

DINNER



EXECUTIVE
HOTELS & RESORTS
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COLD

DINNER RECEPTION

COLD

(Maximum of 4 choices with minimum of 3 dozen per choice)

Dill Pickled Oysters, English cucumber “Capellini “

Roulade of Smoked Chicken, baby spinach, curried langoustines

Black Tigers Shooters, roasted local farm tomato, horseradish

Wild Salmon Ceviche, sweet red onion, olives, assorted peppers,
lime juice

BC Prawn, avocado salsa, potato chips, chipotle aioli

Smoked Salmon Lollipop, nori puff pastry stick, lime aioli, capers

Muskovy Duck Confit, Quadra Island organic quince compote

BC Salmon Gravlax Rose, oat cake, lemon cream cheese

Ahi Tuna Tartar, wasabi bilini, tobiko caviar

Curried Jumbo Prawns, tortilla chips, mango salsa

Scallop Ceviche, Japanese spoon Maine Diver

Grilled Asparagus & Parma Prosciutto

Chilled Organic Tomato Shooters, crispy basil, grana padano
cheese

Goat Cheese Mousse Cake, Grana Padano parmesan crisps

Smoked Salmon Roulade, wasabi cream, dark rye croustade

Beef Striploin Roll, chive horseradish, cream cheese

Tomato, Bocconcini, basil-pine nut pesto, balsamic reduction,
bamboo skewer

Sesame Tuna, sesame oil, lime juice, carrot, daikon, mango

Chilliwick Farms & International Cheeses, French bread,
assorted crackers, fruit, seasonal berries

BC Farm Vegetables, spicy tzatziki dip





DINNER RECEPTION

HOT

HOT

(Maximum of 4 choices with minimum of 3 dozen per choice)

Champagne Baked Oysters, mushrooms, scallions, Champagne cream

Crab Cakes, scallion, lime aioli

Coconut Prawns, orange, horseradish marmalade

BC Mushroom Puff, cheese, field mushrooms in puff pastry

Beef Sliders, certified Angus beef sliders, mini brioche, tomato, chipotle mayo

Pulled Pork Sliders, BBQ sauce, dollar buns

Beef Satay, Asian peanut sauce

Tikka Chicken Skewers, cucumber raita

Cheese Pastry Purse Pear, cambozola, candied cashews

Samosas, spicy vegetable, chicken or beef, green or red chutney

Hibachi Beef Skewers, ginger soy sauce

Vegetable Spring Rolls, spicy plum sauce

Kebabs, beef, lamb or chicken

Spanakopita, spicy tzatziki

Tandoori Chicken Drummettes

Swedish Meatball Skewer, BBQ sauce

Beef Bites, sesame seeds, sweet & spicy sauce

Assorted Mini Quiche, red onion, figs, Stilton cheese, roasted sweet peppers

Indian Pakoras (vegetables, chicken or beef), mango chutney, mint chutney





RECEPTION STATIONS

DINNER RECEPTIONS

Poached Prawns

Cocktail sauce, fresh lemon

Assorted Sushi

California roll, tuna maki, cucumber maki, wasabi, pickled ginger

Seafood Display

Mussels, clams, prawns, candied smoked salmon, peppered mackerel

Beef Carving Station

Whole roast side of beef, carved by Chef, Port wine reduction, bread rolls, condiments

Sugar Smoked Ham

Bread rolls, butter, Dijon mustard

Assorted Sliced Deli Meats

Roast beef, prosciutto, Black Forest ham, French bread, condiments, mustards

Sliced Fruit Display

Local BC Seasonal Vegetables & Assorted Dips

Executive Cheese Selection

Selection of Chilliwack dairy farm & imported cheeses, French bread, crackers, fruit, berries, grapes

Grilled Mediterranean Vegetable Antipasto

Artichokes, asparagus, peppers, eggplant, zucchini, focaccia bread

DESSERT BUFFET

Assorted Mini Cheese Cakes & Bars

Chocolate Dipped Strawberries

White & Dark Chocolate

Grand Marnier White and Dark Chocolate Fondue

Banana bread, chocolate and vanilla sponge cake, berries, fruit





CREATE YOUR
OWN DINNER
MENU

PLATED DINNERS

Our Chefs have designed these dinner menus to enable you to create your own three or four course customized menu.

Included in the three course menu: freshly baked assorted rolls and butter, coffee and assorted teas

Please note that the starter and dessert should be the same for all attendees. Three or four course menus need to include one entrée.

