



Roche Lake Resort Steak & Trout House Catering Menu

Hor D'oeuvres

Two Dozen each:

1. Wonton crisps with smoked salmon & wasabi aioli, sesame seeds (cold)
2. Marinated pork ribs with hoisin
3. Prawn skewers with sweet chilli
4. Silver wrapped chicken
5. Gyosa's pork & shrimp with honey soya
6. Shrimp & shoot salad rolls (cold)
7. Fruit brochettes (cold)
8. Bacon wrapped scallops
9. Sliced beef Carpaccio on crustini with Dijon glaze

\$24.00 per dozen, minimum amount determined by Roche Lake Resort's Steak & Trout House Chef.

Dinner Buffet or Plated Service

(minimum 20 people)

Choice of Two:

1. Carved roasted Angus Beef with Au jus & horse radish sauce
2. Barbeque chicken
3. Baked ham with honey & Dijon
4. Roasted pork loin with pan jus & apple sauce
5. Seafood linguine, baked
6. Baked Vegetarian Lasagne
7. Baked Traditional Lasagne

Choice of One:

1. Herbed baby roast potato
2. Wild & mixed rice pilaf with mushroom
3. Garlic & olive oil smashed Yukon gold potato

Grilled & roasted seasonal vegetables

Summer greens with assorted dressings

One “chef’s choice” salad – pasta, tomato/ basil, or what is in season

Artisan rolls, breads & whipped butter

\$30.95 /head

Kids price 0 -5 years \$8.00

Kids price 5 – 11 years \$10.00

Breakfast Buffet

(minimum 20 people)

Pancakes	Scrambled eggs
Bacon, ham & sausages	Turkey pot pie
Fresh fruit platters	Danishes & croissants
Assorted cereals & yogurts	Juice (orange, apple, and cranberry)
Coffee	Tea

\$14.00 /head

Kids price 0 -5 years \$3.00

Kids price 5 – 11 years \$5.00

Midnight Snacks

1. Bunwiches with meats, cheeses & egg salad
 2. Meat & cheese, fruit platters, and crackers & crustinis
 3. ¼ sandwiches with meats, cheeses accompanied with egg salad
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\$6.00 each choice/ head

If you have any further questions or would like to inquire about a different food style menu please feel free to contact:

*Kaitlyn Bolder, WPIC
Events & Social Media Coordinator*

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Roche Lake Resort Steak & Trout House Event Beverage Menu

Wine Menu

Red Wines:

McGuigans – Black Label Red Shiraz (<i>Australia</i>)	\$20.00
Wolfblass – Eaglehawk Cab Sav 2009 (<i>Australia</i>)	\$28.00
Gehringer – Dry Rock Vineyards Merlot (<i>Oliver, British Columbia</i>)	\$30.00
Cline – Zinfandel 2009 (<i>Sanonma, California</i>)	\$40.00
GLASS House Red – Copper Moon Cabernet Sauvignon	\$5.00

White Wines:

Hardy's – Reisling Gewurtztraminer (<i>Australia</i>)	\$20.00
Grey Monk – Unwooded Chardonnay 2009 (<i>British Columbia</i>)	\$28.00
Peller Estates – Pinot Gris (<i>Kelowna, British Columbia</i>)	\$28.00
Gehringer – 2009 Auxerrois (<i>Oliver, British Columbia</i>)	\$28.00
GLASS House White – Jackson Triggs Pinot Grigio	\$5.00

Beer Menu

Budweiser	
Bud Lime	
Canadian	
Coors Light	
Corona Extra	
Kokanee	
OK Springs Pale Ale	
Sleeman Honey Brown	\$5.00 a bottle
Imports: Heineken, Becks, etc.	\$6.00 a bottle
