

BUFFET MENU



STATIONARY PLATTER'S FOR BANQUETS

- ☐ **The Show Stopper**
Charcuterie board: varieties of cured & smoked Italian meats, Aged artisan cheeses, house-pickled vegetables, dried fruits and salted nuts
\$11.50 per person
- ☐ **Vegetable Crudit  Platter**
Assortments of fresh market vegetables
Accompaniments: garlic hummus, dill ranch, blue cheese dip
\$5.25 per person
- ☐ **Fruit Platter**
Selection of seasonal fresh fruits & berries
\$6.50 per person

BANQUET APPETIZERS

- From the Turf & the Surf**
\$7.50 each per person
- ☐ **Peri Peri Tiger Prawns Skewers**
Marinated tail on tiger prawns with polenta squares
- ☐ **3 Kinds Chicken Satays**
Chicken bites with selection of three marinades: sumac & fennel, five spice balsamic, classic peanut
- ☐ **Smoked Chorizo & Spinach Quiche**
Squared quiche served with classic Mornay sauce
- ☐ **Cod Ceviche Tostada**
Cod tails marinated in vinegar & lemon juice, served on crispy tortilla mini bowls
- ☐ **Smoked Salmon & Goat's Cheese Tartlets**
Single-serve tarts with chives
- ☐ **Crispy Chicken Wings**
Select your flavour of sauces or rubs

BUFFET MENU



FROM THE GARDEN

\$6.50 each per person



Crispy Brussels Sprouts with Tahini

Roasted, then seasoned with lemon juice, toasted almonds, chilli flakes and coarse salt



Mediterranean Falafel

Crispy fried chickpea patties served with yogurt-cucumber sauce



Classic Miniature Baked Brie

Aged Brie wrapped in phyllo pastry with cranberry coulis



Vegetable Spring Rolls with Plum Sauce

Miniature crispy fried vegetable spring rolls



Spanakopita

Classic spinach, feta and herbs wrapped in phyllo pastry, served with cheese sauce

BRUNCH BUFFET



Your choice of:

☐

Eggs Benny

Smoked salmon Benny or Black Forest ham Benny. Served with freshly made Hollandaise sauce.

\$25.95 per person

Or

☐

Pumpkin Waffles & Crispy Chicken Tenders

House-made waffles paired with chicken tenders, plum or honey mustard.

\$26.95 per person

Served with:

Smoked bacon & fresh farmer sausage

Potato hash & truffle wedges

Mini Nanaimo & silk bar squares

Coffee & tea station

Includes choice of 1 salad:

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Berezan Tuscan Green Salad

Toasted sunflower seeds, cherry tomato, cucumber, onion, dried cranberries, beets & carrot curls. Dressings: Ranch, Balsamic

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Classic Caesar Salad

Chilled romaine lettuce, smoked bacon bits, garlic croutons, aged shredded Reggiano cheese

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Three Bean Salad w/ Sumac-Yogurt Dressing

Fava beans, red beans, black beans, cucumber, cherry tomato, roasted bell peppers, dried cranberries, feta cheese, toasted sunflower seeds

Includes choice of

☐

4 kinds of artisan bread rolls

or

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Toast: Rye, Brown, White

Served with:

Seasonal Fresh Fruit Platter & Berries

Selection of seasonal, market-fresh fruits & berries

LUNCH BUFFET



Served with soup, salad, sandwich and pasta
\$30.95 per person

SOUP

Choice of 1 soup

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Beef Goulash

Hungarian stew-style soup with aromatic spices and fire-roasted tomato base

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Moroccan Lentil & Mushroom (Vegan)

Green lentils and wild mushrooms in clear vegetable broth

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Cream of Forest Mushroom

Selection of 4 kinds of wild mushrooms, white wine & cream base

SALAD

Choice of 1 salad

☐

Organic Quinoa & Toasted Almonds

Brown & yellow quinoa, cucumber, tomatoes, Kalamata olives, red peppers, dried cranberries, cumin-honey dressing

☐

Berezan Tuscan Green Salad

Toasted sunflower seeds, cherry tomato, cucumber, onion, dried cranberries, beets & carrot curls. Dressings: Ranch, Balsamic

☐

Classic Caesar Salad

Chilled romaine lettuce, smoked bacon bits, garlic croutons, aged shredded Reggiano cheese

LUNCH BUFFET



SANDWICH

Choice of 1 sandwich

☐

Classic Reuben

House-made corned beef, slivered then layered with sautéed sauerkraut, Swiss cheese and horseradish aioli

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3 Tier Clubhouse

Layered with ham, chicken, egg & bacon, lettuce, tomato and cheddar cheese and your choice of bread: rye, brown or white

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Ultimate Berezan BLT

Center-cut smoked bacon, Swiss and Gouda cheeses, buffalo tomatoes, green leaf lettuce, truffle-lemon aioli

PASTA

Choice of 1 Pasta Dish

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Linguine Seafood Pesto

Mussels, shrimp, squid, scallops, white wine, cream & basil pesto sauce

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Fettuccini Truffle Chicken Alfredo

