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INTRODUCTION



COMMITTED

Whistler Conference Centre and Centerplate are committed to sustainable events.

As an APEX / ASTM Level 1 Certified Venue and Food & Beverage Suppliers we vow to provide our guests with only the freshest ingredients that are locally sourced. We divert 90% of our waste and use our resources responsibly and efficiently. This means small changes, such as only offering bottled water on request, doing away with plastic straws and ensuring there are recycling bins in each room. We will help you make your meeting as **green** as possible – ask us how.

CREATIVE

As you review this collection of menus, you will quickly see that we endeavor to stretch ourselves to achieve the ultimate in culinary creativity. Even though we cater to hundreds of guests at a time, we proudly operate a seasonal kitchen – everything we order is of the freshest quality and lowest food miles.

CAPABLE

Our Executive Chef, Neal Harkins, and his team are proud to feature the very finest food and drink from British Columbia's fields and waters. Our culinary team is experienced, professional and love to create memorable events for our clients. Our Chefs are experienced in global cuisines influencing the uniqueness of our menus.



LUNCH MENU

PLATED LUNCHES

Choose one from the First Course, Entrée & Dessert selections

Add an additional first course choice to make a four-course lunch for an additional \$6 to the entrée selection price.

All plated lunches include fresh baked bread & butter.

FIRST COURSE SELECTIONS

Roasted Tomato Bisque, basil crostini
 Carrot & Ginger Soup, garlic & thyme crostini
 Pemberton Beet Borscht, crispy Brussels sprouts
 Pemberton Squash Soup, crème fraîche

Romaine Hearts, Shaved Grana Padano, Grape Tomato, garlic & thyme crostini
 Baby Lettuce Greens, Seasonal Vegetable Garnish, balsamic dressing
 Brûlée Goat Cheese & Beet, spiced pecan & sprouts
 Scallop & Fish Ceviche, Gem Lettuce, salsa verde



ENTRÉE SELECTIONS

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, mushroom jus **45**
 Marinated Top Sirloin Steak, Twice-baked Boursin Potatoes, horseradish jus **47**
 Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, fine herb quinoa **49**



DESSERT SELECTIONS

Gluten-free Italian Lemon Bar, blueberry sauce
 White Chocolate & Banana Cobbler, Chantilly cream
 Fresh Fruit Tart, vanilla crème

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

COLD BEVERAGE ON THE SIDE

Soft Drink & sparkling water assortment, *single serving* **4**
 Fruit Juice assortment, *single serving* **5**
 Lemon Iced Tea or Herbal Lemonade / serves 8 **27 per pitcher**

For a minimum of 50 guests



LUNCH MENU


BUDDHA BOWL

Build your own delicious noodle or grain bowl with fresh seasonal vegetables, dried fruits & seeds, a variety of proteins, topped with house-made dressing, served hot or cold

Vermicelli Rice Noodle
Roasted Chickpeas & Quinoa Pilaf

Shredded Carrots, Radish Slices, Assorted Spouts, Broccoli Florets, Edamame,
Purple Cabbage, Baked Squash, Dried Fruits & Nuts, Crispy Wontons, Julienne Peppers

PROTEINS (CHOOSE 3)

Hot Sliced Beef Striploin
Hot Oven-roasted Turkey Breast
Hot Crispy Tofu
 Chilled Chili Lime Baby Shrimp
Chilled Oven-roasted Herb Chicken Breast

DRESSING (CHOOSE 2)

Cold Miso Lemon Grass Glaze
Hot or Cold Teriyaki Glaze
Hot Seasoned Vegetable Broth

DESSERT

Apple Blueberry Bars
Fresh Fruit Salad
Gluten-free, Vegan Chocolate Chip Cookies

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

46 per guest / for a minimum of 25 and up to 250 guests



LUNCH MENU

SEA TO SKY BUFFET LUNCH

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Baby Leaf Salad, seasonal garnishes

Cranberry & Sunflower Seed Quinoa Salad, white balsamic dressing

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

 Baked Wild Sockeye Salmon, clam & leek velouté

Porketta Roast, Herbs de Provence

Farro & Charred Corn Pilaf

Fresh Seasonal Vegetables

Warm Fruit Cobbler, Chantilly cream

Gluten-free Brownies

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

45 per guest / for a minimum of 75 guests



LUNCH MENU

THE ITALIAN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Creamy Caesar Salad, garlic & thyme crostini

