



lunch menu

lunch menu content

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lunch

menu

plated lunches for tableside service



All plated lunches include fresh baked bread & butter

first course selections (choose 1)

Roasted Tomato Bisque, Basil Crostini
 Carrot & Ginger Soup, All Spice Croutons
 West Coast Seafood Chowder
 Spring Garlic & Leek Soup, Curry Oil

Romaine Hearts, Shaved Grana Podano, Garlic Crouton
 Baby Lettuce Greens, Seasonal Vegetable Garnish, Balsamic Dressing
 Vine-ripened Tomato & Burrata Cheese, Balsamic Reduction, Merlot Vinaigrette
 Grilled B.C. Mushrooms, Parmesan Frico, Champagne Vinaigrette

entrée selections (choose 1)

-  Mission B.C. Rainbow Trout Fillet, Artichoke Caponata, Lemon Couscous 35~
 Fire-grilled Chicken Breast, Green Tea Jus, Garlic Mashed Potatoes 34~
 Marinated Top Sirloin Steak, Horseradish Jus, Lyonnaise Potatoes 36~
 Baked Wild Sockeye Scallopini, Wok Sesame Vegetables, Udon Noodle 35~

dessert selections (choose 1)

Italian Lemon Tart, Blueberry Sauce
 Rocky Road Milk Chocolate Brownie
 Chocolate and Orange Crème Brulée, Bailey's Cream
 Field Berry Cheesecake, White Chocolate Sauce

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

cold beverage on the side

Soft Drink Assortment, single serving	3.50~ each
Bottled Fruit Juice Assortment, single serving	4~ each
Bottled Iced Tea & Lemonade Assortment, single serving	4~ each
Bottled Water, single serving	3.50~ each



lunch

menu

buffet lunches

the italian

Romaine Salad, Cannellini Beans, Vine-ripened Tomatoes
Shaved Grana Padano, Crispy Pancetta

Panzanella Salad, Caponatta Dressing

Tomato & Bocconcini Salad
Basil Dressing

Herb Papardelle, Wild Mushrooms, Bocconcini

Saffron Orzo Pasta, Grilled Balsamic Vegetables, Truffle Oil

Chicken Piccata, Lemon Butter Sauce

Garlic Grilled Ciabatta

Assorted Italian Cookies

Citrus Parfaits

Tiramisu

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

35~ per guest
For a minimum of 25 guests




lunch

menu

buffet lunches cont.

back to bc

Baby Leaf Salad
Seasonal Garnishes

 Pasta Salad, Baby Shrimp
Lemon Basil Dressing

Kitsilano Garden Vegetable Salad

 Poached Butter Fish, Butter Citrus Dill Glaze

Roasted Chicken Breast, Cipollini Onion & Shiitake, Sherry Cream

Jasmine Rice Pilaf

Fresh Garden Vegetables

BC Fruit Cobbler (Gluten Free)

Chocolate Mousse Parfaits

New York Style Cheesecake, Berry Compote

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

37~ per guest
For a minimum of 25 guests



lunch

menu

buffet lunches cont.

chopstick

Miso Soup with Tofu & Spring Onions

Asian Green Salad, Oriental Dressing

Oriental Salad with Crispy Noodles

Thai Style Cucumber Salad

Vegetable Spring Roll, Plum Sauce

Gingered Beef with Broccoli

Teriyaki Chicken Stir Fry

Vegetable Chow Mein

Fried Rice

Fortune Cookies, Green Tea Trifle & Ginger Snap Cookies

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

37~ per guest

For a minimum of 25 guests



lunch

menu

buffet lunches cont.

the mexican

Spinach Salad, Roasted Red Peppers & Chilatas
Grapefruit Vinaigrette

Roasted Corn, Black Bean & Cactus, Cilantro Dressing

Spanish Onion & Tomato Salad, Avocado Dressing

Ancho Vegetable Stew

 Banana Leaf Steamed Snapper, Coconut Cream

Chicken Fajitas
Chili-seasoned Chicken, Crisp Lettuce, Sour Cream Salsa
Guacamole, Fresh Tomatoes & Shredded Cheese

Spanish Rice Pilaf

Key Lime Pie

Coconut Macaroons

Housemade Churros, Mojito Sauce

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

37~per guest

For a minimum of 25 guests



lunch

menu

buffet lunches cont.

the upscale diner

Wedges of Iceberg Lettuce, Crisp Bacon, Crumbled Bleu Cheese, Savoury Ranch

Creamy Traditional Cole Slaw

Marinated Bean Salad

Steak & Frites, Housemade Steak Sauce

Rosemary & Garlic Whole Roasted Chicken, Pan Jus

Baked Macaroni & Cheese

Glazed Carrots & Peas

Fruit Crumble (Gluten Free)

Chocolate Cakes, Ganache Icing

Warm Chocolate Chunk Cookies

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

37~ per guest

For a minimum of 25 guests



lunch menu

sandwich lunch buffet

soups (choose 1)

Roasted Tomato Bisque
Carrot & Ginger, All Spice Croutons
Beef Vegetable with Barley
Cream of Broccoli & Cheddar Cheese

salads (choose 3)

Spinach Salad, Mushrooms, Shaved Red Onion, Feta Cheese, Balsamic Dressing
Garden Greens, Seasonal Vegetable Garnish, Two Dressings
Cucumber, Tomato & Goat Cheese Salad
Cheese Tortellini, Creamy Pesto Sundried Tomato Dressing
Marinated Beet Salad, Mandarin Oranges & Endive
Baby Potato, Light Dill & Chive Dressing

sandwiches (choose 4)

Italian Sub Dagwood
Marinated Vegetables, Gruyère Cheese, Whole Wheat Wrap
Black Forest Ham & Swiss, Potato Baguette
Roasted Chicken & Bacon, Arugula, Creamy Ranch, Wrap
Seafood Salad, Lemon Cream Cheese, Grilled Foccacia
Tomato, Bocconcini, Basil Wrap
Roasted Turkey, Provolone, Avocado Mayo, Croissant
Shaved Roast Beef, Creamed Boursin, Onion Marmalade, Crusty Ciabatta

dessert

Assortment of Tarts, Squares & Mousse

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

29~ per guest
For a minimum of 25 guests



lunch

menu

lunch on the run

(1 sandwich per boxed lunch)

In keeping with Whistler's environmental prowess, this lunch is presented in a completely biodegradable container – we even use wooden cutlery!

sandwich selection (choose 3)

Italian Sub Dagwood

Marinated Vegetables, Gruyère Cheese, Whole Wheat Wrap

Black Forest Ham & Swiss, Potato Baguette

Roasted Chicken & Bacon, Arugula, Creamy Ranch Wrap

Seafood Salad, Lemon Cream Cheese, Grilled Foccacia

Tomato, Bocconcini, Basil Wrap

Roasted Turkey, Provolone, Avocado Mayo, Croissant

Shaved Roast Beef, Creamed Boursin, Onion Marmalade, Crusty Ciabatta

accompaniments (choose 1)

Cucumber, Tomato & Goat Cheese Salad

Cheese Tortellini, Creamy Pesto Sundried Tomato Dressing

Baby Potato, Light Dill & Chive Dressing

Bag of Kettle Chips

Banana

Housemade Dessert Square

21~ per guest