

CATERING MENU

Effective from 1st August, 2024



Holiday Inn
& Suites

NORTH VANCOUVER

Holiday Inn & Suites North Vancouver

700 Old Lillooet
Road North Vancouver,
BC Canada
V7J 2H5

Break Time

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee & Selection of Black, Green & Herbal Teas

100 Cup Thermos	\$397.00
50 Cup Thermos	\$199.50
25 Cup Thermos	\$100.75
9 Cup Thermos	\$40.50

Assorted Fruit Juices - Orange, Apple, Cranberry

Pitcher (54 oz. approx. 9 cups)	\$30.00
Bottle (based on consumption)	\$6.00/each
2% Milk (Pitcher 54 oz)	\$24.50
Ice Tea & Soft Drinks (Pitcher 54 oz)	\$20.00
Assorted Canned Soft Drinks (based on consumption)	\$5.00/each
Bottled Still Water (based on consumption)	\$5.50/each
Sparkling Water	\$6.25/each

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SNACKS

Chips & Salsa- Organic Tortilla Chips with Tomato Lime Salsa	\$14.00/per person
International & Domestic Cheese Board	\$20.00/per person
Freshly Baked Assorted Breakfast Pastries and Croissants	\$12.50/per person
Gourmet Cookies	\$40.00/dozen
Assorted Bars & Squares	\$49.50/dozen
Assorted Loaf Slices	\$37.50/dozen
Assorted French Pastries	\$54.00/dozen
Assorted Muffins	\$12.50/per person

HEALTHY CHOICES

Assorted Flavored Yogurts	\$6.50/each
Granola Bars	\$6.00/each
Reduced Fat Cranberry Omega Loaf Slices	\$35.50/per dozen
Whole Fruit (Apples, Oranges, Bananas, Pears)	\$6.00/each
Seasonal Fresh Fruit Presentation	\$18.00/per person
Seasonal Vegetable Tray & Dip	\$16.00/per person

Breakfast Buffets

All prices are subject to 5% GST
And 20% Service charge

Lynn Valley Continental Breakfast Buffet

(minimum 30 people)

Chilled Assorted Juices
Freshly Baked Assorted Breakfast Pastries & Croissants
Served with whipped butter & preserves
Seasonal Fresh Fruit Presentation
Coffee & Tea

\$35.50 per person

Edgemont Village Breakfast Buffet

(minimum 30 people)

Chilled Assorted Juices
Freshly Baked Croissants, Coffee Cake & Cinnamon Buns
Served with whipped butter & preserves
Aged Cheddar & Green Onion Scrambled Eggs
Crisp Bacon, Sausage & Ham
French toast **OR** Pancakes with Syrup
Rosemary Potatoes
Seasonal Fresh Fruit Presentation
Coffee & Tea

\$41.00 per person

Capilano Heights Breakfast Buffet

(minimum 30 people)

Chilled Assorted Juices
Freshly Baked Assorted Breakfast Pastries & Croissants
Served with whipped butter & preserves

Classic Eggs Benedict **OR** Wilted Spinach & Field Tomato Eggs Benedict **OR**
Smoked Salmon Eggs Benedict
French toast with Syrup
Crisp Bacon, Sausage & Ham
Rosemary Potatoes
Select Seasonal Fresh Fruit Presentation
Coffee & Tea

\$43.50 per person

Breakfast Buffets *(continued)*

All prices are subject to 5% GST
And 20% Service charge

Horseshoe Bay Brunch Buffet (minimum 30 people)

Freshly Baked Assorted Breakfast Pastries & Croissants
Served with whipped butter & preserves
Scrambled Eggs with Fresh Chives
Salmon Eggs Benedict
Pancakes with Whipped Butter & Maple Syrup
Bacon, Sausage & Ham
Seasonal Mixed Greens
Selection of house dressings
Seared BC Salmon Fillets in Lemon Caper Butter
Grilled Oriental Chicken Breast (Ginger Sesame Soya Sauce)
Rosemary Potatoes
Chef's Selection of Assorted Cakes & Pastries
Seasonal Fresh Fruit Presentation
Coffee & Tea
Orange Juice ▪ Apple Juice

