Dressings

Greek & Feta Salad

Spinach ricotta cannelloni

Asian Noodle Salad

Classic Caesar Salad

Carved Roast Beef Au Jus

Panko Crusted Roasted Chicken Breast with fresh lemon

Roasted Red Potato [or] Butter Mashed Potato

Seasonal Vegetable Medley

Fresh Sliced Fruit

Coffee & Tea

\$34.50 per person



bmsc BAMFIELD MARINE
SCIENCES CENTRE



Buffet Number # 2

Yukon Gold Potato Salad - peppered bacon & Dijon dressing

Traditional Caesar Salad - lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing.

Medley of Seasonal Greens - creamy dressing & house vinaigrette.

White Balsamic, Feta Cheese, Cucumber, Fresh Basil, Red Onion and Marinated grape Tomato Salad.

Rosemary, Garlic & Grainy mustard "rubbed" Slow Roasted New York Strip served with a rosemary & red wine jus, a selection of fine mustards & horseradishes.

Corn, Fresh Basil, Roasted Garlic and Caramelized Onion Bread Pudding

Oven-baked 3-cheese Penne Pasta with a Fresh Sage & demarrera/balsamic tomato sauce

Tiramisu

Fresh Fruit Platter

Coffee & Tea

\$42.50 per person



Buffet Number #3

Caesar salad (vinaigrette style dressing)

Caprese Salad

Macaroni Quattro Formaggio

Cajun Roasted Tiger Prawns with a chipotle chili aioli

Roasted chicken, caramelized onion, spinach and roasted squash risotto.

Italian sausage, beef and pork ragout

Rosemary roasted potatoes

Chocolate and Sun-dried Apricot Bread Pudding

Fruit and Cheese Platter

Coffee & Tea

\$36.50 per person



Buffet Style Dinner #4

Mixed local greens with edible flowers, arugula, pears and candied pecans with raspberry & white balsamic vinaigrette

White Balsamic, Feta Cheese, Cucumber, Fresh Basil, Red Onion and Marinated grape Tomato Salad

Fragrant Basmati Rice

Black Olive Tapenade marinated "lamb loins" or a "Leg of lamb" stuffed with spinach, garlic cloves and caramelized onions

Cilantro, lemon, black pepper, cayenne and honey marinated Grilled Salmon with a honey lime vinaigrette

Cheese & cracker plate

Vegetable Medley

Fruit plate

Lime/white chocolate cheesecake with fresh berry coulis

Coffee & Tea

*contact us for pricing.



Buffet Style Dinner #5

Green Chillies, Chick Peas, Cucumber, Okra and Red Onion Salad with a Fresh Lemon and Olive Oil Vinaigrette.

Watermelon, honey dew, mixed local greens, fresh Mint and candied pecans with a Molasses and Cayenne pepper vinaigrette.

Candied Yams and Roasted yams

Louisiana "Dirty Rice"

Molasses & Demerara Sugar Baked Beans

Corn bread

"Louisiana Boil" Tiger Prawns, Andouille sausage, baby carrots, corn wheels collard greens and seasonal vegetables poached in boil spice served in a pot or tossed on a table with melted creole butter.

Caramel Praline ice Cream

Coffee & Tea

*contact us for pricing



Backyard Barbecue Buffet

Pecan crusted fried chicken Thighs

Passilla Chili BBQ Pork ribs,

Chili Rubbed Top Sirloin steak,

Corn on the Cob

Roasted banana Squash

Green and red apple cabbage slaw

Candied yams and baked potatoes

Chili Corn bread

Watermelon

Chocolate pecan pie with caramel ice cream

Coffee and Tea

\$33.50 per person

