

PHOENIX BALLROOM & FINNEGAN'S PUB CUSTOM BUFFETS

We will help you customize the best menu to meet your needs and budget. Great selection, great value!

All prices below INCLUDE 15% gratuity and applicable taxes (no hidden fees). All prices are per guest
Minimum 30 guests required. *All custom buffets include complimentary buns & butter and a coffee/tea station.*
Some terms & conditions apply. Please contact our Event Coordinator for availability & additional information.

Phone: 604 859 2220 Ext 110

Email: ec1@espositogroup.ca

SALADS

Select 1 = \$4 / Select 2 = \$7

Select 3 = \$9 / Select 4 = \$11

West Coast Mixed Greens

Served with choice of 2 dressings:

Ranch, Italian,

Pomegranate Vinaigrette (gluten free),

Potato Salad Dijonnaise

Sun-dried Tomato & Basil

Pasta Salad

Oriental Thai Noodle Salad

Caesar Salad

Tomato Boccocini Salad

with Balsamic Dressing

Greek Salad

Tomato and Cucumber Salad

with creamy dill wasabi dressing

Quinoa Salad

*with assorted dried berries and
grapefruit vinaigrette*

SIDE ENTRÉES

Select 1 = \$4 / Select 2 = \$7

Select 3 = \$9 / Select 4 = \$11

Herb Roasted Nugget Potatoes

tossed in garlic infused butter

Jasmine Rice

Rice Pilaf

Fresh Seasonal Vegetables Medley

tossed in garlic infused butter

Vegetarian Penne Pasta

in a rosé sauce

Baked Mac & Cheese

Topped with bread crumbs

MAIN ENTRÉES

Select 1 = \$6 / Select 2 = \$10 / Select 3 = \$13 / Select 4 = \$15

Vegetarian / Meat Lasagna

Herb Roasted Chicken Thigh / Baked Salmon

with your choice of sauce:

Chicken: signature rosemary mushroom cream sauce; orange & ginger glaze;

a la Grek (Greek style); butter chicken style, teriyaki and pineapple

Salmon: signature tarragon lobster cream sauce; orange & ginger glaze;

champagne lemon dill, pesto cream, teriyaki

Roast Beef Parcels

served in a red wine au jus

Fraser Valley Roasted Turkey

Includes Homemade Apple Celery Dressing & Cranberry Sauce

Available November 1 to December 24 . Market price January to October

CHEF ACTION STATIONS

Minimum of 40 guests unless otherwise noted

Carved Baron of Beef

with red wine au jus, horse radish and Dijon mustard

or

Honey Mustard Glazed Ham

with Dijon mustard

\$7 per guest or substitute a Main Entrée for only \$2 more per guest

Canadian AAA New York Strip loin

with red wine au jus, horse radish and Dijon mustard

\$8 per guest or substitute a Main Entrée for only \$4 more per guest

Canadian AAA Prime Rib

with red wine au jus, horse radish and Dijon mustard

\$10 per guest or substitute a Main Entrée for only \$5 more per guest

Bone In Baron of Beef (Minimum of 90 guests)

with red wine au jus, horse radish and Dijon mustard

\$8 per guest or substitute a Main Entrée for only \$3 more per guest

Sautéed Tiger Prawns

in a garlic infused butter

\$5 based on 3 prawns per guest & \$8 based on 5 prawns per guest

AFTER THOUGHTS

Fresh Fruit Display \$5 (deduct \$2 if purchased with Cheese or Desserts)

International Cheese Display with crackers \$6

Assorted Dessert Squares \$4

(Nanaimo bars, variety of brownies, etc.)

Chef's Dessert Extravaganza \$7

Gourmet cakes, cream puffs, cheesecakes, pies, brownies and Nanaimo bars

Chocolate Fountain & Fruit Skewers \$10

*Includes dark or white chocolate,
fruit skewers, brownies & cream puffs*

ASK ABOUT OUR FEATURE PLATED DESSERT OPTIONS!

**PLEASE SEE THE FOLLOWING
PAGE FOR MORE GREAT MENU
OPTIONS INCLUDING
DISPLAYS, SNACKS,
STATIONS & TAPAS**

PHOENIX BALLROOM & FINNEGAN'S PUB HOR D'OEURVES

We will help you customize the best menu to meet your needs and budget. Great selection, great value!