For entrée maximum choice of 3 (pre-order required)

We would be pleased to customize a menu for your group. Contact our catering sales team, and they can assist you with your menu planning.

SOUP

Pacific Northwest Seafood Chowder BC Wild Salmon, Clams, Shrimp

Hungarian Beef Goulash Soup

Vegetable Chowder

Hot & Sour Chicken Soup

Roasted Fraser Valley Butternut Squash Soup

Tomato, Avocado Buttermilk Soup

SALAD

Caesar Salad

Traditional Caesar salad with Chef's "twist" marinated olives, pesto parmesan croutons

Bleu Claire Cheese, Roasted BC Pear Salad

Mesclun microgreens, Little Qualicum Bleu Claire cheese, candied cashews

Executive Salad Bowl

Mesculin microgreens, tomato Champagne vinaigrette, seasonal berries, walnuts, cucumbers, tomatoes

Caprese salad

Bocconcini balls, tomatoes, basil, balsamic reduction, olive oil, Bolivian rose salt



PLATED DINNERS

APPETIZER

Coconut Prawns

Orange, horseradish marmalade

Prawn Martini

Prawn & pear cocktail, cinnamon infused tomato, horseradish confit, tomato brandy sauce

Seared Sea Scallops

Dried cranberry-apricot quinoa salad, citrus ginger vinaigrette, pomegranate molasses

Antipasto Plate

Black tiger prawns, Venezia prosciutto, melon, marinated artichokes, Italian salami, seasonal roasted vegetables, tomato bocconcini

Beef Tenderloin Carpaccio

Grana Padano cheese, avocado salsa, smoked lemon juice, olive & truffle oil

Salmon & Halibut Ceviche

Extra virgin olive oil, limoncello reduction, olives & peppers

Sweet & Spicy Beef Bites

SAB beef cubes, ginger, garlic, scallions, sesame seeds

ENTRÉE

Blackened Pacific Halibut

Mashed potatoes, seasonal vegetables, corn mango salsa

Ocean Wise Lois Lake Steelhead Salmon

Whiskey & maple syrup soaked salmon, Yukon gold walnut mashed potatoes, market vegetables

Fraser Valley Chicken Breast

Pistachios, Salt Spring Island goat cheese, mozzarella, garlic mashed potatoes, seasonal vegetables, sun-dried fig reduction





PLATED DINNERS

ENTRÉE

Broiled, Marinated Nicola Valley 6 oz Beef Tenderloin

Truffled Richmond ranch shallots, Pinot Noir glaze or herb butter, garlic gratin potatoes, grilled seasonal vegetables

Certified Angus Beef New York Steak 8 oz

Centre cut strip loin, full bodied texture, red wine rosemary garlic jus, Grana Padano potato gratin, seasonal vegetables

Braised Quadra Island Lamb Shank

Lamb shank in red Zinfandel & spices, garlic mashed potatoes, sautéed asparagus, Port wine reduction

Pork Porchetta

Pork porchetta roast, skin on pork belly, pork loin stuffed, mashed Yukon gold potatoes, grilled seasonal vegetables, hard cider jus

Braised C.A.B Beef Chuck Flat

Harrison farm seasonal vegetables, whipped Yukon gold potatoes, roasted bone marrow-Port wine reduction

Grilled Vegetables Napoleon

Aged balsamic, red pepper emulsion, grilled marinated tofu, truffled beans, pea sprouts

DESSERT

Chocolate Terrine, Crème Anglaise

Vanilla Beans, Ginger Crème Brûlé

Lemon Cheesecake, Blueberry Compote

Belgian Chocolate Cup Picasso & Fruit

Okanagan Apple Tart, Whipped Cream

Tiramisu Cake





ASIA

BUFFET DINNERS

TASTE OF ASIA

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Choice of Four:

Singapore curry noodle salad

Spicy bean salad

Selected greens, soya dressing

Thai cabbage, toasted cashew nuts

Romaine lettuce, mango, carrot, green onion, wonton crisps, chili dressing

Thai noodle salad, tomato & cucumber rice wine dressing

Shrimp sunomono salad

Shrimp or pork dumplings, steamed

Main Courses

Choice of two Entrees

Thai red curry chicken

Vegetable chow mein, julienne of carrot, celery, onion, bean sprouts, green onion

