



PEAKE *of* CATERING



Dinner Menus

2009

From simple to sublime the possibilities are endless and can be tailored to suit any palate. Choose from a selection of buffets and plated menus to our over the top multi-course dinners.

It's all part of *going beyond your expectations.*

www.peakeofcatering.com

Buffets made easy

Priced per person
(minimum 50 guests)

Service staff and rentals are not included in menu price.

\$ 27 Buffet One

Tomato, cucumber and red onion salad
Wild organic green with grated carrot, cucumbers and tomatoes with black mission fig dressing
Spicy coleslaw with sun-dried cranberry vinaigrette
Roast baron of beef with horseradish, grainy and Dijon mustards and gravy
Blueberry barbeque chicken thighs and drumsticks
Leek infused mashed potatoes
Steamed fresh vegetables with garlic herb butter
Dinner rolls and butter
Apple pie, pecan pie and bumbleberry pie served with whipped cream and crème anglaise
Regular and decaf coffee
Assorted teas

\$ 33 Buffet Two

Organic tri-coloured pasta salad with tomatoes, basil, Kalamata olives, artichoke hearts, sweet peppers and a sun-dried tomato mayo
Wild greens with fire roasted pineapple, toasted coconut and a pineapple soy dressing
Pan fried yam and chicken cakes with cilantro and celery topped with black olive tapenade
Lightly grilled wild BC salmon with shitake mushrooms, asparagus and a hint of aged balsamic
Roasted loin of pork stuffed with black mission figs and sun-dried apricots and roasted pan gravy
Pearl cous cous with red grains
Fresh seasonal vegetables lightly steamed and tossed in garlic herb butter
Dinner rolls and butter
Berry and Kahlua tiramisu cups, chocolate cheesecake wedges and rhubarb peach crisp
Regular and decaf coffee
Assorted teas

\$ 38 Buffet Three

Organic baby spinach with dried apple slices, grape tomatoes, walnuts and grated Asiago
Asparagus and snow pea salad with an assortment of grilled mushrooms and peppers tossed in a basil and wild mushroom vinaigrette
Grilled halibut topped with fried banana, mango chutney and a mild curry sauce
Tender chunks of Grade A Alberta beef tossed with broccoli, cashews, red onions and a hint of peri peri sauce
Baked zucchini with orzo pasta, roasted apple and sun-dried cranberries
Twice baked potatoes filled with spinach, olives, sun-dried tomatoes and cream cheese
Stir-fry medley of fresh market vegetables with a hint of ginger and cilantro
Dinner rolls and butter
Shropshire blue cheese and poached pear crème brûlée, chocolate decadence cake and fresh fruit tarts
Regular and decaf coffee
Assorted teas

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Buffets made easy, con't

Priced per person
(minimum 50 guests)

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\$ 41 Buffet Four

Romaine and radicchio salad with strips of air-dried muskox and a huckleberry dressing
Grilled vegetable salad with eggplant, zucchini, mushrooms, peppers, red onion and broccoli in a balsamic and extra virgin olive oil dressing
Arugula leaves with orange segments, toasted pecans and strawberries
Espresso and green peppercorn crusted tenderloin of beef with a coffee-scented gravy
Grilled Ahi tuna with a wasabi, pineapple and roasted apple salsa
Roulade of turkey stuffed with lemon saffron risotto and fresh spinach
Egg fried rice with a confetti of assorted vegetables
Spicy mustard seared green beans, roasted carrot and sweet potato medley
Dinner rolls and butter
White chocolate and raspberry mousse
Mini lemon meringue tartlets
Bailey's Irish Cream cheesecake lollipops
Regular and decaf coffee
Assorted teas

Family style service

Priced per person
(minimum 100 guests)

Service staff and rentals are not included in menu price.

\$ 50 Festa di Famiglia

Antipasti assortiti
Grilled vegetables, Italian cheeses, prosciutto, peppered salami, capicollo, olives, artichokes and focaccia
Pasta tre colore
Tortellini in cream sauce; Penne in tomato sauce with basil; Linguine with pesto sauce
Carne e pollo
*Platter of grilled meats may include lamb, beef, chicken or veal.
Served with roasted lemons, extra virgin olive oil, and sprigs of rosemary*
Pesce
Mussels or clams marinara
Insalata mista della casa
Mixed organic and wild greens with balsamic vinegar and extra virgin olive oil
Tiramisu
Caffe e te
Coffee and tea

Plated made easy

Priced per person
(minimum 20 guests)

Service staff and rentals are not included in menu price.

