



Three Course Plated Menu 30 – 60 guests

Appetizer

Spinach & Citrus Miso Salad

Crispy Leeks, dehydrated Miso, Avocado slices and Citrus Miso vinaigrette

Charred Zucchini

Cilantro, pickled red Onions, toasted Sunflower seeds topped with Pipian Rojo sauce

Prawn Salad Latina

Prawns, Cucumber, Mango, Avocado, Corn, Red Onion, Chives, Chilies, Coriander and Olive Oil

Entrée

Miso Black Cod

Served with Green and Red Mojo sauce, thrice cooked roasted Potatoes and Microgreens

Herb Rubbed Leg of Lamb

Slow cooked, 7oz leg of Lamb with Rosemary jus

Blackened Chicken Breast with Citrus Butter Sauce

Cajun Style Chicken served with Cumin Carrot puree, whipped Potatoes and Citrus butter

Chickpea Pansse

Served with a Carrot Ginger puree and charred Scallion yoghurt

Dessert

Coconut and Fresh Berry Pavlova

Vegan meringue filled with Coconut cream and seasonal Berries

Lemon Tart

Tangy lemon cream and Lemon jelly in a crisp Vanilla tart shell garnished with fresh Berries

White Chocolate Cheese Cake

Served with seasonal Berry compote

Freshly brewed coffee and assorted teas

Option #1

\$47 per person
Create a menu with one
choice from each course.

Option #2

\$52 per person
Create a menu with two
choices for each course.

(Prices do not include service
charge or GST)

Option #3

\$57 per person
Offer the menu as is.
Guests will choose one
item for each course.

COMMUNITY AT PLAY

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