

DINNER & JAZZ NIGHT

BUFFET DINNER WITH LIVE JAZZ BAND

SATURDAYS | 6:00 - 9:00 PM

\$72 PER ADULT | \$68 PER SENIOR | \$36 PER CHILD (AGES 6- 12 YEARS)
(PLUS APPLICABLE TAXES)

SALADS

Chef's Caesar Salad, Fried Capers, Roasted Garlic, Baby Kale & Avocado Dressing
Marinated Beet Salad, Local Brie, Grapefruit, White Balsamic, Fresh Dill

Oceanwise Seafood Salad, Sun-Dried Tomatoes, Basil Dressing

Ancient Grains, Arugula, Dried Blueberries, Roasted Feta Cheese & Candied Pecans

Heirloom Tomatoes & Fior di Latte, Pickled Strawberries, First Press Olive Oil

Salads may vary as per Chef's creations of the day

LOCAL CHEESE & CHARCUTERIE

6ft live edge pine board with selection of local and imported products featuring:

Two Rivers Meats & Golden Ears Fromagerie

Fruit & Nut Crisps, Preserves, Olives & Artisan Breads

PANINI & FLATBREADS

Made to order with Artisanal & House Breads
featuring varieties of local Cheeses & Fresh Vegetables

PASTA STATION

Choose from three delicious house made sauces: Oven Roasted Tomato, Alfredo and Amatriciana

A rotating variety of pastas and garnishes including:

Shrimp, Scallops, Chorizo, Sweet Peppers and much more

HOT ENTRÉES

Chef's selection of :

Seasonal Meat & Fresh Fish

Potato Preparation

Grains

Fresh Seasonal Vegetables & Garnishes

DESSERT BUFFET

Decadent creations from our award-winning Pastry Chef Hans

Salted Caramel Cheesecake, Nanaimo Bar Jars

Crème Brûlée, Vegan Black Forest Cake

Coconut Panna Cotta, Blueberry Crumble and many more

Desserts may vary as per Chef Hans' creations of the day

Vegan and gluten free options available



PAN PACIFIC
VANCOUVER