



# Lunch



## **Working Lunch Buffet**

*(minimum of 20 guests or a \$3.00 surcharge will apply)*

### **Vancouver Island**

Seafood Chowder

Saanich Greens, Comox Valley Blue Cheese Dressing

Local Hothouse Tomato & Island Goat Cheese

Poached Halibut, Chive Vermouth Sauce

Peninsula Rosemary Roasted Potatoes

Fresh Vegetables

Bread Pudding, Sauce Anglaise

### **Tuscany Buffet**

Caprese Salad, Tomato, Fresh Mozzarella

Caesar Salad, Dressing

Marinated Grilled Chicken

Pasta Primavera, Tomato Basil Sauce

Espresso Panna Cotta

### **Bengal Curry**

Mulligatawny Soup

Green Salad, Raspberry Vinaigrette

Butter Chicken, Lime Pickles, Mango Chutney

Turmeric Rice

Vegetable Samosas

Nan Bread & Pompadom

Rice Pudding

### **Greek Buffet**

Panzanella Salad, Tomato Artichoke, Olives Green Beans

Orzo Pasta Salad

Chicken Souvlaki

Pita Bread, Tzatziki Sauce

Diced Tomatoes, Onion

Mini Spanakopita

Baklava

## **Working Lunch Buffet**

*(minimum of 20 guests or a \$3.00 surcharge will apply)*

### **Mexicana Buffet**

Tortilla Chili Bean Soup  
Spanish Rice & Corn Salad  
Soft Wrap Spiced Beef, Chicken & Vegetarian  
Tortilla Chips with Salsa

Mexican Custard Flan

### **Asian Buffet**

Hot & Sour, Egg Drop Soup  
Mixed Greens, Soy Ginger Dressing  
Sesame Chicken, Chow Mein  
Vegetable Pad Thai

Ginger Crème Brûlée

### **Québécois Deli Market**

Mixed Greens, Oka Cheese, French Dressing  
Potato Salad, Herb Dijon Mayonnaise  
Montreal Style Smoked Meat Sandwiches  
Dill Pickle, Sauerkraut, Whole Grain Mustard

Strawberry Cheese Cake

### **Exhibitors Luncheon**

Potato Salad  
Mixed Greens, Balsamic Dressing  
Mini Hamburgers  
Hot Dogs

Assorted Squares

## **Sandwich Buffets**

### **Deli Counter**

*(Build your own Sandwich, maximum of 100 guests)*

Soup of the Day

Creamy Coleslaw, Potato Salad

Selection of Smoked & Cured Deli Meats

Sliced Cheeses, Cheddar, Swiss, Havarti

Egg Salad, Tuna Salad

Lettuce, Tomato, Cucumber, Red Onions, Dill Pickles

Condiments & Spreads

Buns, Sliced Bread, Bagels

Warm Apple Crumble, Sauce Anglaise

### **Wrap It Up Buffet**

Soup of the Day

Caesar Salad

Cobb Salad Wrap

Roasted Chicken, Bacon Bits, Greens,

Avocado Spread, Balsamic Mayonnaise

Vegetarian Wrap

Basil Artichoke, Fresh Mozzarella, and Fresh Tomato

Grand Marnier Raspberry Trifle

### **Windjammer Sandwich Bar**

Soup of the Day

Market Greens, Balsamic Dressing

Crudités & Dip

Roast Beef, Garlic Horseradish, Cibata Bread

Smoked Turkey Breast, Orange Cranberry Spread, Foccacia Bread

Pacific Salmon Salad, Asiago Bread

Tomato, Cucumber & Avocado, Black Olive Bread

European Ham, Dijon Mayonnaise, Havarti Cheese, French Bread

Assorted Squares

Lunch Buffets include Freshly Brewed Regular & Decaffeinated Coffee  
and Assorted Teas.

## Prices

### Working Lunch

Vancouver Island	\$30.00
Tuscany Buffet	\$30.00
Bengal Curry	\$30.00
Greek Buffet	\$30.00
Mexicana Buffet	\$30.00
Asian Buffet	\$30.00
Québécois Deli Market	\$30.00
Exhibitors Luncheon	\$30.00

### Sandwich Buffet

Deli Counter	\$29.00
Wrap It Up Buffet	\$30.00
Windjammer Sandwich Bar	\$31.00

Please enquire about sustainable or organic menu alternatives for your group functions

Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives

## **Lunch Buffet**

*(minimum 40 guests or a \$3.00 surcharge will apply)*

### Soup of the Day

Saanich Field Greens, Balsamic Vinaigrette

Traditional Caesar Salad

Cobblehill Asparagus Salad, Orange Dressing

Baby Potato Salad, Dijon Basil Dressing

Garden Fresh Vegetable Tray, Dip

Marinated Grilled Vegetables

Smoked Pacific Salmon, Lemon Mayonnaise & Capers

Herb Marinated Chicken Breast, Salt Spring Island Goat Cheese, Maderia Sauce

Seared British Columbia Salmon, Lime Cordial Beurre Blanc

Baked Bowtie Pasta, Pesto Cream Sauce

Seasonal Vegetables

Potatoes

Assorted Cakes, Assorted French Pastries

Seasonal Fruit & Berries

Assorted Bread, Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

\$40.00

## Served Lunch

### Soups

Yam & Banana Soup, Coconut Crème

Tomato & Basil Soup, Balsamic Glaze

Butternut Squash Soup, Maple Vanilla Foam

Carrot & Orange Soup, Ginger Crème Frêche

Yukon Gold Potato & Three Onion Potage, Smokey Bacon Cream

Roasted Vancouver Island Forest Mushroom Bisque  
Mascarpone Cheese with Toasted Walnuts & Almonds

