

Delta  
Town & Country  
Inn

**LUNCH MENU**

# LUNCH

---

## **Bistro Buffet** (Minimum 10 guests)

Baby Spinach with Sun dried Cranberries, Crumbled Blue Cheese, Apricots & Candied Pecans

Served with a Champagne Vinaigrette

Glass Thai Noodle Salad

### **Selection of Artisan Sandwiches:**

Honey Ham, Havarti & Grainy Dijon

Roast Turkey with Cranberry Aioli

Tuna, Bell Pepper & Chive

Roast Beef with Caramelized Onion, Horseradish Aioli

Roasted Vegetables & Feta Cheese with a Pesto Mayo

Egg Salad with Cheddar Cheese

Lemon Meringue Pie

Caramel Chocolate Fudge

\$17.95 per person

## **Open Faced Sandwich Buffet**

Caesar Salad

### **On Rustic & Panini Breads:**

Shrimp Salad with Chive & Dill Aioli

Roast Beef with Caramelized Onion, Horseradish Aioli

Smoked Salmon with Cream Cheese & Red Onion

Almond Curried Chicken

Sliced Chicken with Brie & Orange Marmalade

Minted Fresh Fruit Salad

Assorted Dessert Squares

\$18.95 per person

\*All Buffets Come with Freshly Brewed Colombian Coffee & Organic Teas



# LUNCH

---

## Sandwich Express Buffet

Hearty Home Made Soup of the Day

Asian Coleslaw with Miso Dressing

**Assorted Freshly Made Sandwiches:**

Black Forest Ham & Swiss Cheese

Roast Turkey with Cranberry Mayonnaise

Tuna Salad

Egg Salad with Spring Onions

Roast Beef with Mustard Aioli

Cheddar Cheese with Ripe Tomatoes, Cucumber & Leaf Lettuce

Selection of Home Baked Cookies & Dessert Squares

\$17.95 per person

## Cool Wraps Buffet

Sweet Red Pepper Farfalle Salad with Sun-dried Tomato & Oregano Vinaigrette

**A Selection of Flour Tortilla Wraps:**

Shaved Roast Beef & Dijon Mustard

Chicken Caesar

Smoked Turkey with Cranberry Stuffing

Egg Salad with Cheddar Cheese & Chives

Greek with Feta Cheese

Thai Chicken & Glass Noodles

Sliced Fresh Fruit Tray

Selection of Home Baked Cookies & Dessert Squares

\$17.95 per person

\*All Buffets Come with Freshly Brewed Colombian Coffee & Organic Teas



6005 Highway 17 at Highway 99, Delta BC, V4K 5B8  
(T) 604-946-4404 (F) 604-946-5916 (W) www.deltainn.com (E) catering@deltainn.com

# LUNCH

---

## Build Your Own Fajita (Minimum 25 guests)

Spicy Bean Cilantro Soup  
Corn & Tomato Salad  
Floured Tortillas  
Marinated Chicken  
Pulled Pork  
Sautéed Peppers & Onions  
Diced Tomatoes, Grated Cheese & Refried Beans  
Salsa, Sour Cream & Guacamole  
Mexican Rice  
Dusted Caramel Bananas & Lemon Bars  
\$18.95 per person

## Charcuterie (Minimum 25 Guests)

Mesculun Greens with Fresh Parmesan & Sun Dried Tomatoes  
Country Potato Salad, with Grainy Dijon Mayo  
Vine Ripened Tomatoes with Feta Cheese & Fiery Balsamic Dressing  
Baskets of Assorted Artisan Breads & Focaccia  
Local & European Cheese Board  
Assorted Delicatessen Meats  
Tuna & Chive Salad  
Egg Salad & Cheddar Cheese  
Curried Chicken Salad  
Antipasto Platter  
Seasonal Fresh Fruit Platter  
\$21.95 per person

\*All Buffets Come with Freshly Brewed Colombian Coffee & Organic Teas

---



6005 Highway 17 at Highway 99, Delta BC, V4K 5B8  
(T) 604-946-4404 (F) 604-946-5916 (W) www.deltainn.com (E) catering@deltainn.com

# LUNCH

---

## West Coast Lunch Buffet (Minimum 25 guests)

Freshly Baked Wholegrain & Sourdough Rolls  
Thai Glass Noodle Salad  
Caesar Salad  
Grilled Vegetable Platter  
Herb Roasted Breast of Chicken  
Bouquetiere of Fresh Vegetables  
Roasted Finger Potatoes **or** Jasmine Rice  
Lemon Meringue Pie & Dessert Squares

### **Alternative Hot Items:**

*Roast Breast of Chicken with Tarragon Cream Sauce*

-----

*Grilled Maple & Hoisin Wild Salmon*

-----

*Stir Fried Ginger Beef Tenderloin with Thai Noodles*

-----

*Grilled White Fish Fillets with Lemon Grass Caper Beurre Blanc & Shiitake Mushrooms*