All prices below INCLUDE 15% gratuity and applicable taxes (no hidden fees)

Some terms & conditions apply. Please contact our Event Coordinator for availability and information.

Phone: 604 859 2220 Ext 110

Email: ec1@espositogroup.ca

VEGETABLE DISPLAYS

Fresh Vegetable Crudités Display
with zesty dill dip

\$5 per guest

Grilled Marinated Vegetable Platter
\$6 per guest

Assorted Pickled Vegetables
\$5 per guest

TOWER DISPLAYS

\$5 per guest

*All towers served with
garlic infused crustinis*

Antipasto / Bruschetta
Olive Tapenade

SNACKS

Tortilla Chips & Salsa \$15 per basket

Spinach & Artichoke Dip with

Tortilla Chips \$15 per bowl

serves approx.10 per basket / bowl

MEAT DISPLAY

Charcuterie Display

\$5 per guest

*with bread rolls, whipped butter,
mayo, horse radish and
Dijon mustard*

PIZZA STATION

\$14 per pizza

(based on 8 pieces per pizza)

Select from:

Tropical Hawaiian, Butter Chicken,

The Mediterranean or

Four Pig (Meat Lovers)

MEXICAN FOOD STATION

\$18 per guest

*Includes tortilla chips, salsa,
guacamole, fajita shells, peppers,
jalapenos, diced tomatoes, olives,
Shells, refried beans spicy beef,
chicken, and cheese*

SEAFOOD DISPLAYS

Assorted Chilled Seafood Display

Customize your Seafood Display

Crab legs, smoked salmon, prawns,

baby shrimp, mussels, clams

market price (see Chef)

Poached Prawn Display

\$8 based on 5 prawns per guest

served chilled with a zesty

Horseradish cocktail sauce

ASSORTED SUSHI

Sushi \$11 per roll / Maki \$8 per roll

Sushi rolls: salmon tempura, dynamite,

chicken or beef teriyaki, California,

vegetable, Alaska, & house roll

Maki rolls: crab, avocado, ebi

Served with soya sauce,

fresh ginger, & wasabi

SPECIALTY COLD TAPAS

Items can be served stationary or butlered

Smoke Salmon Canapé on Crustinis

\$2.5 per piece

Stuffed Cucumber with baby shrimp salad

\$2 per piece

Pin wheel wraps

\$2 per piece

*Assorted flavors ranging from chicken salad, smoked
salmon, vegetable tapenade, spinach and cream cheese*

Skewers drizzled with reduced balsamic vinaigrette

\$4 per skewer - Choice of

Tomato, Boccocini & Basil, Marinated Vegetables or

Artichoke, Boccocini & Chorizo Sausage

HOT TAPAS

Items can be served stationary or butlered

Chicken Satays

\$3 per piece

Flavor choices: butter chicken, spicy peanut or marinara

Seared Strawberry Sambuca Scallops

\$3 per piece

Sausage Rolls

\$2 per piece

Mini Spanakopita with tzatziki sauce

\$2 per piece

Vegetable Spring Rolls with sweet chili sauce

\$2 per piece

Mini Quiche

\$2 per piece

Choose from ham & cheese or broccoli and cheese

Bacon Wrapped Prawns or Crispy Prawns

\$3 per piece

Lamb Popsicles

\$5 per piece

Chicken Quesadilla with salsa & sour cream

\$2 per piece

Samosas choice of chicken, beef, or veggie.

Served with soy sauce & sweet chili sauce

\$3 per piece

Torpedo Tortellini

\$2 per piece

HOT STATIONARY TAPAS

Meat balls

\$1.50 per piece

*Choose your flavor: Spicy Szechwan, Swedish style
or classic Italian*

Chicken Wings

Choose your flavor: hot, honey garlic, teriyaki

\$1.50 per piece

Steak Bites

\$1 per piece

Crispy Chicken Tenders

\$3 per piece

Served with honey mustard or plum sauce

Sweet Ginger Beef

\$1 per piece