

STEAMWORKS



Banquet Menu 1

Freshly Baked Artisan Bread

Tomato & Basil Soup
shaved asiago & house croutons

~or~

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Portobello & Shiitake
Mushroom Linguini
roasted roma tomato basil sauce
& parmesan cheese

~or~

Wild B.C. Salmon Wellington
white wine creamy tarragon sauce

~or~

Grilled Angus Sirloin
grilled medium rare
brandy black peppercorn sauce

Premium Vanilla Bean Ice Cream
fresh strawberries, roasted almonds

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$30.00/person

Banquet Menu 2

Freshly Baked Artisan Bread

Tomato & Basil Soup
asiago cheese & house croutons

~or~

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Mediterranean Rigatoni
kalamata olives, scallions, tomato basil sauce,
goat's cheese

~or~

Grilled B.C. Wild Salmon
fresh dill cream sauce

~or~

Grilled Angus Sirloin
grilled medium rare
brandy black peppercorn sauce

Belgian Dark Chocolate Espresso Mousse
callebault chocolate shavings, roasted almonds

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$35.00/person

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Banquet Menu 3

Freshly Baked Artisan Bread

Cream of Asparagus Soup
danish blue cheese, roasted asparagus tips

~or~

Crisp Romaine Caesar Salad
garlic croutons, fresh parmesan

Cedar Plank Salmon
sweet soy marinated west coast wild salmon

~or~

Grilled Fraser Valley Chicken Breast
three mushroom demi sauce

~or~

Grilled Angus Striploin
grilled medium rare
brandy black peppercorn sauce

New York Style Cheesecake
house caramel sauce

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$40.00/person

Banquet Menu 4

Freshly Baked Artisan Bread

Cream of Asparagus Soup
danish blue cheese, roasted asparagus tips

~or~

B.C. Smoked Salmon Salad
guacamole, mesclun greens, balsamic dressing

Grilled Fresh Halibut Filet
creamy tomato & fresh tarragon sauce

~or~

Dijon Marinated Chicken Breast
sundried tomato & roasted garlic demi

~or~

Grilled Beef Tenderloin
grilled medium rare
portobello, shiitake, button mushroom,
fresh thyme demi

Espresso Tiramisu
rich dark callebault chocolate sauce

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$45.00/person

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Lunch Banquet Menu 1

Freshly Baked Artisan Bread

Tomato & Basil Soup
shaved asiago, garlic croutons
~or~

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Portobello & Shiitake Mushroom Linguini
fresh tomato basil sauce, parmesan cheese
~or~

Grilled Fraser Valley Chicken Breast
sundried tomato roasted garlic chicken demi
~or~

Wild B.C. Salmon Wellington
white wine creamy tarragon sauce

Premium Vanilla Bean Ice Cream
fresh strawberries & roasted almonds

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$22.00/person

Lunch Banquet Menu 2

Freshly Baked Artisan Bread

Tomato & Basil Soup
shaved asiago, garlic croutons
~or~

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Authentic Indian Butter Chicken
naan bread, lemongrass scented
basmati rice, vegetables
~or~

Tri-color Cheese Filled Tortellini
spinach, sun dried tomato cream sauce
~or~

Grilled B.C. Wild Salmon
fresh dill cream sauce

Belgian Dark Chocolate Espresso Mousse
callebault chocolate shavings, roasted almonds

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$27.00/person

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Lunch Banquet Menu 3

Freshly Baked Artisan Bread

Tomato & Basil Soup
shaved asiago, garlic croutons
~or~
Crisp Romaine Caesar Salad
garlic croutons, fresh parmesan

Mediterranean Rigatoni
kalamata olives, scallions, tomato basil sauce,
goat's cheese
~or~
Grilled Fresh Halibut
creamy tomato ginger sauce
~or~
Grilled Angus Sirloin
grilled medium rare
brandy black peppercorn sauce

New York Style Cheesecake
cranberry blood orange compote

Coffee or Tea

*prices and menu items subject to change
*taxes and gratuities are not included in
the above price.
*parties of 20 pax minimum required

\$32.00/person

Lunch Buffet 1

Freshly Baked Artisan Bread

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Crisp Romaine Caesar Salad
garlic croutons & fresh parmesan

Roasted Herb Baby White Potatoes

Medley of Seasonal Vegetables

Creamy Roasted Garlic Pesto Rigatoni
portobello mushrooms, spinach, sun dried tomato

