



tobiano



## Tobiano Banquet and Catering Menus 2020

### Orchard Continental Breakfast

*Fresh Baked Breakfast Pastries  
(Includes Danish, muffins, croissants)  
Selection of dried Cereals and milk  
Fresh Seasonal Fruit Display  
Yogurt Parfait Station  
(Includes granola, berry compote)  
Toaster Station with fresh local breads & bagels  
Selection of chilled fruit juices, Coffee and Teas...\$15*

### Farm House Breakfast

*Fresh Baked Breakfast Pastries  
(Includes Danish, muffins, croissants)  
Selection of dried Cereals and milk  
Fresh Seasonal Fruit Display  
Yogurt Parfait Station  
(Includes granola, berry compote)  
Scrambled Eggs with Cheddar and Scallions  
Smoked bacon and local Country Sausages  
Home Style Hash Browns  
Selection of chilled fruit juices, Coffee and Teas...\$18*

### Garden Breakfast

*Fresh Baked Breakfast Pastries  
(Includes Danish, muffins, croissants)  
Selection of dried Cereals and milk  
Fresh Seasonal Fruit Display  
Yogurt Parfait Station  
(Includes granola, berry compote)  
Scrambled Eggs with Cheddar and Scallions  
Smoked bacon and local Country Sausages  
Eggs Benedict with fresh Herb Hollandaise  
Home Style Hash browns  
Selection of chilled fruit juices, Coffee and Teas...\$20*

**taxes and 18% gratuity not included**  
**Gluten and Vegetarian options available**  
**For Groups 30 people or Larger**



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## Breakfast Buffets

### Accompaniments and Breaks

- Fresh Baked Breakfast Pastries...\$4*  
*(Includes Danish, muffins, croissants)*
- Selection of scones and cinnamon rolls...\$4.5*
- Fresh Baked loafs with butter...\$3.5*
- Assorted freshly baked cookies...\$4*
- Selection of dried cereal and milk...\$4*
- Assorted energy and granola bars...\$4*
- Toaster Station with fresh local breads & bagels...\$4*
- Fresh seasonal fruit display...\$5*
- Yogurt parfait station...\$4*
- "Build your own" Waffle station...\$6*
- Smoked and cured meat platter...\$7*
- Domestic & import cheese display...\$10*
- Chefs attended omelet station...\$8*

### Boxed Breakfast (pre-order)

#### **Get up and go...\$13**

*Fresh breakfast pastry, granola bar, whole fruit, juice. Coffee or tea*

#### **Fast tracks...\$14**

*Fresh breakfast pastry, granola bar, whole fruit, yogurt parfait, juice. Coffee or tea*

#### **On the run...\$15.5**

*Fresh breakfast pastry, bacon and egg sandwich, whole fruit, juice. Coffee or tea*

### Boxed Lunch (pre-order)

#### **Deli...\$15.5**

*Fresh Deli style Sandwich, Chips, granola bar, whole fruit, juice. Water, Juice*

#### **Healthy Start...\$16.5**

*Fresh House Salad with Chicken, granola bar, whole fruit, yogurt parfait, Water, Juice*

#### **Wine Country Picnic...\$18.5**

*Seasonally inspired Wrap, Side Salad, Dessert square, whole fruit, juice. Water, Juice*

### Beverages

- Assorted soft drinks...\$3.5*
- Chilled bottled water...\$2.5*
- Coffee and assorted tea service...\$3.5*
- Chilled fruit juice...\$3.5*
- Iced tea and fresh lemonade...\$3*
- Chilled milk station...\$3.5*
- Hot chocolate or apple cider...\$3*

