



THE UNION CLUB

OF BRITISH COLUMBIA

DINNER MENUS

SERVED, PLATED DINNER

You choose 3 courses, extra course 6.95. You choose 1 item per course for your event.
All menus include freshly baked Artisan breads.

SOUPS & SALADS

- Smoked Cod & Tomato Chowder Italian parsley
- Cream of Wild Mushroom Soup tarragon cream
- Roasted Squash Bisque nutmeg crème fraiche
- Spinach Salad asiago crisps, bacon, sautéed woodland mushrooms, sliced egg, creamy herb dressing
- Caesar Salad marble rye croutons, parmesan cheese, creamy garlic dressing, asiago cheese and lemon
- Market Greens Island tomatoes, julienne carrots, cucumber with white balsamic & maple vinaigrette

ENTREES

- Grilled Sterling AAA Beef Tenderloin woodland mushrooms, red wine reduction 52
- Garlic & Dijon Crusted Half Lamb Rack natural jus, green asparagus sauté 59
- Local Vancouver Island Pan Seared Halibut tomato artichoke salsa, lime butter sauce 50
- Stuffed Chicken Breast fontina cheese & leek stuffing, roasted pear chutney, natural jus 43
- White Wine Poached Wild Salmon Fillet roasted pepper ragout, crispy leeks & sweet corn 45
- Chef's Choice Vegetarian Entree 40

DESSERTS

- Mocha Crème Brule semi-sweet chocolate, espresso coffee, Kahlua, hazelnut biscotti
- White Chocolate & Raspberry Bread Pudding served warm with vanilla custard sauce
- Carrot Cake moist layered cake with traditional cream cheese icing
- Triple Chocolate Mousse chocolate garnish, candied pecans, maple anglaise
- Crème Caramel coriander shortbread, fresh citrus, rich caramel sauce
- Tiramisu espresso custard sauce, vanilla tuile, fresh mint

Substitute for an additional \$3.95

Artisan Cheese & Fruit cheddars, semi-ripe, blues and cream cheeses, crostinis, grapes

INCLUDES

freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

Should You Require a Choice of Main Course, the additional charge per person will be:

Two entrees plus Chef's choice vegetarian:

If breakdown provided 3 business days prior to the event	4.00
If selected at the event	10.00

SERVED, PLATED DINNER

The following hot and cold appetizers may be added any dinner menu to create a four, five or six course dinner...

Cold Appetizers

Tomato, Bocconcini and Island Basil Carpaccio 8.00
frizee greens, champagne, roast shallot & grapeseed oil dressing

Cognac Pate 8.00
cumberland sauce, garlic rubbed crostini, pickled red onion salad & watercress

Jumbo Prawn Cocktail 10.00
bouillon poached jumbo prawns, marie rose sauce, gem lettuce, pea shoots, Yuzu and mirin dressing

Smoked Wild BC Salmon 15.00
thinly sliced on dark rye, with cream cheese and Saanich greens

Hot Appetizers

Lox Smoked Salmon & Asparagus Flan 7.00
sliced wild BC smoked salmon, flaky pie pastry, green asparagus

Swiss Raclette & Leek Strudel 7.00
locally grown spring greens, yellow onion soubise, chive oil

Pan Seared Crab Cakes 15.00
shaved fennel salad, sweet chili & orange butter sauce

Savory Pear Gillette 8.00
red quinoa, walnut and pumpkin timbale, mustard greens, cinnamon spiced vinaigrette

EXCEPTIONAL VALUE

Served 3 course meal

Chef's Choice Soup
Chef's Choice Chicken Entrée
Chef's Choice Dessert
Tea & Coffee

Or

Chef's Choice Salad
Chef's Choice Salmon Entrée
Chef's Choice Dessert
Tea & Coffee

\$34.94 per person

A choice of entrees is not available with these two menus.

