

Group Banquet Menus

Anderton Bistro-Pub

Plated Dinner's Reception Menu

Please join us to celebrate with your friends & family in a fine tradition of gourmet food and a warm friendly environment. You will be treated to the finest of service and food prepared by:

Chef de Cuisine: Andrew Stigant
& his team.

The chef invites you to please come and join him to discuss your unique chosen menu and any special requests or dietary concerns.

Plated Dinner By Design

The following dinner menus have been designed to enable you to create your own three or four course menu. Please select one menu for the group; food allergies and dietary requirements will be accommodated.

The entrée price listed is for a three-course menu which includes soup or salad, fresh bread rolls & butter, seasonal vegetables, dessert, freshly brewed regular & decaffeinated coffee and select teas.

To add a fourth course to your menu, either choose a soup or salad or try one of our hot or cold dinner appetizers and add the corresponding price to the entrée price.

Soup

*** Wild Vancouver Island Mushroom Soup

Caramelized Three Onion & Smoked Parmesan Gratin

Moroccan Chicken Minestrone


*** Maple Roasted Butternut Squash Purée

*** Roasted Tomato & Pesto Crème Fraîche

Sweet Potato & Smoked Bacon Leek Purée

West Coast Seafood Chowder - Add \$3 per person

Salad

 Crisp Romaine & Pancetta Caesar, Grated Parmesan Cheese & balsamic syrup

*** Ice Burg Lettuce, Smoked Bacon, Boiled Free Range Egg & Buttermilk Dressing

*** Roast Beet & Butter Lettuce Leaves, Roasted Pine nuts, Gorgonzola & Port & Pear Vinaigrette

*** Spinach & Blueberry Goat Cheese, Belgium Endive & Champagne & Honey Vinaigrette

*** West Coast Garden Greens, Carrot & Beet Whips & Blackberry Dressing

vegetarian options 

Choice of Entrée

For a choice of entrée at the table on the night of the dinner, please note that a pre-order will be required four business days prior to your event. For more than two entrée choices a surcharge will be applied. Please consult: **Executive Chef Andrew**

Stigant for details.

Ocean's

Pan Seared "Estavan" Albacore Tuna

dungeness crab salad, scalloped root vegetable pave



\$36 per person

Poached Wild BC Salmon Fillet

smoked pork belly risotto, peach & mango chutney



\$37 per person

Slow Roasted Cedar Plank Halibut

baby new potato & comox brie terrine, maple balsamic glaze



\$39 per person

Oven Baked Wild Sablefish

smoked "Natural Pastures" parmesan polenta, tomato & fennel stew



\$40 per person

Seared "Qualicum Bay" Scallop's & Mussel & Clam Potlatch

dungeness crab risotto



\$41 per person

Land

Slow Roasted Garlic & Rosemary Cornish Game Hen

scalloped root vegetable pave, grainy mustard demiglaze

\$36 per person

Pan Seared "Cowichan Farms" Chicken Breast

baby new potato & comox brie terrine, smoked bacon tomato marinara

\$37 per person

Grilled "Black Angus" New York Steak

wild mushroom whipped potato's, truffled demiglaze

\$38 per person

Grilled "Black Angus" Tenderloin of Beef

baby new potato & comox brie terrine, roast shallots, red wine jus

\$40 per person

Pan Seared Pasture Raised Rack Of Lamb

white truffle potato & basil risotto croquette, rosemary jus

\$41 per person

Pan Seared Smoked Pork Belly Wrapped Venison Loin

scalloped root vegetable pave, blueberry wine demiglaze

\$42 per person

Vegetarian

Marinated "Salt Spring Island" Smoked Tofu

Tomato & Fennel Stew, Scalloped Root Vegetable Pave



\$34 per person

Roasted Vegetable Strudel

Goat Cheese & Tomato Coulis



\$35 per person

vegetarian options 



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Choice of Dessert

White Chocolate Fudge Brownie

butterscotch sauce, crème caramel gelato

“Chef’s Choice” Crème Brûlée

shortbread cookie

“B-52” Chocolate Lasagna

pistachio gelato

Lemon Tart

lemoncello sorbetto

Benino Gelato’s Italian Ice Cream

gelato – vanilla, crème caramel or pistachio

sorbetto- lemoncello

Vanilla Cheesecake

vanilla infused cheesecake capped with a chantilly cream

Add an Additional Course with:

Soup or salad

\$7 per person

Appetizer’s

Bistro Antipasto

prosciutto de parma, soprosatta, house cured duck prosciutto,

“Black Creek” bison pepperoni, purple onion & blackberry port jam, fresh baked scones, balsamic cippolini onions & marinated olives

\$9 per person

Dungeness Crab Bruschetta

tomato cilantro vinaigrette



\$9.5 per person

“Cowichan Farm’s” Chicken & Smoked Pork Belly Cakes

purple onion & blackberry port jam

\$9 per person

Baked “Comox Brie” & Poached Pear With Greens

gathered field greens, port reduction

port & pear vinaigrette



\$10 per person

“Qualicum Bay” Scallop & Dungeness Crab Cakes

roasted garlic & saffron aioli



\$13 per person

vegetarian options 

Please confirm reservation and menu 14 days prior to venue date.

A pre-order of choice items for your group would be appreciated 4 days prior to your reservation date. This will help to make your dining experience with us a most memorable one.

Minimums of 15 people are requested.

Please contact Andrew Stigant at 339-5400 to set up your culinary getaway!!!!







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RECEPTION MENUS

HOT HORDOUVRES

	Gala Apple & French Chevre Tart, Wheat Grass Apple Sauce	16.00
	Muscovy Duck Rilette Croustini's, Balsamic Cippolini Blueberry Relish	19.00
	Roasted Petit Mushroom Caps, Spot Prawn & Comox Brie Gratin	20.00
	Blackened Sashimi Tuna, Grilled Baguette, Mango & Onion Relish	18.00
	Moroccan Beef Tenderloin & Petit Mushroom Skewers	22.00
	Chorizo, Olive & Cherry Tomato Brochettes	17.00
	Curried "Cowichan Bay Farm's" Chicken & Apple Satay	18.00
	Roma Tomato Bruschetta, Grated Parmesan and Fresh Basil	15.00
	Roasted Garlic, Pear & "Natural Pasture's" Buffalo Mozzarella Strudel	18.00

COLD HORDOUVRES

	Dungeness Crab Stuffed Devilled "Lewis Farm's" Eggs	21.00
	Shucked Vancouver Island Oyster's, Chef's Choice Accompaniments	18.00
	"Misty Haven Farm's" Muscovy Duck Breast Prosciutto, Apple & Papaya Chutney, Toasted Brioche	19.00
	Prosciutto, Spiced Melon Salsa	17.00
	Spiced Spot Prawns, Cajun Remoulade	19.00
	Smoked Albacore Tuna with Wasabi cream cheese	18.00

All item's are made in house and are served by the dozen.

minimum of 2 dozen hordouvres required

minimum 48 hours notice

some products may not be purchased due to seasonal availability

vegetarian options



Ocean Wise



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