\$52.50 per person

Add To Any Breakfast:

Hard Boiled Egg	\$6.00 each
Bagels & Cream Cheese	\$8.75 each
Hot Ham or Bacon & Egg Muffin	\$10.50 each
Individual Flavored Yogurts	\$7.50 each
Pancakes Waffles or French Toast	\$9.50 per person
Smoked Salmon Eggs Benedict	\$12.50 per person

Add a Celebration Cocktail:

Spicy Caesar	\$12.00 per person
Sparkling Mimosa	\$11.00 per person

*** Please notify us for any special requests and dietary restrictions.*

Plated Breakfasts

All prices are subject to 5% GST
And 20% Service charge

Park & Tilford

Chilled Orange Juice
Eggs Benedict
Two poached eggs with grilled ham on an English muffin topped with hollandaise sauce
House Made Herb Roasted Potatoes & Grilled Tomato
Freshly Brewed Coffee & Selection of Black, Green & Herbal Teas

\$34.50 per person

The Ambleside

Chilled Orange Juice
Scrambled Eggs, Bacon and Sausages
House Made Herb Roasted Potatoes & Grilled Tomato
Croissant
Served with whipped butter and preserves
Freshly Brewed Coffee & Selection of Black, Green & Herbal Teas

Add:

Smoked Salmon Eggs Benedict \$11.50 per person

\$33.00 per person

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Lunch Buffets

All prices are subject to 5% GST
And 20% Service charge

Lynn Creek Express Lunch Buffet (min. 40 people)

Choice of 3 salads out of 5 Salads

Traditional Caesar Salad - *Shredded parmesan, home-style croutons*

Arugula Salad - *Cherry tomatoes, toasted pine nuts, shaved*

Parmesan cheese, balsamic vinaigrette

Quinoa & Kale with Yam Salad - *Thyme shallots*

Seasonal Mixed Greens - *Selection of House Dressings*

Warm Rosemary Potatoes with Green Beans

Choice of two Entrées:

- Seared Salmon Fillet-Sundried Tomato Cream
 - Grilled Chicken Breast- Wild Mushrooms, White wine Tarragon Sauce
 - Certified Angus Roast Beef-Portabella Burgundy Demi
 - Coconut Chicken Curry
 - Snapper Fillet- Lemon Caper Butter
 - Vegetarian Stir Fry
- *(Additional Item \$13.00 per person)

Choice of two side dishes

Vegetable Rice Pilaf

Creamy Garlic Mashed Potatoes

Rosemary Potatoes

Seasonal Market Vegetables Oven

Roasted Root Vegetables

* (additional item \$11.00 per person)

Choice of two desserts

House Cheesecake

Seasonal Fruit Crumble - *Vanilla Bean Whipped Cream*

Seasonal Fresh Fruit Presentation

Chef's Selection of Assorted Cakes & Pastries

* (additional item \$11.00 per person)

Coffee & Tea

\$51.25 per person

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Lunch Buffets

All prices are subject to 5% GST
And 20% Service charge

Taste of Italy (minimum 40 people)

Warm Garlic Bread
Traditional Caesar Salad - *Shredded parmesan, home-style croutons*
Tomato Bocconcini Salad
Warm Roasted Potatoes

Choice of two entrées

Baked Rigatoni
Fettuccine Alfredo with Chorizo & Mixed Peppers
Chicken Parmesan - *Tangy tomato marinara sauce, shredded parmesan*
Fettuccine Carbonara
* (additional item \$11.00 per person)
Pork Piccata

Dessert

Tiramisu

Coffee & Tea

\$44.50 per person

The "Build Your Own Burger" Buffet (minimum 30 people)

