

6625 Salish Drive,
Vancouver, BC V6N 4C4
Tel.: (604) 568-5044
catering@salishancatering.com
www.salishancatering.com



BUFFETS

These are some of our guests favourite Buffets but we would be happy to create a menu to your specifications.

Based on a minimum of 40 guests / service staff and rentals required at an additional cost

TILLICUM \$45.00

- Salmon: Alder Smoked and Grilled Fresh Salmon with Roasted corn and tomato relish
- Beef: Slow Roasted spice-crusting Beef Brisket with Red Wine Sauce, caramelized shallots and fresh chopped rosemary
- Roasted baby Potatoes and Yams tossed in olive oil ,roasted with garlic and thyme OR Wild Rice Pilaff with fresh herbs and seaweed butter
- Seasonal roasted Vegetable's tossed in fiddlehead butter
- Assorted Local Greens with tomatoes, cucumber, shredded carrots and blackberry Vinaigrette
- Heirloom tomato Salad with rocket sprigs, marinated fennel and fiddleheads
- Kelp Glazed Bannock OR Sliced Artisan bread with Assorted Butters

TYEE SAGHALI BUFFET \$55.00

- Herb Marinated grilled salmon with Lemon Caper sauce topped with pickled fiddleheads
- Cranberry and fresh herb Marinated roasted Pork with locally foraged wild mushroom ragout
- Scalloped Wapato Potato
- Seasonal Steamed Vegetables with lavender and rosemary scented butter
- Golden and Red Beets tossed with peppery arugula, crisp green apples, goat cheese and toasted sunflower seeds
- Assorted Local Greens with balsamic and extra virgin olive oil
- Kelp Glazed Bannock OR Sliced Artisan Bread with Assorted Butters

KHATSAHLANO aka XATS'ALANEXW \$50.00 per person

- Fresh Herb and Preserved Lemon Marinated grilled Chicken drizzled with basil and lemon zest oil
- Honey and Soy Marinated roasted salmon on braised tomato and leek with a ginger and green onion compote
- Wild Rice and seaweed Pilaf OR Butter and Chive Steamed Red potatoes
- Honey and Garlic tossed Green beans
- Assorted Local Greens with Wild Rose Dressing
- Noodle Salad with cabbage, peppers, shredded carrots and green onions
- Kelp glazed Bannock OR Sliced Artisan Breads with Assorted Butter

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BUFFETS cont.

THE RIVER GRASS \$45.00 per person

- Chicken Coq au Vin: Tender Chicken thighs (bone on) with mushrooms, bacon, pearl onions in a rich red wine sauce
- Venison Shepherds pie: Layers of ground Venison and vegetables topped with Sweet Potato Mash
- Mixed Greens with assorted seasonal vegetables with Lemon and olive oil
- Mediterranean Quinoa Salad with quinoa, peppers, grape tomatoes, cucumber, feta and kalamata olives
- Roasted Sweet Potato and yams with a smoked paprika spice rub OR Penne with roasted tomatoes, garlic, onions, fresh shredded basil, asiago and olive oil
- Kelp glazed bannock OR Sliced Artisan Bread with Assorted Butters