DINNER BUFFET

54.00 (minimum of 50)

Includes: Fresh Baked Artisan Breads, Pickle Platter, Seasonal Vegetables and Basil Dip,
Smoked Fish Platter & Atlantic Baby Shrimp with Cocktail Sauce

Choose Five Seasonal Salads:

Market Greens house-made white balsamic and maple vinaigrette

Spinach Salad roast mushrooms, red onion and vine-ripened tomato

New Potato Salad mild grainy mustard dressing, egg and slivered scallions

Mediterranean Salad feta cheese, kalamata olives, bell peppers, red onions, cucumbers and herb vinaigrette

Tomato & Bocconcini Salad balsamic reduction and local Island basil

Curried Couscous dried fruit, mint and lemon vinaigrette

Waldorf Salad crisp celery root, apples, grapes and toasted walnuts in a creamy herb dressing

Chilled Penne Pasta Salad tender garden vegetables, local herbs and a creamy lemon aioli dressing

Quinoa Salad quinoa and roasted vegetables

Caesar Salad marble rye croutons, parmesan cheese, creamy garlic dressing, asiago curls and lemon wedges

Buffet Includes: Seasonal Vegetables, Rice and Potatoes

Choose Two of the Following:

Apricot, Fig & Pear Stuffed Pork Loin sauerkraut & grainy mustard cider sauce

Grilled Chicken Breast roasted sweet southwestern corn and lime salsa, smoked mesquite tomato sauce

Grilled Salmon fresh leeks, lemon and herb butter sauce with crispy pastry fleurons

Roasted Glazed Lamb Leg tender marinated lamb with a rich minted demi glaze

Rosemary & Garlic Rubbed Sterling AAA Alberta Beef Sirloin mushrooms, brandied peppercorn sauce

Pan Seared Ling Cod local shell fish, white wine and thyme cream sauce

Grilled Vegetable Lasagna spinach, gilled vegetables, ricotta cheese and asiago with a smoked tomato sauce

Chicken Vegetable Curry mild coconut curry cream sauce with poppadum and mango chutney condiment

Buffet Includes One of the Following Chef Carved Stations:

Prime Rib of Beef beef au jus and three peppercorn sauce

Honey Glazed Ham with sweet mustard sauce

Coulibiac of Salmon pastry-wrapped salmon fillet, stuffed with egg and mushrooms, horseradish and dill sauce

DINNER BUFFET

Choice of One Plated Dessert:

Mocha Crème Brulee

semi-sweet chocolate, espresso coffee, Kahlua, hazelnut biscotti

White Chocolate and Raspberry Bread Pudding

served warm with vanilla custard

Carrot Cake

moist layered cake with traditional cream cheese icing

Crème Caramel

coriander shortbread, fresh citrus, rich caramel sauce

Tiramisu

espresso custard sauce, vanilla tuille, fresh mint

Includes: freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

Substitute for an additional 3.95

Artisan Cheese & Fruit including cheddars, semi-ripe, blues and cream cheeses, crostini and grapes

Dessert Buffet (when ordered to accompany your Dinner Buffet)

A selection of cakes, assortment of dessert squares, profiteroles, whipped cream 7.95

A selection of buffet cakes, crème caramel, French pastries, assortment of dessert squares, fresh baked pies, profiteroles, whipped cream, seasonal fruit with semi-sweet chocolate fondue 9.95

DINNER BUFFET

Chef Attended Carving Stations

Roasted AAA Top Sirloin of Beef	10.00
Yorkshire pudding, beef au jus and peppercorn sauce	
Dijon & Honey Glazed Bone in Ham	10.00
with cider sauce	
Roasted Leg of Lamb	14.00
minted lamb sauce	
Wild Salmon Coulbiac	10.00
wild salmon fillet wrapped in pastry, stuffed with egg, mushrooms, mild horseradish and dill sauce	
Roasted Fraser Valley Turkey	10.00
sage stuffing, rich turkey gravy	

Cold Buffet Enhancements

Smoked Salmon (Lox) Platter	10.00
lemons, capers and red onions	
Smoked Fish Platter	8.00
barbecue salmon tips, candied salmon nuggets, pepper smoked mackerel	
Assorted Seafood Mirror	10.00
seared albacore tuna, poached salmon, herring roll mops, local halibut, marinated prawns	