Traditional Potato Salad
Organic Tortilla Chips & Tomato Lime Salsa
Seasonal Mixed Greens - *Selection of house dressings* Grilled
100% Angus Beef Burgers, Cajun Chicken Burger Sliced
Fresh Field Tomatoes ▪ Crisp Lettuce
Sliced Red Onion ▪ Sliced Assorted Cheese ▪ Pickles
Assorted Fresh Kaiser & Burger Buns
Assorted Condiments Including:
Mustard, mayo, chipotle mayo, relish, ketchup, roasted garlic hummus spread
Chef's Selection of Assorted Cakes & Pastries
Coffee & Tea

* Vegetarian patties available on request at no additional charge

\$41.00 per person.

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**Holiday Inn
& Suites**

NORTH VANCOUVER

Sandwich Lunch Buffets

All prices are subject to 5% GST
And 20% Service charge

The Larson Sandwich Buffet (min. 40 people)

Chef's Daily Soup Creation (Vegetarian Soup Available upon Request)
Seasonal Mixed Greens with Selection of Dressings, Caesar Salad, Pasta Salad

Chef's Selection of Hand Made Sandwiches and Wraps
Our Chef will create an assortment of meat, seafood and vegetarian creations on a variety of breads and wraps

Seasonal Fresh Fruit Presentation
Chef's Selection of Assorted Cakes & Pastries
Freshly Brewed Coffee & Selection of Black, Green & Herbal Teas

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\$41.00 per person

Sandwich Lunch Buffets *(continued)*

All prices are subject to 5% GST
And 20% Service charge

Executive Sandwich Buffet *(min. 40 people)*

Choice of 2 Starters

Grilled Seasonal Vegetables - *Olive oil and balsamic dressing*
Baby Spinach Salad - *Chopped egg, apple slivers, Tomatoes, Cucumber*
(Vinaigrette dressing)
Layers of Tomatoes & Soft Mozzarella - *Fresh Basil, Balsamic Vinegar*
Chef's Soup of the Day
West Coast Chowder
Seasonal Mixed Greens - *Selection of House Dressings*

Choice of 4 (to be prepared with assorted breads and wraps)

- Mixed Seafood Salad (Shrimp, Salmon & Tuna)
- Grilled Salmon with Dill Mayo and Avocado
- Pastrami Dijon with Swiss Cheese & Lettuce
- Grilled Seasonal Vegetables, Tomatoes, Sprouts & Goat Cheese
- Grilled Spicy Chicken with Lettuce, Tomato & Aged Cheddar
- Thin Shaved Certified Angus Roast Beef with Red Onion & Horseradish Mayo

Choice of 1 dessert

House Cheesecake
Warm Apple Crumble - *Rich caramel sauce*
Seasonal Fresh Fruit Presentation
Chef's Selection of Assorted Cakes & Pastries
* (additional item \$9.00)

Coffee & Tea

\$48.00 per person

*** Please notify us for any special requests and dietary restrictions.*

Plated Lunch Menu

All prices are subject to 5% GST
And 20% Service charge

Soups and Salads (choice of one)

Arugula Salad - *Cherry tomatoes, toasted pine nuts, shaved parmesan cheese, balsamic vinaigrette*
Traditional Caesar Salad - *Shredded parmesan, home-style croutons*
Exotic Greens - *Crisp spinach and arugula, goat cheese, figs, cranberries, pumpkin and sunflower seeds pecans, almonds, balsamic vinaigrette*
Chef's Daily Soup Creation
West Coast Seafood Chowder

Main Courses (choice of one)

Mango Blue Cheese Chicken <i>Rice and seasonal vegetables</i>	\$41.00
Blackened Chicken <i>Mashed potato and seasonal vegetables</i>	\$43.50
Cajun New York Steak <i>Peppercorn sauce and herb roasted potatoes</i>	\$50.00
Blackened Salmon <i>Mashed potato, creole butter</i>	\$44.50
Pork Chop Risotto	\$43.50
Lamb Shank <i>Rice pilaf</i>	\$45.50
Jackfruit Bowl <i>Saffron rice, turtle beans, pickled red onion, Guacamole, corn salsa</i>	\$39.00
Mushroom Mascarpone Ravioli	\$35.50

