

COMMODORE

B A L L R O O M

May 25, 2012

250 Guests

PASSED

SEARED QUALICUM BEACH SCALLOP

WITH WARM BACON OR CAPER VINAIGRETTE

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CAULIFLOWER & CUMIN PAKORAS

WITH HOUSE TOMATO CHUTNEY

*

TANDOORI CHICKEN SKEWER

WITH MINTED YOGURT

*

PIZZETTE

WITH ORGANIC BABY BEETS & GOAT CHEESE

STATIONS

CHEF ATTENDED SUSHI STATION

NIGIRI & MAKI SUSHI

*

PETITE SHEPARDS PIE

WITH GUINNESS BRAISED LAMB SHOULDER, CHIVE MASHED POTATOES

& MINTY PEAS

*

ORGANIC BEEF & CHEDDAR MINI BURGER

WITH BACON JAM & ONION RINGS

*

PORTABELLO MUSHROOM SLIDER

WITH ONION JAM & FRESH TOMATO

*

HALIBUT FISH & CHIP CONES

WITH HOUSE TARTARE

*

CREAMY AGED CHEDDAR & CHIVE MAC N' CHEESE

DESSERT

HUCKLEBERRY TRIFLE

WITH CHOCOLATE GENOISE & EARL GREY ANGLAISE

*

DULCE DE LECHE & HAZELNUT "CANNELLONI"

LATE NIGHT SNACK

TOKYO DOGS

FRIED PORK FRANK WITH HOUSE KIMCHI & SPECIAL SAUCE

*

BUDDAH DOGS

SPICY AGADASHI TOFU, PICKLED DAIKON, SRIRACHA MAYO

Example \$65 Menu

Price does not include catering rentals, food service staff, 18% gratuity, or 12% HST

Menu price subject to change