



Dinner # 2 TBC

An assortment of freshly baked bread with sweet butter

APPETIZERS

Mediterranean dips: Hummus, Baba Ganoush and Artichoke with home baked pita triangles

Sun dried tomato and Goats cheese log with garlic crostinis

Fresh vegetable crudités with house ranch dip

Domestic and International cheeses with crackers and baguettes

REFRESHING GREENS AND EXCITING SALADS

Baby spinach salad with roasted pecans, mandarins and buttermilk dressing

Greek salad with Canadian feta

Grilled vegetable salad with garlic and herbs

Thai noodle salad

FROM THE CARVERY

Roast Alberta beef with jus, horseradish and mustard

CENTER PLATE SPECIALS

Fresh BC salmon baked with a trio of pesto and virgin olive oil

Braised chicken with lemon grass, coconut and red curry

Roasted medley of fresh garden and root vegetables

Cilantro garlic whipped potatoes

Steamed Basmati Rice

SWEET THINGS

Platter of seasonal fresh fruit

An assortment of dessert tortes, pies and cheese cake

Organic free trade certified coffee and premium teas

\$37.95 per person plus taxes

Includes service staff for 4 hours maximum, cutlery, crockery, utensils

Minimum 25 persons

*TBC Indoor Racing & Event Centre
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