Desserts (choice of one)

Crème Brulee
Tiramisu
Panna Cotta
New York Cheesecake with Strawberry topping

Main Course Pricing Includes:

Assorted Breads with Whipped Butter
Choice of Soup **OR** Salad
Seasonal Market Fresh Vegetables
Dessert Selection
Freshly Brewed Coffee & Selection of Tea

Dinner Buffets

All prices are subject to 5% GST
And 20% Service charge

The Blueridge Creek Dinner Buffet (mini. 40 people)

Classic Caesar Salad - *Home-style croutons & shredded parmesan*

Roasted Potato Salad - *Creamy herb dressing*

Seasonal Artisan Greens - *Selection of house dressings*

Traditional Greek Salad - *Crumbled feta, black olives & balsamic thyme vinaigrette*

Platter of Select Deli Style Cold Cuts & Smoked Meats - *Marinated pickles & olives*

Choice of 3 Entrees

(additional item 11.50 per person)

- Thin slices of Certified Angus Roast Beef - *Carved to Order for groups of 50 or more*
Fresh baked dinner rolls, warm jus, creamed horseradish & dijon mustard
- Grilled Chicken Breast
Brandy green peppercorn sauce
- Seared Salmon Fillets
With lemon caper butter
- Baked Vegetable Pan
Layers of eggplant, zucchini, onions, artichoke, spicy tomato sauce & cheese
- Coconut Chicken Curry
- Butternut Squash Ravioli

Seasonal Market Vegetables, Rice Pilaf, Rosemary Potatoes

Chef's Selection of Assorted Cakes & Pastries

Seasonal Fresh Fruit Presentation

Freshly Brewed coffee & Selection of Black, Green & Herbal Teas

\$67.00 per person

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Dinner Buffets *(continued)*

All prices are subject to 5% GST
And 20% Service charge

The Roche Point Dinner Buffet (mini. 40 people)

Classic Caesar Salad - Home style croutons & shredded parmesan

Roasted Potato Salad - Creamy herb dressing

Seasonal Mixed Greens - Selection of house dressings

Rustic Spinach Salad - Apple Slivers & red onion, maple bacon dressing

Traditional Greek Salad - Crumbled Feta, black olives & balsamic thyme vinaigrette

Platter of Select Deli Style Cold Cuts - Marinated pickles & olives

Grilled of Eggplant, Zucchini, Onions, Artichoke, Spicy Tomato Sauce & Cheese Tomato Bocconcini

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Choice of 4 Entrees (additional item 11.50 per person)

- Thin Sliced Certified Angus Roast Beef (Carved to order for group of 50 & above)
Fresh Baked Dinner rolls, warm au jus, creamed horseradish & Dijon mustard
- Butternut Squash Ravioli

- Grilled Chicken Breast
Brandy green peppercorn sauce
- Fresh Salmon Fillets
Sun-Dried tomato cream or lemon caper sauce
- Teriyaki Chicken Stir Fry
Savory teriyaki-glazed chicken, broccoli, carrots, bell peppers
- Baked Vegetable Pan
Layers of Eggplant, Zucchini, Onions, Artichoke, Spicy Tomato Sauce & Cheese
- Cajun Snapper
Blue cheese mango sauce
- Chicken Tikka Masala
- Coconut Prawn Curry
Succulent prawns , creamy coconut curry sauce, fluffy rice

Seasonal Market Vegetables, Rice Pilaf, Rosemary Potatoes

Chef's Selection of Assorted Cakes & Pastries

Seasonal Fresh Fruit Presentation

Freshly Brewed coffee & Selection of Black, Green & Herbal Teas

\$70.00 per person



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Dinner Buffets *(continued)*