White truffle-scented creamy and cheesy sauce with a hint of lemon

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Spaghetti Tomato & Basil (Vegetarian)

Traditional pomodoro sauce made from fresh tomatoes, garlic, olive oil and fresh basil

All pastas are served with house-made herbed garlic bread

DINNER BUFFET



Served with a set of main dishes, salad, vegetable & starch, dinner rolls, and dessert

CARVING STATION

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Albertan Beef Roast

72 hours marinated, roasted inside round of beef

Sauces: Merlot reduction demi, mushroom sauce, chimichurri

\$36.95 per person

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Roasted Boneless Lamb Leg

Australian lamb marinated with fresh herbs, lemon and grainy mustard

Sauces: mint jelly, red wine sauce, horseradish

\$38.95 per person

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Rolled Pork Belly

BC pork rubbed with spices, dried fruits, pistachio and smoked bacon

Sauces: mushroom sauce, grainy mustard jus, horseradish

\$32.95 per person

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Holiday Roasted Turkey

Herb-butter basted whole turkey with traditional bread and sausage stuffing

Sauces: cranberry sauce, turkey gravy, honey glaze

\$33.95 per person

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Atlantic Whole Fillet Salmon

Roasted whole fillet, rubbed with fresh herbs, garlic and butter

Sauces: Chardonnay cream sauce, lemon-caper butter

\$39.00 per person

DINNER BUFFET



CHAFFING DISH STATION

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Stuffed Chicken

Chicken breast stuffed with ricotta & spinach served with fire-roasted tomato & basil cream sauce
\$31.00 per person

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Pan-roasted Rockfish

Pan-roasted rockfish wrapped with sage & prosciutto in a caper-lemon butter sauce
\$33.50 per person

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Asian Style Glazed Pork Spare Ribs

Pork riblets glazed with sesame, soy and ginger, served with Berezan coleslaw
\$34.95 per person

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Steamed Mussels

Chilean mussels simmered in white wine, butter and fresh herbs, served with house-made garlic bread
\$35.00 per person

☐

Wild Mushrooms Au Gratin (Vegetarian)

Layers of forest mushrooms, Swiss cheese, potatoes and herbs
\$30.00 per person

SALADS

Choice of 2 salads

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Austrian Warm Potato Salad

Smoked bacon, crispy onions, celery, scallions, grainy mustard dressing

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Ancient Grain Salad with Lemon-Mustard Dressing

Farro, quinoa, barley, hemp seeds, feta cheese, lemons, orange segments, toasted almonds, cherry tomatoes, Tuscan greens

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Berezan Tuscan Green Salad with Aged Balsamic Dressing

Toasted almonds, dried cranberries, grape tomato, cucumber, crispy onions, carrot-beet curls

DINNER BUFFET

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Berezan Classic Caesar Salad

Young romaine lettuce, crispy salami, garlic croutons, shredded Reggiano cheese, house-made Caesar dressing

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Roasted Winter Vegetables Salad with Sumac-Yogurt Dressing

Beets, squash, brussel sprouts, carrots, red onions, pomegranate, Tuscan greens

VEGETABLE & STARCHES

Choice of 1 vegetable

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Seasonal 3 Greens

Marinated chargrilled pencil asparagus, green beans, zucchini with toasted almonds

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Roasted Root Vegetables

Celeriac, parsnip, carrots, red beet, Spanish onions, garlic with honey & herb glaze

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Carrot Lyonnaise

Oven-roasted carrots paired with smoked bacon and caramelized onions

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Burnt Cauliflower & Broccoli with Toasted Almonds

Florets of cauliflower and broccoli seasoned with olive oil, garlic and fresh herbs

Choice of 1 starch

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Garlic & Herb Mashed Potato

Yellow potato seasoned with butter, cream, roasted garlic and fresh herbs

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Truffle Potato Wedges

Kennebec potatoes oven-roasted scented w/ white truffle oil and fresh herbs

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Potato Gnocchi

Brown butter-seared gnocchi with parmesan cheese and black pepper

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7 Grain Wild Rice w/ Dried Fruits & Nuts

Seven-grain wild rice steamed in chicken stock with butter, dried fruits, then topped with toasted almonds

DINNER BUFFET



SIDE DISH

Served with bread rolls & butter

4 kinds of artisan bread rolls & butter: pumpernickel, mill, sourdough, herb

Option for additional side dish

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House-Made Yorkshire Pudding

\$1.25 each

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Chilled Classic Coleslaw

\$1.75 per person

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Fresh Veggie Batons & Ranch

Iced red pepper, cucumber, carrots, celery
\$1.95 per person

DESSERT

Choice of 1 dessert

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Cream Brûlée

Individual house-made classic vanilla cream brûlée

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Traditional Nanaimo & Brownie Squares

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Fresh Fruit Platter

Selection of seasonal, market-fresh fruits & berries

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Assorted Squares

Pecan bars, lemon squares, raspberry tangos, meltaway bars

COFFEE & TEA STATION

Selection of herbal teas and robust coffee blend, single-serve sweeteners & creamers