

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
sautéed 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

CHARCUTIER

cured meats & cheeses

various artisan meats and cheeses from the Okanagan and all over British Columbia
house-made whole wheat crackers, pickled vegetables, mixed olives



SWEETS

choice of the following selection

cake pops | red velvet, chocolate, vanilla with chocolate ganache

brownies | white chocolate ganache

cookies | chocolate chip, oatmeal, gingersnap, sugar

squares/tarts | fresh okanagan fruit squares, butter tarts, cheese cakes, frangipane

truffles | various flavours

Can't decide? Allow us to put together an assortment of our sweets for you



MEAT

black angus beef tenderloin tataki Cabana's signature spice, basil green curry
Opal Valley lamb "pops" tandoori curry crust, tomato compote
Cabana's mini burgers 'AAA' beef tenderloin patty, cheddar, bacon mayo, chipotle ketchup
roisserie chicken tostada corn tortilla, spiced buttermilk dressed chicken, avocado relish, fire roasted tomato
pulled pork slider apple wood smoked cheddar & caramelized onion
 crisp naan, **butter chicken**, fruit chutney
chicken satay, togarashi spice, sweet soy
 chicken or beef **lettuce wraps**, crispy soba, teriyaki sauce

SEAFOOD

scallop ceviche lime, grilled pineapple, candied jalapeno, cilantro
fresh oysters with mignonette all oysters sourced from the Outlandish Shellfish Guild
rare grilled tuna "nacho" individual corn tortilla with sweet jalapeno compote and lemon chevre mousse
crab cake pickled vegetables, wasabi cream
scallop cake Pan seared Scallop Cake, Green Curry Sauce, Chili Cashew
salmon tartar Orange Fennel Vinaigrette
 cucumber and fennel cream with **smoked salmon**

VEGETARIAN

gougeres mini puff pastry stuffed with smoked tomato and amber ale cream cheese
pear crostini Grilled Pear & Gorgonzola Crostini
caprese local cherry tomatoes, bocconcini cheese, basil, balsamic reduction
 crisp **olive polenta**, sundried tomato tapenade
cucumber with fennel cream and smoked tomato

Can't decide? Allow us to put together a selection of canapés for you