Paprika Dusted Fraser Valley Chicken Breast
creamy mushroom demi

Wild B.C Salmon Wellington
creamy fresh tarragon sauce

Dessert Station
Creamy Espresso Layered Tiramisu Cake

Coffee or Tea

*prices and menu items subject to change
*taxes and gratuities are not included in
the above price.
*\$150.00 charge for buffet rentals
*parties of 40 pax minimum required

\$25.00/person

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Lunch Buffet 2

Freshly Baked Artisan Breads

Mesclun Green Salad
blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Crisp Romaine Caesar Salad
garlic croutons & fresh parmesan

Roasted Herb Baby White Potatoes

Medley of Seasonal Vegetables

Mediterranean Rigatoni
kalamata olives, scallions, tomato basil sauce,
goat's cheese

Grilled Lemon Pepper
Fraser Valley Chicken Breasts
rosemary roasted garlic chicken demi

Grilled Wild B.C. Salmon
fresh pineapple mango, cilantro salsa

Dessert Station

Belgian Dark Chocolate Espresso Mousse,
callebault chocolate shavings, roasted almonds
Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*\$150.00 charge for buffet rentals

*parties of 40 pax minimum required

\$30.00/person

Dinner Buffet Menu 1

Assorted Cold Canapés on crostini
B.C. Smoked Salmon,
horseradish cream

Seared Sesame Seed Crust Albacore Tuna
ginger lime aioli & tobiko
Prosciutto & Roasted Roma Tomato
aged asiago cheese

Buffet Menu

Freshly Baked Artisan Breads
Mesclun Green Salad

blueberries, cranberries, roasted almonds,
balsamic vinaigrette

Classic Crisp Romaine Caesar Salad
garlic croutons, fresh parmesan

Roasted Herb Baby White Potatoes

Medley of Seasonal Vegetables

Creamy Roasted Garlic & Pesto Rigatoni,
portobello mushroom, spinach, sun dried tomato
Paprika Dusted Fraser Valley Chicken Beast,
creamy mushroom demi

Wild B.C. Salmon Wellington
creamy fresh tarragon sauce

Roasted Striploin,
rock salt & cracked pepper crust,
brandy black peppercorn sauce

Dessert Station

Belgian Dark Chocolate Espresso Mousse,
callebault chocolate shavings, roasted almonds
Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities, rentals & linen (estimate about
\$300.00 to \$500.00 for extra

buffet equipment) are not included.

*parties of 40 pax minimum required

\$35.00/person

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Dinner Buffet Menu 2

Passed Canapés
 Mascarpone Cheese & Fresh Basil Pesto
 with roma tomato on crostini
 Prociutto & Roasted Roma Tomato
 aged asiago cheese
 Warm Brie Cheese, strawberry & balsamic glaze
 Asian Wonton Wrapped Prawns
 spicy dipping sauce
 Buffet Menu
 Freshly Baked Artisan Breads
 Mesclun Green Salad
 blueberries, cranberries, roasted almonds,
 balsamic vinaigrette
 Couscous Salad
 pepper, red onion, cucumber, vine ripened tomato,
 oregano & feta cheese
 Roasted Roma Tomato
 fresh herb, parmesan
 Roasted Herb Baby White Potatoes
 Medley of Seasonal Vegetables
 Saffron Risotto
 roasted red pepper, mushrooms, parmesan, scallions
 Dijon Marinated Bone in Chicken Breast
 creamy mushroom sauce
 Grilled BC Wild Red Spring Salmon
 zesty citrus honey glaze
 Roasted Striploin,
 rock salt, cracked pepper crust,
 brandy black peppercorn sauce

Dessert Station
 Creamy Espresso Layered Tiramisu Cake
 Coffee or Tea

*prices and menu items subject to change
 *taxes and gratuities, rentals & linen (estimate about
 \$300.00 to \$500.00 for extra
 buffet equipment) are not included.
 *parties of 40 pax minimum required

\$41.00/person

Dinner Buffet Menu 3

Passed Canapés
 B.C. Smoked Salmon, horseradish cream
 Prociutto & Roasted Roma Tomato
 aged asiago cheese
 Seared Sesame Seed Crusted Albacore Tuna
 ginger lime aioli & tobiko
 Warm Brie Cheese
 strawberry & balsamic glaze en croute
 Asian Style Marinated Wonton Wrapped Prawns
 Buffet Menu
 Freshly Baked Artisan Breads
 Mesclun Green Salad
 blueberries, cranberries, roasted almonds
 balsamic vinaigrette
 Black Tiger Prawn & Cantelope Salad
 crisp prociutto, citrus ginger dressing
 Roasted Roma Tomato
 fresh herb, parmesan
 Roasted Herb Baby White Potatoes
 Medley of Seasonal Vegetables
 Saffron Risotto
 roasted red pepper, mushrooms, parmesan, scallions
 Grilled Dijon Marinated Chicken Breast
 rosemary roasted garlic demi
 Grilled Halibut
 pineapple, mango, cilantro salsa
 Roasted Striploin
 rock salt, cracked pepper crust
 brandy black peppercorn sauce

