

STONE'S THROW *Café*

Catering Menu

Breakfast

Baker's Basket

ASSORTED MUFFINS AND PASTRIES WITH BUTTER AND COFFEE

\$6.00/PERSON

The Continental

Assorted muffins, and pastries, fresh seasonal fruit and yogurt

With butter, preserves and coffee

\$9.00/PERSON

The Classic

Farm fresh scrambled eggs, house smoked bacon, plump country sausage and pan fries

\$12.00/person

Early Draw Breakfast Buffet

Farm fresh scrambled eggs, Pancakes with syrup, smoked bacon, plump country sausage, pan fries and coffee

\$16.00/person

Chef's Omelet Station

Omelets made to order with fresh ingredients that may include:

Smoked Canadian bacon, tri-coloured peppers, hothouse tomatoes, mushrooms, scallions, Mediterranean trio, chorizo, cheddar or feta cheese

As an addition to any of the above breakfast menus

\$5.00/person

Lunch and Lighter Meals

Gourmet Premium Sandwich Platter

European style sandwiches or premium wraps with a daily soup or salad, potato chips, pickle platter and assorted dessert squares

\$15.00/person

Beef on a Bun

Slow roasted tender AAA beef au jus served with salad of your choice, potato chips, pickle platter and assorted dessert squares

\$16.00/person

Pulled Pork Sandwich

Slow cooked pork butt with our signature Bbq sauce with coleslaw, salad of your choice, potato chips, pickle platter and assorted dessert squares

\$16.00/person

Build your own sandwich platter

Choice selection of meats, cheese and complimented with leaf lettuce, cucumber, tomato, Bermuda onion, egg salad, salmon salad and condiments

Served with your choice of soup or salad and assorted dessert squares

\$15.00/person

Chile con Carne

with corn bread, a salad of your choice and assorted dessert squares

\$16.00/person

Tijuana Taxi Taco Station

Seasoned beef or vegetarian taco mix with soft and hard tortillas, guacamole, salsa, sour cream, cheese and jalapeños

\$15.00/person

Farmer's Market Garden Salad Bar

A variety of lettuce, choice vegetables, chick peas, edamame, seeds and nuts, pickled beets and olives, eggs, cottage cheese, chilled grilled chicken and artisan breads

\$16.00/person

Bombay Butter Chicken

Served with basmati rice pilaf, seasonal vegetable or salad of your choice

\$16.00/person

Italian Pasta Bar

tortellini and penne pastas, Bolognese sauce and roast garlic Alfredo, salad of your choice and garlic toast

\$16.00/person

Grilled West Coast Wild salmon or Chicken Paillard

Served with your choice of two salads

\$18.00/person

Barbecued Chicken

Grilled and smothered in our own Bbq sauce served with potato salad, coleslaw, and dinner rolls

\$18.00/person

Greek Chicken Souvlaki

Grilled chicken skewers with rice pilaf, Greek salad, tzatziki, and Pita

\$18.00/person

Elegant Dinner Buffets

(Prices do not include sides, salads or desserts)

Roast beef au jus with Yorkshire pudding and horseradish \$18.00/person

Prime Rib of Beef with Yorkshire pudding and horseradish \$24.00/person

Maple Dijon crusted Festive ham with grilled pineapple salsa \$20.00/person

Roast Pork, porcetta style with garlic, herbs and apple sauce \$9.00/person

Baked West Coast Salmon with Lobster Pernod sauce \$22.00/person

Greek marinated chicken with yogurt, garlic, lemon and oregano \$18.00

Chicken Breast Supreme with exotic mushroom cream sauce \$18.00/person

Rotini with Chorizo sausage and chicken in a tomato basil sauce \$15.00/person

Beef Bourguignon with caramelized silver skinned onions \$16.00/person

Lasagna Bolognese or vegetarian served with garlic toast \$15.00/person

Roasted Turkey with pan gravy and sage stuffing \$20.00/person

Grilled NY Striploin steak with sautéed mushrooms \$24.00/person

Red Thai Butternut Squash Curry \$8.00/person

Eggplant Parmigiano \$10.00/person

Side Dishes

Mashed or roast garlic mashed potato \$2.00/person

Steamed Red Bliss potatoes with dill butter \$2.00/person

Greek roasted lemon potatoes \$2.00/person

Roasted potatoes with rosemary oil and sea salt \$2.00/person

Scalloped potatoes pavé \$3.00/person

Basmati rice pilaf \$1.50/person

California brown rice pilaf \$1.75/person

Porcini mushroom risotto with truffle oil \$3.00/person

Baked potato with the "works" \$3.00/person

Seasoned vegetable medley \$3.00/person

Oven roasted root vegetables \$3.00/person

Cauliflower Mornay \$3.50/person

Roasted fennel and carrot \$3.00/person

Steamed broccoli with Stilton cream \$3.50/person

Roasted cauliflower with lemon and parmesan \$3.00/person

Green beans with honey, lemon and Dijon \$3.00/person

Carrot and peas \$2.75/person

Steamed or roasted asparagus with lemon butter \$3.50/person

Artisan Bread display and assorted butters \$2.00/person

Pickle and olive tray \$2.00/person

Salads

Mandarin Ranch with broccoli, cauliflower, red onion, raisins and mandarin orange \$2.00/person