Cauliflower & Roasted Garlic Soup, Red Pepper Pesto

Classic Gazpacho  
*Option: Add Shrimp*

### Salads

Local Saanich Greens\*, Oven Dried Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette

Bundled Greens, Roma Tomato, Truffle Oil Infused Bocconcini, Sun dried Tomato Vinaigrette

Bibb Lettuce, Maple Syrup Port Poached Pear, Blue Cheese, Sweet Ginger Orange  
Orange Citrus Vinaigrette

Spinach Salad, Free Range Eggs, Almonds, Wild Mushrooms, Rockfort Blue Cheese  
Creamy Buttermilk Dressing

Potato Salad, Marinated Golden Beets, Romaine Heart, Whole Grain Mustard Vinaigrette

Baby Shrimp, Green Papaya & Fennel Root Salad, Cucumber Slaw, Grilled Marinated Artichoke,  
Red Endive Wedge, Remoulade Dressing

Ratatouille Salad: Grilled Zucchini, Eggplant, Roma Tomato, Radicchio, Endive & Arugula  
Smoked Tomato Vinaigrette

*\*Saanich Greens when in season*

## **Served Lunch**

### **Entrées**

Parmesan & Herb Crusted Chicken Breast, Merlot Demi

Dungeness Crab & Shrimp Stuffed Chicken Breast, Chardonnay Beurre Blanc

AAA Beef Tenderloin, Baked Wild Pacific Salmon, Beef Jus & Citrus Butter

Canadian Beef Tenderloin, Whole Grain Mustard & Asiago Gratin, Napoleon Brandy Demi

Star Anise Braised Beef Short Rib, Port Sauce

Seared Pork Loin, Caramelized Apples, Fig Jus

Baked Queen Charlotte Sablefish, Creamy Smoked Tomato Tapenade

Sesame Crusted Halibut, Orange Ginger Cream Sauce

Horseradish Rubbed Seared Wild Salmon  
Lemon Pinot Gris Beurre Blanc

Add a glass of BC Wine  
for \$7.50 per person

### **Vegetarian Entrées**

Tempura Fried Portabella Steak, Honey Tamarind Glaze

Cumin Pakora Cake, Vindaloo Sauce, Grilled Vegetables

Fire Roasted Vegetable & Quinoa Terrine, Charred Tomato Coulis

All entrées are served with Seasonal Fresh Vegetables and appropriate starch accompaniment

All lunches are served with Assorted Rolls & Butter and  
Freshly Brewed Regular & Decaffeinated Coffee  
and Assorted Teas.

## **Dessert**

White Chocolate Cheese Cake, Berry Compote

Okanagan Cherry Crème Brûlée, Lang de chat Cookie

Apple Tarte Tatin, Cinnamon Cream & Cider Coulis

Sticky Date Pudding, Butterscotch Pecan Rum Sauce

Lemon Caramel Meringue, Morello Cherry Compote

*Our lunch prices are based on a 3-course meal.  
Please contact your Catering & Conference Services Representative for other options.*

**Three Course Lunch**

With Soup Starter

<i>Gazpacho with Shrimp</i>	<i>add \$2.00</i>
Chicken Breast	\$34.00
Stuffed Chicken Breast	\$37.00
Beef & Salmon	\$39.00
Beef Tenderloin	\$44.00
Beef Short Rib	\$36.00
Pork Loin	\$35.00
Sablefish	\$40.00
Halibut	\$39.00
Wild Salmon	\$38.00
Tempura Portabella Steak	\$34.00
Cumin Pakora Cake	\$34.00
Vegetable & Quinoa Terrine	\$34.00

**Three Course Lunch**

With Salad Starter

Chicken Breast	\$35.00
Stuffed Chicken Breast	\$38.00
Beef & Salmon	\$40.00
Beef Tenderloin	\$45.00
Beef Short Rib	\$37.00
Pork Loin	\$36.00
Sablefish	\$41.00
Halibut	\$40.00
Wild Salmon	\$39.00
Tempura Portabella Steak	\$35.00
Cumin Pakora Cake	\$35.00
Vegetable & Quinoa Terrine	\$35.00

## **Meeting Full Day Meal Package**

### **Continental Breakfast**

Freshly Squeezed Orange, Grapefruit, Pressed Apple Juice, Strawberry & Banana Juice  
Assortment of Freshly Baked Croissants, Danish Pastries,  
Muffins, Banana Bread & Bagels  
Cream Cheese, Fruit Preserves & Honey  
Sliced Seasonal Fresh Fruit & Berries  
Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

### **Willow Stream Spa**

Blueberry & Vegetable Juice  
Seasonal Fresh Fruit & Berries  
Strawberries with Quark Cheese Fondue  
Frozen Fruit Bars  
Homemade Granola Bars  
Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

### **Tuscany Buffet**

Caprese Salad, Tomato, Fresh Mozzarella  
Caesar Salad, Dressing  
Marinated Grilled Chicken  
Pasta Primavera, Tomato Basil Sauce  
  
Espresso Panna Cotta

### **Afternoon Tea**

Empress Scones with Jersey Style Cream  
Fruit Preserves  
Assorted Tea Pastries  
Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

\$80.00