-----

*Chipotle Mango Oven Roasted Wild Salmon on Jasmine Rice*

-----

*Mediterranean Farfalle, Spicy Italian Sausage, Shiitake Mushrooms, Spinach,  
Kalamata*

*Olives & Feta Cheese in a Tomato Pesto Sauce*

\$23.95 per person

\*\*Two Hot Entrees \$26.95 per person\*\*

\*All Buffets Come with Freshly Brewed Colombian Coffee & Organic Teas



6005 Highway 17 at Highway 99, Delta BC, V4K 5B8  
(T) 604-946-4404 (F) 604-946-5916 (W) www.deltainn.com (E) catering@deltainn.com

# LUNCH | A LA CARTE

---

*Select 1 Appetizer, 1 Entrée & 1 Dessert (Minimum 25 Guests per Entrée Selection)*

## Entrees

Shrimp, Asparagus, & Chive Tarte with Roasted Potatoes & Yams with a Garlic Panini  
\$23.95

Chipotle Mango Wild Salmon with Citrus Salsa, Aromatic Jasmine Rice &  
Fresh Roasted Root Vegetable Medley  
\$24.95

Baked Wild Salmon with a Tarragon Cream Roasted Tomato Sauce,  
Vegetable Jardiniere with Roasted Potatoes  
\$24.95

Mediterranean Chicken Breast with Grilled Vegetables & Greek Roasted Potatoes  
\$24.95

Herb Roasted Fraser Valley Chicken with Apricot Stuffing, Chateau Potatoes & Fresh  
Vegetables  
\$24.95

Grilled AAA New York Steak with Mushroom Merlot Sauce, Mashed Potatoes,  
Finger Carrots & Asparagus  
\$28.95

Angus Meatloaf Wellington with a Mushroom Demi Glace, Garlic Whipped Potatoes,  
Sugar Snap Peas & Carrot Batonette  
\$23.95



# LUNCH | A LA CARTE

---

## Appetizers

West Coast Clam Chowder

----

Pacific Seafood Chowder

----

Chicken, Sundried Tomato & Roasted

----

Red Pepper Soup

----

Traditional Caesar Salad

----

House Signature Salad

----

Vine Ripened Tomatoes & Bocconcini Salad with a Fiery Balsamic Vinaigrette

----

Baby Spinach, Sundried Cranberries, Apricots & Caramelized Pecans  
with a Champagne Vinaigrette

## Desserts

Vanilla Cheesecake with a Triple Berry Sauce

----

Warm Ginger Caramel Spice Cake

----

Deep Caramel Chocolate Pecan Flan

----

Apple Strudel with Vanilla Ice Cream

A Three-course Lunch will include: Freshly Baked Wholegrain & Sourdough Dinner Rolls & Creamery Butter and Brewed Columbian Coffee or Organic Teas.



## BEVERAGES

---

Freshly Brewed Regular or Decaffeinated Columbian Coffee	10 Cup Thermos \$22.95
Freshly Brewed Orange Pekoe Tea	10 Cup Thermos \$22.95
Selection of Organic Herbal Teas	\$2.50/Sachet
Fruit Juices: Orange, Apple, Cranberry, Grapefruit, Lemonade & Iced Tea	\$15.95/Carafe
Assorted Regular & Diet Soft Drinks & Bottle Waters	\$2.75 each
Assorted Bottled Juices or Perrier Water	\$3.25 each

## SNACKS

---

Bakery Basket: House-baked Jumbo Muffins, Fruit-filled Danish & Flakey Croissants Served with Butter & Preserves	\$2.95 each
Coffee Loaves: Lemon Poppy Seed, Carrot, Banana (serves 12)	\$21.95 each
Freshly Baked Fruit Scones served with Butter & Preserves	\$2.95 each
Sliced Whole Grain Bagels with Cream Cheese	\$2.95 each
House Baked Jumbo Cookies	\$19.95/Dozen
Assorted Bars & Dessert Squares	\$3.75/Serving
Sliced Seasonal Fruit Tray	\$4.95/Serving
Chocolate Dipped Strawberries (In season)	\$23.95/Dozen
Fresh Vegetables & Herb Dip	\$4.95/Serving
Domestic & Imported Cheese Tray, with Crackers	\$6.25/Serving
Basket of Peanuts (for 10 people)	\$10.00 each
Large Bowl of Taco Chips & Salsa (for 10 people)	\$19.95 each
Basket of Potato Chips with Herb Dip (for 10 people)	\$14.95 each
Assorted Finger Sandwiches	\$7.95/Serving
Deluxe Open faced Sandwiches	\$8.95/Serving
Variety of Cold Sliced Meat Platter, with Freshly Baked Rolls & Condiments	\$9.95/Serving



## VEGETARIAN OPTIONS

---

This is recommended if you have a number of vegetarians at your function and would like to present an option for them on the buffet. Adding a vegetarian option to the existing menu will cost the same as adding another protein option.

