



SPRING SUMMER MENU

Buffet Salads

- Arugula Salad with Pears and Toasted Hazelnuts
pink peppercorn chèvre and pear Champagne vinaigrette
- Asian Pear, Watermelon and Watercress Salad
fresh ginger dressing
- Coleslaw with Cumin, Lime and Cilantro
fresh herbs and toasted spices with Mexican flavours
- Mediterranean Pasta Salad
penne pasta, cucumbers, tomatoes, red peppers, red onions, feta and kalamata olives
- Parmesan Polenta Crouton Salad
Gruyère cheese, red bell peppers, mixed lettuces and grainy mustard tarragon dressing
- Peanut and Ginger Noodle Salad
fresh ginger, snow peas, sweet peppers and celery
- Potato Salad with Corn, Sour Cream and Cheddar
creamy dressing with aged BC cheddar and scallions
- Red Rice and Quinoa Salad with Almonds
Okanagan dried pears, almonds, pumpkin seeds and pear and raspberry dressing
- Roasted New Potato Salad with Thai Basil
grilled scallions and miso, roasted garlic and mustard dressing
- Roasted New Potato Salad with Green Olives
red onion and garlic vinaigrette
- Rotini Pasta Salad with Fresh Basil Pesto
oven-dried tomatoes and ricotta salata
- Spinach Salad with Creamy Aged Gouda Dressing
crisp Schinkenspeck, oven-roasted cherry tomatoes, sage gremolata and rustic croutons
- Spinach Salad with Fresh Mango
pineapple crisps, sunflower seeds, coconut ribbon and mint “mojito” dressing
- Spinach Salad with Roasted Cherry Tomatoes
crispy red onions, smoked bacon and roasted garlic horseradish cream dressing
- Summer Bean Salad with Fennel Seed Dressing
slow-roasted cherry tomatoes, fresh summer string beans, marinated white Tuscan beans, edamame beans and fresh basil



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Buffet Salads (continued)

Summer Greens with Mango and Spiced Almonds

watercress, fresh mango, baby spinach, mint and mango curry cream dressing

Tomato, Golden Beet and Bocconcini Platter

peppery organic greens and apple cider vinaigrette

Warm New Potato and Green Bean Salad

fresh herbs, green beans, red onion and apple cider grainy mustard dressing

West Coast Wild Rice Salad

cucumber, celery, peaches and lemon fennel dressing

Wild Greens with Carrot and Daikon

ribbons of vegetables, daikon sprouts, cucumber and sesame-sunflower dressing

Wild Greens with Grilled Artichokes

oven-dried peppers, green olive vinaigrette and garlic, rosemary and Parmesan croutons