All prices are subject to 5% GST
And 20% Service charge

The Greenwood Park Dinner Buffet (mini. 40 people)

Classic Caesar Salad - *Home-style croutons & shredded parmesan*
Roasted Potato Salad - *Creamy herb dressing*
Seasonal Artisan Greens - *Selection of house dressings*
Rustic Spinach Salad - *Apple Slivers & red onion, bacon dressing*
Traditional Greek Salad - *Crumbled Feta, black olives & balsamic thyme vinaigrette*
Wild Mushroom & Artichoke Salad - *Marinated in balsamic dressing*

Platter of Select Deli Style Cold Cuts - *Marinated pickles & olives*
Smoked Salmon & Freshwater Trout - *Lemon and capers*

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Choice of 5 Entrees (additional item 11.50 per person)

- Thin Sliced Certified Angus Roast Beef (Carved on order for group of 50 or more)
- Roasted Pork Strip Loin- Mushroom Demi
- Grilled Chicken Breast- Brandy green peppercorn Sauce
- Cajun Snapper-creole sauce
- Salmon Fillets- Sun-Dried Tomato Cream or Lemon Caper Sauce
- Sweet & Sour Chicken-Chow Main Noodles
- Baked Vegetable Pan
Layers of Eggplant, Zucchini, Onions, Artichoke, Spicy Tomato Sauce & Cheese
- Seafood Thai Curry (Salmon, prawns, snapper, mussels and clams)
- Beef Curry
- Ravioli- Sun-Dried Tomato Cream Sauce

Seasonal Market Vegetables, Rice Pilaf, Rosemary Potatoes
Chef's Selection of Assorted Cakes & Pastries
Seasonal Fresh Fruit Presentation
Fresh Baked Dinner Rolls, Warm Jus, Creamed Horseradish & Dijon Mustard
Freshly Brewed Coffee & Selection of Black, Green & Herbal Teas

\$72.50 per person

- All Dinner Buffet Include:- Assorted Breads with whipped Butter

Plated Dinner Menu

All prices are subject to 5% GST
And 20% Service charge

Soups and Salads

Cobb Salad - *Artisan Lettuces, Baby Corn, Blue Cheese, Avocado, Tomato, Bacon & Egg*
Hearts of Romaine - *Garlic Dressing Shredded Parmesan and Home-style Croutons*
Rustic Spinach Salad - *Apple Slivers and Maple Bacon Dressing*
Chef's Daily Soup Creation
West Coast Seafood Chowder

Main Courses

Grilled New York Steak <i>Peppercorn Sauce and Herb Roasted Potatoes</i>	\$50.00
Blackened Chicken <i>Mashed Potato, seasonal vegetables</i>	\$44.50
Alberta AAA Roast Prime Rib au jus <i>Yorkshire pudding, Garlic Mashed Potatoes</i>	\$55.75
Mango Blue Cheese Chicken <i>Rice ,seasonal vegetables</i>	\$43.50
Cajun Salmon Fillet <i>Sautéed Tomatoes, Capers & Red Onion</i>	\$45.50
Wild Mushroom Ravioli <i>Pancetta & Asparagus Cream</i>	\$39.00
Seafood Trio with Salmon, Snapper & Prawns <i>Vine ripened tomato ragout</i>	\$43.50

Desserts

Crème Brulee
Tiramisu
New York Cheesecake with Strawberry topping

Main Course Pricing Includes

Assorted Breads with Whipped Butter
Choice of Soup **OR** Salad
Seasonal Market Vegetables
Dessert Selection
Freshly Brewed Coffee & Selection of Black, Green & Herbal Teas