Dessert Station
 Assorted French Pastries
 Belgian Milk & Dark Chocolate Truffles

Coffee or Tea
 *prices and menu items subject to change
 *taxes and gratuities, rentals & linen (estimate about
 \$300.00 to \$500.00 for extra
 buffet equipment) are not included.
 *parties of 40 pax minimum required

\$48.00/person

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Reception Menu 1

Cold Served Canapés on Crostini

Smoked B.C. Salmon
horseradish cream

Prosciutto & Roasted Roma Tomato
aged asiago cheese

Warm Brie Cheese
strawberry & balsamic glaze

Hot Served Canapés

Mini Julienne Vegetarian Spring Rolls
asian spicy dipping sauce

Asian Style Marinated
Wonton Wrapped Prawns
spicy dipping sauce

Thai Style Marinated
Chicken Satay Skewers
peanut sauce

Crispy Bacon & Parmesan Mini Quiche

Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

\$21.00/person

Reception Menu 2

Cold Served Canapés on Crostini
Smoked B.C. Salmon
horseradish cream

Prosciutto & Roasted Roma Tomato
aged asiago cheese

Seared Sesame Crusted Albacore Tuna
ginger lime aioli & tobiko

Warm Brie Cheese
strawberry & balsamic glaze

Grilled Garlic & Fresh Herb
Marinated Eggplant
spicy tomato salsa

Hot Served Canapés
Mini Julienne Vegetarian Spring Rolls
asian spicy dipping sauce

Asian Style Marinated
Wonton Wrapped Prawns
spicy dipping sauce

Thai Style Marinated
Chicken Satay Skewers
peanut sauce

Crispy Bacon & Parmesan Mini Quiche
Coffee or Tea

*prices and menu items subject to change

*taxes and gratuities are not included in
the above price.

*parties of 20 pax minimum required

27.00/person

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Reception Menu 3

Cold Served Canapés

Smoked B.C. Salmon
horseradish cream
Prosciutto & Roasted Roma Tomato
aged asiago cheese
Creamy Goat's Cheese
balsamic spanish onion, thyme marmalade
Seared Sesame Crusted Albacore Tuna
ginger lime aioli & tobiko
Gorgonzola Cheese
grilled pineapple, crispy prosciutto
Seared Beef Tenderloin
basil pesto, dijon mustard

Hot Served Canapés

Mini Julienne Vegetarian Spring Rolls
asian spicy dipping sauce
Asian Style Marinated
Wonton Wrapped Prawns
spicy dipping sauce
Thai Style Marinated Chicken Satay Skewers
peanut sauce
Crispy Bacon & Parmesan Mini Quiche
Spicy Asian Marinated Scallop &
Prawn Skewers
Indian Spiced Lamb Meatballs
raita dipping sauce

Coffee or Tea

*prices and menu items subject to change
*taxes and gratuities not included
*parties of 20 pax minimum required

\$32.00/person

Reception Menu 4

Cold Served Canapés

Grilled Garlic & Fresh
Herb Marinated Eggplant
spicy tomato salsa
Prosciutto & Roasted Roma Tomato
aged asiago cheese
Fresh BC Dungeness Crab
zesty citrus aioli & tobiko
Grape Tomato, Mini Bocconcini
& Fresh Basil Skewers
balsamic glaze coulis
Seared Beef Tenderloin
basil pesto & dijon mustard
Gorgonzola Cheese
grilled pineapple & crispy prosciutto

Hot Served Canapés

Mini Vegetarian Spring Rolls
spicy dipping sauce
Mini Julienne Vegetarian Spring Rolls
asian spicy dipping sauce
Asian Style Marinated Wonton Wrapped Prawns
spicy dipping sauce
Thai Style Marinated
Chicken Satay Skewers
peanut sauce
Crispy Bacon & Parmesan Mini Quiche
Spicy Asian Marinated Scallop & Prawn Skewers
Indian Spiced Lamb Meatballs
raita dipping sauce
Lemon Mini Tarts, whipped cream & lime zest
Chocolate Ganache Hazelnut Mini Tarts
Late Night Pizza service

Coffee or Tea

*prices and menu items subject to change
*taxes and gratuities not included
*parties of 20 pax minimum required

\$38.00/person