

# Chateau Victoria Catering

## Full Service Dinner

*Served in Vista 18 ~ Harbour Room*

*For groups between 20-50 people*

*Includes fresh bread and butter and tea or coffee.*

*Please choose the same starter and dessert for everyone in your group and*

*A three-entrée selections to be offered at the time of service.*

### To Start

#### **Salads**

Baby kale and squash with fresh croutons and pancetta crisp  
Organic green salad with tomatoes, edamame beans, cucumber and house vinaigrette  
Local spinach salad with oven roasted tomatoes, padano, shaved marinated feta, vista honey and red wine vinaigrette

#### **Soups**

West coast seafood chowder ~ mussels and fresh local fish in a tomato saffron broth  
Cream of forest mushroom soup ~ local foraged wild mushrooms with a thyme crème fraîche  
Chef's daily soup creation ~ always made the day before

### Entrées

*All entrées come with roasted nugget potatoes and seasonal farm fresh vegetables*

Island raised chicken breast with organic basil pesto  
Wild pacific salmon with lemon caper butter  
BC raised boneless pork tenderloin with grainy mustard aioli  
Pemberton Meadows 6oz top sirloin steak with red wine demi (10oz available)  
Grilled and marinated Victoria made tofu  
Market fresh local fish ~ always Ocean Wise approved and in season ~ fresh never frozen  
Angus 6oz beef tenderloin with roasted shallot hollandaise

#### **Entrée Enhancements**

Sautéed garlic and white wine prawns  
Sautéed mushrooms

### Desserts

Chocolate truffle tart with vanilla whipped cream  
Warm pecan pie with vanilla bean ice cream  
Wild berry croissant bread pudding with caramel sauce  
Vista 18's daily dessert creation