



## Dinner # 3 TBC

### APPETIZERS

Cold grill: tiger prawns, Atlantic scallops, pepper strip loin and marinated chicken breast

Smoked pacific Salmon with cream cheese, capers and baguettes

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

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### REFRESHING GREENS AND EXCITING SALADS

Roasted pepper, tomato and red onion salad with balsamic

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 Prime rib 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/Dessert

Platter of seasonal fresh fruit

An assortment of dessert tortes, pies and cheese cake

Organic free trade certified coffee and premium teas

\$47.95 per person plus taxes and gratuities

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

**Minimum 50 persons**

Add \$2.25 for groups from 25-49 persons

*TBC Indoor Racing & Event Centre  
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