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Reception Menu

All prices are subject to 5% GST
And 20% Service charge

Platters *(All platters are minimum 10 people)*

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| Fraser Valley Assorted Seasonal Vegetable Tray
<i>Creamy ranch dip</i> | \$16.00 per person |
| Select Deli Style Cold Cuts & Smoked Meats
<i>Marinated pickles & olives, assortment of spreads</i> | \$21.00 per person |
| Domestic & Imported Cheese Board
<i>Accompanied by fresh fruit, assorted crackers & breads</i> | \$20.00 per person |
| Mexican Taco Bar
<i>Veggie and meats</i> | \$23.25 per person |
| Selection of Hand Made Sandwiches & Wraps
<i>An assortment of meat, seafood and vegetarian creations on a variety of breads and wraps</i> | \$25.50 per person |
| Antipasto Platter
<i>Grilled Asparagus & Tomatoes, Olives, Artichokes, Baby Bocconcini, Hummus & Pita Bread</i> | \$32.25 per person |
| Cocktail Sampler Platter
<i>Shrimp, Bruschetta, Spanakopita, Chili Chicken, & Teriyaki Beef Skewers</i> | \$42.25 per person |
| North Vancouver Holiday Inn Party Sampler
<i>Mediterranean Chicken Satays, Spicy Meatballs, Garlic Chili Prawn Skewers, Quesadillas, Samosas & Chicken Wing Trio (tossed with Buffalo, Spicy BBQ & Honey Garlic) served with dipping sauces including tzatziki, chutney and salsa</i> | \$45.50 per person |
| Thin Sliced Certified Angus Roast Beef Carved to Order
<i>Assorted Condiments including; assorted breads, warm jus, creamed horseradish & Dijon mustard</i>
<i>** (Minimum 50 people)</i> | \$27.75 per person |

****Seafood Platters Available Upon Request****

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Hot & Cold Hors D'oeuvres (Prices per dozen)

COLD

Smoked Salmon Roulade - <i>Wasabi cream</i>	\$48.00
Baby Shrimp & Mango Cucumber Cups - <i>Tarragon mayo</i>	\$44.50
Shaved Roast Beef and Red Onion Crostini	\$43.50
Vine Ripened Tomato Bruschetta - <i>shredded parmesan & olive oil</i>	\$39.00
Prosciutto Wrapped Asparagus	\$39.00
Tomato Bocconcini Skewers	\$36.75
Prosciutto Wrapped Melon	\$39.00
Mediterranean Flatbread with Balsamic Drizzle	\$36.75
Wild Mushroom Crostini	\$36.75

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HOT

Tandoori Chicken Satay - <i>Tamarind chutney</i>	\$39.00
Beef Satay Skewers	\$39.00
Garlic Chili Prawn Skewers	\$50.00
Wild Mushroom & Roast Garlic Tartlets	\$32.25
Bacon wrapped scallops	\$55.75
Vegetable Samosas - <i>Mint raita</i>	\$40.00
Cheese Burgers "Sliders"	\$72.50
Buffalo Chicken Wings	\$36.75
Mini Chicken Samosas - <i>Sweet & spicy chutney</i>	\$36.75
Spanakopita's - <i>Feta & spinach in phyla triangles</i>	\$36.75
Mac & Cheese Fritters	\$39.00
Asian Vegetable Spring Rolls	\$36.75
Asian Salmon Skewers	\$48.00
Meatballs - <i>Coconut chutney</i>	\$39.00

Sweet Delicacies

Seasonal Fresh Fruit Presentation	\$18.00/person
Chef's Selection of Assorted Cakes & Pastries	\$78.00/dozen
Assorted Bars and Squares	
<i>Nanaimo Bars, Carrot Cake Squares, Chocolate Brownies, Lemon Coconut Squares</i>	\$49.50/dozen
NY Cheese Cakes	\$63.50/dozen
Assorted Gourmet Cookies	
<i>Oatmeal Raisin, Chocolate Chip, White Chocolate/Macadamia Nut</i>	\$40.00/dozen
Assorted Loaf Slices	
<i>Banana Bread, Lemon Poppy Seed, or Banana Chocolate Chip</i>	\$37.50/dozen
Assorted French Pastries	\$44.00/dozen