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## Lunch Buffets

### **Kamloops Lake Buffet**

*Chefs Choice of 3 Salads*

*Seasonally Inspired Soup*

*Pickled Vegetable Display*

*Selection of deli style sandwiches and wraps*

*(Includes smoked, cured meats & vegetarian options)*

*Selection of dessert squares and cookies*

*Selection of Coffee and Teas*

**\$19.50 per person**

### **Tunkwa Lake Buffet**

*Chefs Choice of 3 Salads*

*Seasonally Inspired Soup*

*Pickled Vegetable Display*

*Assortment of artisan breads and rolls*

*Selection of smoked and cured meats*

*Sandwich condiments (flavored aioli, mustard's & vegetables)*

*Domestic and import cheese board*

*Selection of dessert squares and cookies*

*Selection of Coffee and Teas*

**\$21 per person**

### **Savona BBQ Buffet**

*Chefs Choice of 3 Salads*

*Vegetable chili*

*Pickled Vegetable Display*

*Selection of BBQ beef, chicken and veggie burgers*

*BBQ Locally made sausages*

*Burger condiments (flavored aioli, mustard's & vegetables)*

*Selection of dessert squares and cookies*

*Selection of Coffee and Teas*

**\$24 per person**

### **Riverside Italian Lunch**

*Chefs Choice of 3 Salads (Caesar, Panzenella, Tomato)*

*Creamy Tomato Basil Soup*

*Assortment of artisan breads and rolls*

*Pickled Vegetable Display*

*Lasagna Bolognaise*

*Pappardelle Carbonara*

*Selection of Italian style dessert squares and cookies*

*Selection of Coffee and Teas*

**\$26 per person**

**taxes and 18% gratuity not included**

**Gluten and Vegetarian options available**

**For Groups 30 people or Larger**



## Plated Dinners

### Cherry Creek Platted Dinner

#### Choice of Starter

*Warm Spinach Salad, marinated mushrooms, sun-dried cranberries, Oka cheese*

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*Cinnamon Scented Butternut Squash Soup, maple crème fraiche, Almonds*

#### Choice of Entree

*Bosc pear & brie stuffed chicken supreme, Chardonnay cream sauce, duchess potato, seasonal baby vegetables*

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*Pan seared salmon, lemon sorrel bearer Blanc, beluga lentil ragout, seasonal baby vegetables*

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*Grilled double cut pork chop, apple Calvados reduction, Confit potatoes, and seasonal baby vegetables*

#### Choice of Dessert

*Grand Marnier crème Brule, white chocolate biscotti*

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*Warm Bread pudding, whiskey toffee sauce, whipped cream*

**\$40 per person**

### Lake Side Platted Dinner

#### Choice of Starter

*Arugula salad, candied walnuts, orange segments, goat cheese*

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*Wild mushroom chowder en croute*

#### Choice of Entree

*Braised lamb shank, citrus stout pan jus, wild mushroom barley risotto, roasted seasonal root vegetables*

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*Pan seared duck breast, blueberry gastrique, smoked bacon & chive potato Rusti, seasonal baby vegetables*

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*New York strip steak, roasted shallot jus, truffle whipped potato, roasted seasonal vegetables*

#### Choice of Dessert

*Chocolate pots de crème, cinnamon dusted doughnuts*

~

*Vanilla bean cheese cake, fruit compote, Chantilly cream*

**\$50 per person**

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## Buffet Dinners

### North Thompson Buffet

*Fresh Selection of Breads and Rolls*  
*Selection of House Greens with Assorted Dressings*  
*Cabbage & fennel Coleslaw with Cranberries, Apples and Almonds*  
*House Caesar Salad Station with Bacon, Lemon & Parmesan*  
*Cinnamon Scented Butternut Squash Soup with Maple Crème Fraiche*  
*House Pickled Vegetable Display*  
*Brown sugar & whiskey soaked salmon, blueberry conserve*  
*Pecan Crusted Pork loin with Apple Cider Jus*  
*Garlic Chive whipped Yukon Gold Potato's*  
*Fresh Seasonal Vegetables with Honey Dill Butter*  
*Chefs Dessert Display*  
*Selection of Coffee and Teas*

**\$38 per person**

### South Thompson Buffet

*Fresh Selection of Breads and Rolls*  
*Selection of House Greens with Assorted Dressings*  
*Cous Cous Salad with Roasted Vegetables, Lemon Cumin Vinaigrette*  
*Rocket Salad with Gorgonzola Cheese, Figs & Prosciutto*  
*Roasted Pumpkin soup, Cardamom, Coconut milk*  
*House Pickled Vegetable Display*  
*Moracian Spiced Osso Bucco, Raisin port demi*  
*Goat Cheese & Sun dried Cherry Stuffed Chicken breast, Morel Mushroom Pan Jus*  
*Champagne Risotto, Grana Padano & Sweet Peas*  
*Fresh Seasonal Squash Medley, Cracked Pepper & Maple*  
*Chefs Dessert Display*  
*Selection of Coffee and Teas*

**\$42 per person**

### Wine Country Buffet

*Fresh Selection of Breads and Rolls*  
*Selection of House Greens with Assorted Dressings*  
*Roasted Beet Salad, Goat Cheese, Mandarin Oranges, Pralines*  
*Apple Fennel Slaw, Grapefruit Vinaigrette*  
*Foraged Mushroom Chowder, Fire Weed Honey & Brandy*  
*House Pickled Vegetable Display*  
*Slow Roasted Prime Rib, Red Wine demi (Chef attended carving station)*  
*North Coast Seafood Wellington, Lemon Sorrel Butter Sauce*  
*Truffle Mashed Yukon Gold Potato's*  
*Fresh Roasted Baby Vegetables, white balsamic reduction*  
*Chefs Dessert Display*  
*Selection of Coffee and Teas*

**\$48 per person**

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## Reception Canapes, platters & live action station

