



## **CONTINENTAL BREAKFAST**

(tax & gratuity not included)

**\$12.00 per person**

MUFFINS, CROISSANTS, PASTRIES

TOAST- MULTIGRAIN & SOURDOUGH WITH PRESERVES

GRANOLA, MUESLI AND YOGURT

FRESH BERRIES

JUICE BAR (ORANGE, CRANBERRY AND APPLE)

COFFEE AND TEA STATION

## **REFRESHER OPTIONS**

### **Recommended Morning Refreshers**

FRESH BAKED COOKIES	\$3/PP
FRESH BAKED MUFFINS	\$3/PP
FRESH FRUIT PLATTER	\$4/PP
FRESH BAKED MUFFINS & COFFEE	\$4/PP

### **Recommended Afternoon Refreshers**

FRESH FRUIT PLATTER	\$4/PP
ARTISAN CHARCUTERIE BOARD	\$6/PP
FRESH VEGETABLE PLATTER	\$5/PP
FRESH CHEESE AND GRAPES PLATTER	\$6/PP



## **FRESH START BREAKFAST BUFFET**

(tax & gratuity not included)

**\$15.99 per person**

WESTERN SCRAMBLED EGGS

PAN ROASTED HASHBROWNS

FRENCH TOAST WITH WARM MAPLE SYRUP

DANISH, CROISSANT PLATE

TOAST- MULTIGRAIN & SOURDOUGH WITH PRESERVES

FRESH FRUIT PLATE

### **CHOICE OF (SELECT 2):**

HAM, BACON OR BREAKFAST SAUSAGE

*Breakfast Buffet includes Coffee & Tea Service*

### **ADDITIONAL OPTIONS:**

ADD EGGS BENEDICT	\$2.00/PER PERSON
ADD ADDITIONAL MEAT OPTION	\$1.50/PER PERSON
ADD JUICE BAR (APPLE, CRANBERRY, ORANGE)	\$2.00/PER PERSON
ADD CHEF ATTENDED OMLETTE STATION	\$4.00/PER PERSON
ADD YOGURT, GRANOLA & FRESH BERRY STATION	\$3.00/PER PERSON



## **19<sup>th</sup> HOLE LUNCH BUFFET**

(tax & gratuity not included)

**\$16.99 Per Person**

### **SALADS (SELECT 2):**

RANCHERS CAESAR | marble rye croutons, fresh parm, garlic caesar salad dressing

SWEET & SAVOURY POTATO | applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette

OKANAGAN GREENS | sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig and almond Wafer

SICILIAN PASTA SALAD | sundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing

NAPA VALLEY SLAW | traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette

TRADITIONAL TOSSED | tuscan greens with seasonal garden vegetables

### **ENTREES (SELECT 2):**

ROAST BEEF, HAM AND TURKEY SANDWICHES

THAI SWEET CHILI CHICKEN WRAPS

VEGETARIAN SANDWICHES AND WRAPS

ITALIAN DELI SUB

SALAD SANDWICHES | tuna, egg salad & chicken salad

### **SOUPS (SELECT 2):**

ROASTED TURKEY NOODLE

CREAM OF TOMATO & FRESH BASIL

CREAM OF BROCCOLI & AGED CHEDDAR

VEGETABLE MINISTRONE

*\* Gluten free bread available for additional charge*

### **Additional Option Items:**

*Add Nonalcoholic drinks package for \$2.50 per person*



## **SUMMER BBQ BURGER BUFFET**

(tax & gratuity not included)

**2 Proteins: \$19.00**

**3 Proteins: \$24.00**

### **STARTERS (SELECT 2):**

RANCHERS CAESAR | marble rye croutons, fresh parm, garlic caesar salad dressing

SWEET & SAVOURY POTATO | applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette

OKANAGAN GREENS | sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig and almond Wafer

SICILIAN PASTA SALAD | sundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing

NAPA VALLEY SLAW | traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette

TRADITIONAL TOSSED | Tuscan Greens with seasonal garden vegetables

### **ENTREES (SELECT 2-3):**

BEEF BURGER | 6oz prime rib burger

CHICKEN BURGER | flame grilled chicken breast

SALMON BURGER | 5oz pacific steelhead fillet

VEGETARIAN BURGER | our beyond beef burger patty made from peas & beets

CHARELSTON PULLED PORK | in house smoked pulled pork with carolina BBQ sauce

TEXAX BBQ PULLED BEEF | slow roasted beef, tangy texas BBQ sauce

### **ACCOMPANIMENTS (SELECT 1):**

ROASTED POTATO WEDGES

HERB ROASTED BABY POTATOES

SEASONAL VEGETABLES

TRADITIONAL FRENCH FRIES

*\* All Burgers include a selection of fresh toppings of Cheese, Lettuce, Tomato, Onions, Condiments and Fresh Kaiser Rolls*

*\* Additional Charges for Sautéed Onions, Mushrooms and bacon \$1.00 each*

Lunch Buffet served with Fresh Rolls & Coffee Tea Service

### **Additional Option Items:**

*Add Nonalcoholic drinks package for \$2.50 per person*



## **PREMIUM BBQ LUNCH BUFFET**

(tax & gratuity not included)

