



Buffet Menu
HARBOURVIEW HALL



Italian Buffet
HARBOURVIEW HALL

\$25/person

Antipasto Salad

Field greens, roasted red peppers, pickled eggplant, olives, diced ham, roasted red pepper vinaigrette

Cesar Salad

Chopped romaine, dressing, croutons, parmesan, bacon bits

Beef and/or Vegetarian Lasagne

Classic lasagne baked to golden perfection

Garlic Toast

Garlic butter smothered bread baked to crunchy and soft.



Canadian Buffet
HARBOURVIEW HALL

\$45/person

Smoked Fish Platter

Pacific smoked salmon, candied salmon, smoked trout, dill crème fraiche, onion, and capers

Baby Greens Salad

Tender baby greens, sliced pears, red onion, mapled candied walnuts, aged Canadian Cheddar.

Whiskey Soy Glazed Salmon

Glazed and baked, wild and sustainable pacific sockeye salmon

Roasted Prime Rib

Glazed and baked, wild and sustainable pacific sockeye salmon

Roasted Potatoes

Roasted baby potatoes with whole garlic cloves and fresh rosemary

Market Vegetable Medley

Medley of fresh seasonal vegetables. Nanaimo Bar Platter – Assorted Nanaimo bars including mocha and traditional



East Indian Buffet

HARBOURVIEW HALL

\$55/person

Samosas

Chicken, beef or vegetable samosas with assortment of dipping sauces

Cucumber Mint Salad

Sliced cucumber with a creamy mint yogurt dressing, garnished with spicy crunchy chick peas

Mulligatawny Soup

Traditional style curry soup with chicken, lentils, vegetables and fruit

Butter Chicken

Tandoor roasted and marinated chicken breast, medium to spicy tikka sauce

Saag Paneer

Creamed spinach with traditional Indian style home-made cheese

Tikka Masala

Spicy curried chick peas in a flavourful spiced broth. Basmati Rice- Steamed Basmati rice

Pappadam and Naan Bread

Crunchy chick pea pappadam and Tandoor baked Naan bread

Coconut Cream Pies

Creamy and delicious coconut custard topped with cream and sprinkled coconut