Vine-ripened Tomato & Artichoke Salad, pesto dressing

Broccoli & Brussel Sprout Salad, crispy pancetta parmesan dressing

Wild Mushroom Ravioli, roasted tomato & basil

Classic Lasagna Bolognese

Grilled Chicken Breast, Pemberton Squash & Peas, garlic cream

Sun-dried Tomato Focaccia Bread, olive oil, balsamic glaze

Tiramisu

Field Berry Citrus Panna Cotta

Chocolate Trifle

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

42 per guest / for a minimum of 50 guests



LUNCH MENU

SANDWICH BUFFET

SOUPS (CHOOSE 1)

Roasted Tomato Bisque, basil crostini
Carrot & Ginger Soup, garlic & thyme crostini
Pemberton Beet Borscht, crispy Brussels sprouts
Pemberton Squash Soup, crème fraîche

SALADS (CHOOSE 3)

Garden Greens, Seasonal Vegetable Garnish, two dressings
Cucumber, Tomato & Goat Cheese Salad
Primavera Pasta Salad
Baby Potato, light dill & chive dressing

SANDWICHES (CHOOSE 4)

Pastrami & Swiss, Pretzel Bun
Marinated Vegetables, Garlic Hummus, Whole Wheat Wrap
Black Forest Ham & Swiss, Potato Baguette
Roasted Chicken & Bacon, Arugula, Creamy Ranch, Garlic Wrap
Egg Salad & Cucumber, Spinach Wrap

DESSERT

Assortment of Tarts, Squares & Mousse

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

35 per guest / for a minimum of 25 guests

Gluten-free sandwiches available on request.


Must be ordered in advance & in addition to the guarantee.



LUNCH MENU

DELUXE SANDWICH BUFFET


SOUPS (CHOOSE 1)

-  Lobster & Crab Bisque
- Root Vegetable Soup
- Mulligatawny
- Prime Rib & Barley

SALADS (CHOOSE 3)

- Baby Spinach & Kale, Crumbled Goat Cheese & balsamic dressing
- Heirloom Tomato, Basil & Grana Padano
- Quinoa Tabbouleh
- Tri-colour Potato, light dill & chive dressing

SANDWICHES (CHOOSE 4)

-  Lobster & Baby Shrimp Baguette
- Chilled Beef Striploin, Horseradish Mayo, Sweet Onions, Rye Bun
- Dijon Crusted Oven-roasted Turkey, Brie & Avocado Wrap
- Butter Chicken Wrap
- Grilled Portobello, Sprouts, Muffuletta, Onion & Poppy Seeds Bun
- Cuban Pulled Pork, Swiss Cheese, Brioche Bun

DESSERT

Assortment of Tarts, Squares & Mousse

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

41 per guest / for a minimum of 50 guests

Gluten-free sandwiches available on request.

Must be ordered in advance & in addition to the guarantee.



LUNCH MENU

CREATE YOUR OWN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Personalize your event with a Chef attended carving station: \$150 per carver

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Primavera Pasta Salad, basil parmesan dressing

Moroccan Raw Carrot Salad

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Red Snapper, fennel leek broth

Grilled Chicken Marsala

Whole Roasted Pork Loin, Stewed Apples, Dijon jus

Carved Roast Beef, brandy peppercorn jus

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Assortment of Cakes & Tarts

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

39 per guest / for a minimum of 75 guests



LUNCH MENU

CREATE YOUR OWN DELUXE BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

Heirloom Tomato, Basil & Grana Padano

Southwestern Pasta Salad

Poached Golden Beets, radishes & pea shoots

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Wild Sockeye Salmon Fillet, butter-melted leeks

Oven-roasted Turkey Breast, cranberry jus

Marinated Top Sirloin Steak, horseradish jus

Whole-roasted Porketta Roast, herbs de Provence

Butter Chicken, cilantro oil

Penne all'Arrabbiata, Grilled Vegetables

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Assortment of Cakes & Tarts

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

45 per guest / for a minimum of 75 guest