

BUFFET PACKAGES

BASIC

choose any of the following
2 salads | 1 side | 1 entree | 1 dessert

STANDARD

choose any of the following
2 salads | 2 sides | 2 entrees | 1 dessert

BANQUET

choose any of the following
3 salads | 3 sides | 3 entrees | 1 dessert

SALADS

Cabana's **caesar** salad with asiago
local **spinach** leaves with berries, chevre and a apple champagne vinaigrette
caprese, local tomatoes, bocconcini cheese, fresh basil, balsamic reduction
creamy **cucumber** and tarragon salad with arugula and local vegetables
corkscrew **pasta** with sundried tomatoes, chives, asiago, roasted garlic and olive oil
mixed **green**, cucumber, roasted red peppers, apple champagne vinaigrette, nuts and seeds
potato, chives, dijon mustard dressing

SIDES

herbed **basmati rice**
Yukon gold **mashed potato** with roasted garlic
assorted local **vegetables** – varies with season
7 grain rice
roasted potatoes, rosemary and olive oil
double **stuffed potatoes**
risotto, asiago cheese
corkscrew **pasta**, olive oil and garlic
cous cous with roasted vegetables

ENTREES

sweet smoked **baby back ribs** with peach bbq sauce
grilled **chicken breast** with basil pesto
slow braised black angus **beef short rib** with bordelaise sauce
pacific **salmon** with creamy seafood ragout
halibut with chili garlic herb butter (market price)
tenderloin 6oz
strip loin 8oz
roast beef
prime rib 8oz

SAUCES & ADD-ONS

chili garlic herb butter
basil pesto
peach BBQ
lemon crab butter
sauteed mushrooms & caramelized onions
wild mushroom butter with truffle oil
squash pesto
peppercorn gravy
sweet jalapeno glaze

DESSERTS

fudge **brownie** with white chocolate ganache
mini '**apple pie**' with whiskey caramel
Okanagan **fruit tarts**
cake pops