For Vegetarian Buffet Service add \$4.50 per person in attendance for meal service. Some examples of Vegetarian Options could be:

Vegetable Samosas  
Vegetarian Lasagne  
Eggplant Parmesan

## ADDITIONAL OPTIONS

---

See something you like on a different menu? Let us know and we can see what we can do to make that happen.

Are you looking for something in particular that you don't see offered? Our kitchen is very versatile and can work with you to create a dish that fits. Let us know if you are looking for particular cultural items as well. The addition of an extra main course entrée to any of the buffet menus is \$4.50 per person.

## PRICING

---

Please discuss any allergies or special dietary considerations with the catering office staff when planning your menu.

The children's price for buffet dinners is:

Age 3 and under is free  
Age 4 – 12 years old: ½ price  
Age 13 and up is full price



# TERMS & CONDITIONS

---

## Food & Beverage

- All food and beverage served in the hotel must be provided by the Delta Town & Country Inn. The exception is wedding cakes or special occasion cakes, for which a service fee may apply.
- One menu is required for all guests unless otherwise agreed. Limited dietary substitutes can be made available upon prior request. Menu selections must be submitted to the Catering Office at least two weeks prior to your function.
- All prices are subject to change without notice. Cost can be confirmed no more than three months prior to the function.
- In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by the Hotel through the BC Liquor Distribution branch. Liquor service is not permitted in the function rooms after 1:00am.
- If any guest in your group has allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. Should this information not be provided, you shall indemnify and hold us forever harmless from and against any and all liability for any personal injury that does occur.

## Service Charges & Taxes

- All food and hosted beverages are subject to 15% service charge.
  - Government taxes are applicable as follows:**

▪ Food & Non-alcoholic Beverages	12% Harmonized Sales Tax (HST)
▪ Alcoholic Beverages	12% Harmonized Sales Tax (HST)
▪ Labour	12% Harmonized Sales Tax (HST)
▪ 15% Service Charge	12% Harmonized Sales Tax (HST)
▪ Audio Visual Equipment	12% Harmonized Sales Tax (HST)
▪ Miscellaneous	12% Harmonized Sales Tax (HST)
▪ SOCAN Fees	12% Harmonized Sales Tax (HST)
- A minimum of \$300.00 in bar & beverage revenue is required in order to provide the bartender on a complimentary basis. Should the beverage consumption fall below \$300.00, a fee of \$ 15.00 per hour, (minimum of four hours) will be charged for the bartender and/or cashier to the convener(s) account.
- A SOCAN License, (Society of Composers, Authors and Music Publishers of Canada) at \$59.17 or \$41.13 depending on room size (with dancing) or \$28.75 or \$29.56(without dancing) will be required for any use of published music during an event.
- Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. Hotel will not be held responsible for overcooked food as a result of late meal service due to client's request.



## Deposits, Payments & Cancellations

- A deposit is required to confirm the booking on a definite status.
- 75% of the full estimated balance is payable by certified cheque, cash or authorized credit card 14 days prior to the event, with the balance due upon completion of the event.
- Applications for direct billing are subject to approval and can be arranged through the Accounting Office. Direct Billings will be payable within two weeks upon receipt of invoice.
- A \$500.00 minimum deposit is required to secure space for weddings and functions involving meal services.
- Should a cancellation occur the deposit would be refunded **only** if a comparable function is booked in that space.
- A cancellation notice is required at least two weeks prior for all functions.
- If cancellation is provided within 7-13 days prior to the function, you will be charged a cancellation fee of 50% of the estimated total costs. If a cancellation notice is provided within seven days of the function, you will be charged a cancellation fee of 100% of the guaranteed total costs.

## Guarantee

- A Minimum guarantee is due by 12:00 PM, seven days prior to your event. If the guaranteed number has not been received, the billing will be prepared for the number of persons for which the function was originally booked, or the number in attendance, whichever is the greater.

## Miscellaneous

- The Delta Town & Country Inn reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener of the function will be held responsible for any and or all damages incurred to the premises by their guest or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any function.
- Signage will be of a professional nature and is restricted to certain areas of the hotel. The use of nails, staples or tacks on any surface other than a proper cork board is strictly forbidden.
- The hotel reserves the right to provide alternate conference/banquet room(s) suited to the group's requirements.
- The Hotel is pleased to accept delivery and assist in the handling of materials for your event. Due to limited storage on the property, we are unable to accept shipments any earlier than three days prior to your event. Please arrange for the pickup of all items immediately after your function.
- The Delta Town & Country Inn, will, based on availability, at the request of the client at time of booking put aside a block of rooms for their expected guests to book from. This block will be held for up to 30 days prior to the function at a special banquet rate.