**1 Protein: \$22.99**

**2 Proteins: \$25.99**

### **STARTERS (SELECT 2):**

RANCHERS CAESAR | marble rye croutons, fresh parm, garlic caesar salad dressing

SWEET & SAVOURY POTATO | applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette

OKANAGAN GREENS | sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig and almond Wafer

SICILIAN PASTA SALAD | sundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing

NAPA VALLEY SLAW | traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette

TRADITIONAL TOSSED | tuscan greens with seasonal garden vegetables

### **ENTREES (SELECT 1-2):**

5oz SIRLOIN STEAK WITH SAUTEED MUSHROOMS

BBQ FLAME GRILLED CHICKEN BREAST

BBQ FLAME GRILLED PORK CHOP

SPICY HELMUT'S SAUSAGE KITCHEN ITALIAN SAUSAGES

STUFFED VEGETARIAN PORTOBELLO MUSHROOM

### **ACCOMPANIMENTS (SELECT 2):**

ROASTED POTATO WEDGES

SEASONAL VEGETABLES

TRADITIONAL FRENCH FRIES

GARLIC MASH POTATOES

*Lunch Buffet served with Fresh Rolls & Coffee Tea Service*

### **Additional Option Items:**

*Add Nonalcoholic drinks package for \$2.50 per person*



## **ITALIAN DINNER BUFFET**

(tax & gratuity not included)

**1 Entree: \$27.00**

**2 Entrees: \$32.00**

### **STARTERS (SELECT 2):**

RANCHERS CAESAR | marble rye croutons, fresh parm, garlic caesar salad dressing

SWEET & SAVOURY POTATO | applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette

OKANAGAN GREENS | sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig and almond Wafer

SICILIAN PASTA SALAD | sundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing

NAPA VALLEY SLAW | traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette

TRADITIONAL TOSSED | Tuscan Greens with seasonal garden vegetables

### **PASTAS (SELECT 2 PASTAS & 2 SAUCES):**

#### **PASTA:**

PENNE

LINGUINE

PAPPARDELLE

BOWTIE

BRAISED SHORT RIB RAVIOLI

CHEESE TORTELLINI

#### **SAUCE:**

CHARDONNAY PARMESAN CREAM

HOUSE MADE MARINARA

WILD MUSHROOM ALFREDO

PESTO, GARLIC & OLIVE OIL

MEDITERRANEAN (artichoke, SD Tomato, Olive)

ROSE SAUCE

\*Gluten Free Noodles available \$3.00/Per Person Surcharge

### **ENTREES (SELECT 1-2):**

HELMUTS SAUSAGE CO. ITALIAN SAUSAGES | Spanish onions & sautéed peppers

HOUSE MADE MEATBALLS IN MARINARA | Fresh basil & parmesan cheese

CHICKEN PARMESAN | Panko & Parm crusted, Fresh Marinara and Provolone

FIRE GRILLED CHICKEN | herbs de Provence, Chardonnay Beurre blanc

*Buffet served with Garlic Bread, Assorted Desserts and Coffee/Tea Station*



## **PREMIUM DINNER BUFFET**

(tax & gratuity not included)

**2 Entrees: \$32.00**

**3 Entrees: \$38.00**

### **STARTERS (SELECT 2):**

RANCHERS CAESAR | marble rye croutons, Fresh Parm, Garlic Caesar salad dressing

SWEET & SAVOURY POTATO | Applewood bacon, herbs, scallion, fresh lemon & maple-Dijon vinaigrette

OKANAGAN GREENS | Sundried Cranberries, Mandarin Oranges, Feta, Toasted Pumpkin Seeds, Fig and Almond Wafer

SICILIAN PASTA SALAD | Sundried Tomatoes, Artichoke, Eggplant, Kalamata Olives, Feta, Olive Balsamic Dressing

NAPA VALLEY SLAW | Traditional Cabbage Slaw, Sun-Dried Berries, Sweet Apple Cider Vinaigrette

TRADITIONAL TOSSED | Tuscan Greens with seasonal garden vegetables

### **ENTREES (SELECT 2-3):**

CHEF'S CARVED ROAST BEEF | fresh rosemary, horseradish & Mission Hill natural red wine jus

CRISPY SKIN BC SALMON | heirloom tomatoes, arugula and fresh pesto

FLAME GRILLED CHICKEN BREAST | herbs de provence, chardonnay beurre blanc

BBQ BACK RIBS | slow braised maple bourbon BBQ sauce

BRAISED SHORT RIB RAVIOLI | wild mushroom, spinach and fresh parm

BBQ NY STRIPLOIN | chef attended BBQ

### **ACCOMPANIMENTS (SELECT 2):**

ROASTED POTATO WEDGES

HERB ROASTED BABY POTATOS

SEASONAL VEGETABLES

WILD MUSHROOM RICE PILAF

GARLIC MASH POTATOES

Dinner Buffet served with Fresh buns and rolls, Dessert & Coffee/Tea Service

Additional Option Items:

*Add Nonalcoholic drinks package for \$2.50 per person*