Market garden salad composed with our house dressing \$1.50/person

Classic Caesar salad with house made croutons \$1.50/person

Red beet and Bermuda onion \$1.75/person

Pasta salad with sun dried tomato pesto, olives, artichokes and bell pepper \$2.00/person

Caprese salad with tomatoes, basil, bocconcini cheese and balsamic vinaigrette \$3.00/person

Greek Village salad \$2.50/person

House potato salad \$1.50/person

Spinach salad with red onion, berries, feta cheese, toasted seeds and raspberry vinaigrette \$2.25/person

Chickpea and Quinoa tabbouleh with kale, tomato, onion, parsley and preserved lemon herb dressing \$2.00/person

Mexican black bean and corn salad with bell pepper, cilantro, red onion with a chipotle dressing \$2.00/person

Thai noodle salad \$1.50/person

Tomato, basil and red onion with balsamic vinegar \$1.50/person

Watermelon and feta salad with red onion and mint \$2.00/person

Desserts

Assorted cakes \$4.00/person

Assorted Dessert Bars \$3.50/person

Assorted pies \$5.00/person

Cookies \$1.50/person

Chef's dessert table including an assortment of cakes, mousse and crème Brûlée Fresh fruit display \$7.50/person

Platters and Food Displays

International and Domestic Cheese Board

Served with fruit and gourmet crackers \$75.00

Italian Antipasto Display

Grilled marinated vegetables, charcuterie, bruschetta, olive tapenade and a bread basket \$75.00

Jumbo Iced Prawns with cocktail sauce \$90.00

Market Fresh vegetable Crudités with roasted red pepper dip \$40.00

Greek Mezze Display

Spanikopita, hummus, dolmades, olives, Lamb Kefte (meatballs), grilled seafood salad and pita bread \$95.00

Spanish Tapas Display

Shrimp and chorizo, mussels, ham croquettes, marinated mushrooms, bacon wrapped chicken liver, octopus and potato \$105.00

Mexican Nine layer Dip with tortilla chips \$35.00

Hummus Dip with pita \$25.00

Pacific Coast Crab, Artichoke and spinach Dip with tortilla chips \$45.00

Fresh fruit and berry platter \$60.00

Fresh Oyster on the half shell market price

Artisanal Charcuterie Board

A variety of deli meats, cheese, pate, gherkins, breads and mustards \$85.00

Appetizers

Chicken Wings Buffalo, Honey garlic, sweet Thai, teriyaki, lemon pepper. Jerk \$14.00/doz.

Brew Bones dry garlic ribs with lime salt \$14.00/lb

Vegetable Spring Rolls with sweet Thai chili sauce \$12.00/doz.

Spanikopita with tzatziki \$14.00/doz.

Stone Throw's Mini Sausage Rolls \$12.00/doz.

Strait of Georgia Petit Crab Cakes with Old Bay aioli \$20.00/doz.

Thai Coconut Curry Turkey Meatballs \$14.00/doz.

Swedish Meatballs \$13.00/doz.

Lamb Kofta Meatballs with tzatziki \$15.00/doz.

Corn Fritters with cheddar and jalapeño and chipotle dip \$12.00/doz.

Oyster Rockefeller with spinach, parmesan and Pernod \$45.00/doz.

Vegetable Pakoras with mango chutney \$12.00/doz.

Bacon wrapped Scallops \$18.00/doz.

Balinese Chicken Satay Skewers with Cashew Sauce \$24.00/doz.

Malaysian Lemongrass Beef Skewers with peanut sauce \$24.00/doz.

Jamaican Jerk Pork or Chicken Skewers with Fresh Pineapple \$24.00/doz.

Crab stuffed Mushrooms \$18.00/doz.

Spiced Beef Empanadas with salsa verde \$20.00/doz.

Okanagan Forest Mushroom Turnovers \$18.00/doz.

Double Baked Mini Potatoes cheddar, sour cream, bacon \$24.00/doz.

Tuna Poke served in crispy wonton cups \$22.00/doz.

Tomato Barquete with whipped goat cheese and sun dried olive fondant \$14.00/doz.

Thai Coconut Mussels Half Shell with Thai basil oil \$15.00/doz.

Duck a l'orange crostini with pea shoot \$20.00/doz.

Rare beef crostini with caramelized onion and goat cheese \$20.00/doz.

Truffle scented Saffron Risotto Galette & pan seared Scallop \$24.00/doz.

Oven dried tomato bruschetta basil, garlic, capers \$18.00/doz.

Mini Éclairs with smoked salmon, spicy tuna or Foie gras mousse \$30.00/doz.

5 Spice Duck Confit Taco Banh Mi Slaw and pickled jalapeño crema \$24.00/doz.

High Tea Sandwiches a selection of gourmet finger sandwiches \$18.00/doz.

Caprese Skewers cherry tomato, bocconcini cheese, pesto \$18.00/ doz.

Blackened Bistro Shrimp chipotle cream, cucumber vase \$24.00/doz.

Smoked Salmon Lox pumpernickel, salmon roe, dill cream micro greens \$26.00/doz.

Croque Madame truffle mascarpone, Parma ham, quail egg \$30.00/doz.

Gazpacho Shots grilled octopus, asparagus \$30/doz.

Curried Chicken Vol au Vent Okanagan apple \$24.00/doz.

Salmon Tartar dill, endive pedal \$24.00/doz.

Ahi Tuna avocado, pico de gallo wonton crisp \$24.00/doz.