\$ 35 Plated One

Tomato buffalo mozzarella and basil gateau with Kalamata olive tapenade and a balsamic drizzle
or
Roasted carrot and ginger soup with a medley of diced vegetables and asparagus spears
Breast of free range chicken filled with organic baby spinach and feta and a light mushroom cream
or
Pan seared wild BC salmon with lemon fennel marmalade
Tuscan style orzo pasta and a selection of fresh market vegetables
Dinner rolls and butter
Salt Spring Island goat cheese, roasted beet and local berry trifle
or
Bittersweet chocolate pate with raspberry coulis
Regular and decaf coffee
Assorted teas

\$ 38 Plated Two

Poached d'anjou pear filled with gorgonzola served with frisee lettuce and toasted walnuts
or
Seared scallop, roast corn and black bean soup with parmesan tuiles
Roast loin of pork stuffed with sun-dried apricots and black mission figs with pan roasted gravy
or
Pistachio crusted red snapper with a sun-dried tomato and soy pesto
Moroccan style cous cous and a selection of fresh market vegetables
Dinner rolls and butter
Crème brûlée with poached peach and Grand Marnier
or
Martinis of tiramisu with Kahlua soaked ladies fingers
Regular and decaf coffee
Assorted teas

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Plated made easy, con't

Priced per person
(minimum 20 guests)

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\$ 40 Plated Three

Roasted butternut squash soup with dungeness crab and an olive and basil rouille

or

Seared Ahi tuna with gomaï spinach, sweet melon and micro sprout salad

Tea smoked Fraser Valley duck breast with blackberry gravy served with a wild mushroom ragout

or

Cedar plank roasted salmon with a fresh pineapple salsa and a pomegranate reduction

A selection of healthy grains and fresh market vegetables

Dinner rolls and butter

Cappuccino cheesecake with espresso crème Anglaise and a chocolate straw

or

Mango syllabub with chocolate biscotti and passion fruit coulis

Regular and decaf coffee

Assorted teas

\$ 45 Plated Four

Bay scallops roasted with pancetta and served in a brandy saffron cream topped with salmon caviar and drizzled with basil oil

or

Pan seared Ahi tuna with mango papaya salsa and a wasabi crème fraiche

Provimi veal chop stuffed with foie gras and topped with a nectarine gravy

or

Roasted rack of lamb brushed with white wine Dijon and topped with shallot and herb crumbs and served with a mint gravy

Twice-baked potato filled with sun-dried tomatoes and scallions

Asparagus, snow peas and peperonata

Dinner rolls and butter

Trio of chocolate – chocolate crème brulee, mint chocolate mousse and a chocolate truffle

or

Raspberry Frangelico mousse with almond cookies

Regular and decaf coffee

Assorted teas

Multi course

Priced per person
(minimum 20 guests)

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\$ 60 Multi Course One

Demi tasse of pheasant consommé with pan seared foie gras
Organic baby spinach salad with Penn Cove mussels and roasted tomato vinaigrette
Smoked paprika grilled tenderloin of pork with Okanagan peaches, asparagus and a caponata of vegetables, served with steamed fingerling potatoes
Grilled fresh pineapple with cracked black pepper, Grand Marnier syrup and an apricot glaze
Her Royal Highness – a cheese taster plate featuring Royal Windsor with Meyer lemon chutney, red Leicester with peppers and double Gloucester
Regular and decaf coffee
Assorted teas

\$ 85 Multi Course Tuscan Menu

Ahi tuna carpaccio with arugula, pink grapefruit segments and a drizzle of extra virgin olive oil
Goat cheese and roasted garlic capelletti, caramelized vegetable brunoise with a ragout of forest mushrooms and a vanilla beurre blanc
Pan seared sablefish with a salsa verde crust and tomato fondue. Braised artichoke and fennel in organic olive oil, lemon and saffron
Lamb osso bucco served over yam risotto with gremolata and a Barolo reduction
or
Braised boneless baby beef ribs with grilled cheese polenta, cipollini onions and roasted garlic cloves
Tiramisu in a chocolate cup
Pecorino with truffle honey drizzle and a Bosc pear fritter
Regular and decaf coffee
Assorted teas

\$ 85 Multi Course French Menu

Coeurs d'artichaut farci aux champignons avec un oeuf de caille et sauce Maltaise
Artichoke hearts poached in white wine filled with mushroom duxelle topped with a quail's egg and a blood orange hollandaise
Salade Niçoise
Traditional Provence style salad with fresh Ahi tuna, Kalamata olives, French green beans, tomato, potato and extra virgin olive oil and aged red wine vinegar
Demi tasse de bouillabaisse avec sauce rouille
Mediterranean fish soup with roasted pepper and saffron tapanade
Sorbet au champagne
Champagne sherbet
Magret de canard sauce aux figues de Mission Noir
Roasted duck breast with black Mission fig compote
ou
Filet de boeuf grille aux champignon sauvages et sauce au poivre vert
Grilled tenderloin of beef with wild mushroom and green peppercorn gravy
Plateau de fromages francais – salade vinaigrette a la lavande
Assorted French cheese with crusty baguette and butter, lettuce leaves sprinkled with lavender dressing
Café et thé