### Crab Cakes

*Dungeness crab cakes served with jalapeno tartar.*

..... \$30 per dozen

### Pot Stickers

*Pan fried pork dumplings served with sweet soy and scallions.*

..... \$18 per dozen

### Dim Sum

*Assorted Asian dumplings served with sweet soy and scallions.*

..... \$22 per dozen

### Canapes (chef selection)

*Selection of seasonally inspired canapes (vegetarian and meat options)*

..... \$22 per dozen

### Coconut Shrimp

*Deep fried coconut shrimp with curry pineapple salsa*

..... \$28 per dozen

### Baked Vegan Mushroom caps

*Roasted button mushroom caps stuffed with Mediterranean tapenade*

..... \$18 per dozen

### Baked Brie

*Brie wrapped in puff pastry and baked golden brown, berry conserve and crostini.*

..... **\$9 per person**

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### Crudit 

*Selection of fresh vegetables and house made dips*

..... \$5 per person

### Cheese Display

*Import and domestic cheese board with fruit preserves, nuts and crackers*

..... \$12 per person

### Antipasto Boards

*Selection of cured and smoked meats, grilled vegetables, olives, dips & Mediterranean breads*

..... \$12 per person

### Gastro Pub Fare

*Gourmet sliders, house chicken wings with dips, Nacho station & artisan breads with dips*

..... \$17 per person

### Carving Station (Market Price)

*Chef attended carving station, primal cuts served with jus, spreads and artisan rolls*

### Chilled Seafood station (Market Price)

*Chef attended chilled seafood and shucking station, served with condiments*

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## Holiday Menus 2020

### Black Iron Christmas Plated Dinner

#### **Choice of Starter**

*Belgium endive & apple salad, raisins, warm bacon vinaigrette, Gorgonzola cheese*

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*Candy Cane beet soup, dill crème fraiche*

#### **Choice of Entree**

*Mushroom bacon Duxelle stuffed chicken supreme, Chardonnay cream sauce, truffle whipped potato, seasonal baby vegetables*

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*Milk poached smoked Sable fish, aromatic vegetables, and new potatoes*

~

*Grilled Strip loin, glace de Viande, Confit potatoes, seasonal baby vegetables*

#### **Choice of Dessert**

*Bailey's crème Brule, white chocolate biscotti*

~

*Warm Christmas sticky toffee pudding, whiskey toffee sauce, cinnamon ice cream*

**\$50 per person**

### Tobiano Christmas Plated Dinner

#### **Choice of Starter**

*Seasonal greens, Dried Cranberries, Candied Almonds, Quebec Maple & Balsamic Dressing*

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*Maple Roasted Butternut Squash Soup, Cinnamon crème fraiche*

#### **Choice of Entree**

*Slow Roasted Turkey, Okanagan Stone Fruit Stuffing, Garlic whipped potato, Sage Pan Jus, seasonal baby vegetables*

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*VQA Merlot braised Short rib, garlic mashed potato, seasonal root vegetable, dried Bing cherry jus*

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*West Coast Seafood Wellington, Champagne Risotto, seasonal vegetables, lemon caper butter sauce*

#### **Choice of Dessert**

*Vanilla bean cheese cake, Egg nog Crème Anglaise*

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*Grand Marnier Pots de Crème, Cinnamon sugar beignets*

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**\$45 per person**

**Thompson Valley Christmas Buffet**

*Fresh Selection of Breads and Rolls*  
*Selection of House Greens with Assorted Dressings*  
*House Caesar Salad Station with Bacon, Lemon & Parmesan*  
*Waldorf salad, creamy Honey Dijon Vinaigrette*  
*Maple smoked bacon & Sweet Potato chowder*  
*House Pickled Vegetable Display*  
*Slow Roasted Turkey and Confit Leg, Okanagan Stone Fruit Stuffing*  
*(Sage Pan Jus)*  
*Maple Bourbon glazed Country ham*  
*(Red eye gravy)*  
*Garlic chive Mashed Yukon Gold Potato's*  
*Fresh Roasted Root Vegetables, white balsamic reduction*  
*Chefs Christmas Dessert Display Selection of Coffee and Teas.*

**\$36 per person**

**Farm to Fork Holiday Harvest Buffet**

*Fresh Selection of Breads and Rolls*  
*Selection of Farm Greens with Assorted Dressings*  
*New Potato Salad with Dijon & Dill*  
*Grilled Seasonal Vegetable Salad with Olive Oil & Balsamic*  
*Foraged Mushroom chowder with Wild Chive & Local Honey*  
*House Pickled Vegetable Display*  
*Slow Roasted Ross Down Farms Organic Whole Chickens, Corn Bread Stuffing*  
*Roasted Johnston Farms Pork loin, Local Apple Chutney, Cider Jus*  
*Garlic chive Mashed Yukon Gold Potato's*  
*Fresh Roasted Root Vegetables, white balsamic reduction*  
*Chefs Christmas Dessert Display Selection of Coffee and Teas.*

**\$38 per person**

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