Wild BC salmon, orange-grapefruit ginger sauce

Gingered beef, broccoli, bell peppers, cabbage, carrots, celery, bok choy

Fried rice, baby shrimp, egg, green onion

Chicken fried rice

Curry pork

Chicken teriyaki

Beef teriyaki

Fish teriyaki

&

Choice of two

Jasmine rice pearls

Thai spicy rice

Sesame scented rice noodles

Asian vegetable medley

Dessert

Fortune cookies, fruit salad

Jello shots, assorted puddings & dessert squares

Gourmet regular & decaffeinated coffee, assorted tea

Add Assorted Sushi and Tempura, three pieces per person, \$5.00

California roll

Tuna roll

Cucumber roll

Spicy tempura roll

Mushroom tempura

Vegetable tempura

Prices do not include gratuities and taxes



ITALY

BUFFET DINNERS

TASTE OF ITALY

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Pane Fresco, assorted breads & rolls, whipped butter

Insalate: Choice of Four

Ancini di pepe (pasta pearls), grilled vegetables, goat cheese, basil, aged balsamic vinaigrette, red cherry

Roma tomatoes, halved cherry bocconcini, basil, cold pressed olive oil, aged balsamic dressing

Wild & gathered greens, berries, Mandarin oranges, balsamic vinaigrette

Classic Caesar salad, pesto croutons, Parmigiano-Reggiano

Butter lettuce, crumbled blue cheese, sun-dried tomato vinaigrette

Fire-roasted bell peppers, lemon thyme oil

Sicilian fennel & orange salad, mint, red onion

Insalata mista, Italian vinaigrette

Platter

Calabrese salami, capicolli, Genoa salami, mortadella, prosciutto

Assorted olives and peppers, fennel salted olive oil

Antipasto

Cucina Calda: Choice of two

Grilled chicken breast, Italian herbs jus

Chicken Cacciatore

Chicken Parmigiana

Pork Scaloppine

Baked salmon, capers, lemon, roasted pepper herb butter sauce

Roasted tilapia, bacon, thyme cream sauce

Osso Bucco

Baked vegetable lasagna

Baked meat lasagna

Porchetta (roast pork loin) stuffed with Italian sausage

Pork porchetta roast, skin on pork belly, pork loin stuffed

Veal Piccata

Please choose two additional Sides from the following:

Roasted herb polenta

Rosemary garlic mashed potatoes

Steamed long grain rice pilaf, pesto, spring vegetables

Minted baby roast potatoes

Penne, tomato sauce **or** cream sauce **or** olive oil, white wine, garlic & herb sauce

Grilled seasonal vegetables

(Taste of Italy dessert and platter options continued on next page)





ITALY

BUFFET DINNERS

TASTE OF ITALY

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Dolci di Casa

Chocolate mousse, cream puffs, hazelnut torte, tiramisu
Assorted Italian pastries

Gourmet regular & decaffeinated coffee, assorted teas

Add Antipasti, \$4 per person on the selected platter

- Chilled salmon medallions, BBQ trout, salmon, mackerel
- Half shell mussels, chilled prawn platter
- Vegetable platter, dill yogurt, pesto dressing
- Toasted thin sliced baguette, tomato, olives, garlic, olive oil





INDIA

BUFFET DINNERS

TASTE OF INDIA

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Naan bread & poppadoms
Pakoras & samosas
Red & green chutney
Raita

Salads

Sweet corn, chili, cilantro, assorted peppers
Tomato kachumber
Mesclun greens, onion, tomato
Caesar salad, cumin dust croutons
Wild & gathered greens, berries, Mandarin oranges, roasted garlic vinaigrette

Hot Selection

Choice of three:

Butter chicken
Kharai gosh or chicken
Fish masala
Bhindi curry
Cheese stuffed eggplant, chili tomato sauce
Beef biryani
Chicken biryani
Bhaji gosh or chicken
Vegetarian curry
Vegetarian palak paneer
Lamb curry
Aloo gobi

Buffet includes

Basmati rice, green peas, saffron
Jeera potatoes

Dessert

Fruit display
Mango cheesecake
Cardamom infused crème caramel
Gulab jamun roasted almonds

Gourmet regular & decaffeinated coffee & traditional Indian chai tea



MEDITERRANEAN

BUFFET DINNERS

TASTE OF MEDITERRANEAN

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Assorted Rolls & Breads

Salads

Choice of Four:

Greek salad
Medley of baby lettuce, oil & vinegar dressing
Lemon & mint coriander cous cous salad
Three pepper salad
Orange & red onion salad
Assorted olives, peppers, pickles
Macaroni salad
Potato salad

Platters

Decorated ham surrounded by Black Forest, prosciutto ham
Vegetable crudité

Main Courses

Choice of Two:

Chicken souvlaki
Pork souvlaki
Roasted herb & lemon spiced chicken
Braised lamb
Vegetable moussaka
Beef moussaka
Beef tagine
Paella

Side Dish

Choice of Two:

Roasted nugget potatoes, lemon, garlic
Medley of artichokes, olives, peppers, squash
Savory rice pilaf, fine herbs
Grilled seasonal vegetables

Dessert

Fruit salad, Baklava, chocolate cake
Rum balls, streusel coffee cake, rice pudding
Strawberry & chocolate mousse

Gourmet regular & decaffeinated coffee, assorted tea

Add Decorative Platters, \$4 per person on the selected platter

Poached decorated salmon surrounded by salmon medallions, citrus aioli
Seafood medley, clams, black mussels, herb vinaigrette
Mediterranean marinated olives, assorted pickles



WEST COAST

BUFFET DINNERS

TASTE OF WEST COAST

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Rustic bread display

Salads

Choice of Four:

Wild & gathered greens, berries, Mandarin oranges, roasted garlic vinaigrette

Classic Caesar salad, pesto crouton, Parmigiano-Reggiano

Butter lettuce, asparagus tip salad, sun-dried tomato vinaigrette

Red bliss potato salad

Pasta salad, Pacific baby shrimp, pesto mayonnaise

Grilled marinated vegetable salad

Spinach salad, red onion, tomato

Fire-roasted bell peppers, onions, lemon thyme oil

Platter

Antipasto mirror, artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon

Seafood medley, clams, black mussels, herb vinaigrette

Main Courses

Choice of Two:

Grilled breast of chicken, herb mushroom jus

Roasted chicken breast, shiitake mushrooms, brandy jus

Broiled BC salmon filets, citrus orange parsley sauce

Sirloin steak, center cut, red wine glaze

Baked cod, pineapple corn salsa

Roasted grain-fed beef striploin, sauce Pinot Noir

Side Dish

Choice of two:

Baby roasted potatoes

Minted roast potatoes

Medley of vegetables

Rice pilaf, pearl vegetables

Steamed & buttered potato nuggets

Potato nuggets roasted in garlic & lemon

Gourmet regular & decaffeinated coffee, assorted teas

(Taste of West Coast dessert and platter options continued on next page)



WEST COAST

BUFFET DINNERS

TASTE OF WEST COAST

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Dessert

Sliced fruit & seasonal berries

Chocolate mousse, assorted cheesecakes, assorted fruit flans, tortes, cakes

International cheeses, French bread, assorted crackers

Strawberries dipped in white Grand Marnier chocolate

Add Decorative Platters, \$4 per person on the selected platter

Poached decorated salmon surrounded by salmon medallions with a citrus mayonnaise

Decorated ham surrounded by Black Forest & prosciutto ham

Antipasto mirror, artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon

Seafood medley, clams, black mussels, herb vinaigrette





BUFFET DINNERS

ACTION STATIONS

Enhance Your Buffets with Chef Action Station

Chef Fees apply at \$50 per hour

Pork Porchetta

Pork porchetta roast, skin on pork belly, pork loin stuffed, hard cider jus
Minimum 30 people, \$10 per person

Slow Roasted Certified Angus Beef Strip Loin

Full bodied texture, red wine rosemary garlic jus
Minimum 30 people, \$10 per person

Rosemary Leg of Lamb

Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction
Minimum 20 people, \$18 per person

Salmon Wellington

Ocean Wise Lois Lake steelhead salmon pastry, wild mushroom duxelle
Poached Romaine lettuce, Bearnaise sauce
Minimum 20 people, \$14 per person

Sautee Station

Grapefruit-glazed garlic scallops & prawns, fireweed honey, chives
Spaetzle sautéed, country butter, garden fresh herbs
Minimum 20 people, \$18 per person

Seafood fondue

BC shrimp, wild BC salmon, mussels & clams
Fraser Valley crudité display
Minimum 20 people, \$18 per person

Grand Marnier White and Dark Chocolate Fountain

Banana bread, chocolate & vanilla sponge cake, berries, fruit
Minimum 50 people, \$7 per person

