

Harbour House Dinner Buffet Options

Crofton Classic

\$40 / person

Grilled Chicken in Wild Mushroom Cream Sauce
Veggie Moussaka, Roasted Tomatoes, Béchamel Sauce
Duchess Potatoes
Quinoa and Lentil Duo
Roasted Root Vegetables
Seasonal Greens, Honey Balsamic Dressing
Dinner Rolls and Whipped Butter
Quinoa Chocolate Cake / Ginger Caramel Cake
Fresh brewed Regular and Decaffeinated Coffee and Tea

Harbour House Sunday Roast

\$45 / person

Roast Beef, Yorkshire Pudding, Horseradish, Dijon
Roasted Herb Potatoes
House made Gravy
Veggie Lasagna, Roasted Veggies, Pesto, Mozzarella Cheese
Roasted Root Veggies
Seasonal Greens, Honey Balsamic Dressing
Dinner Rolls and Whipped Butter
Quinoa Chocolate Cake / Ginger Caramel Cake
Fresh brewed Regular and Decaffeinated Coffee and Tea

Salish Sea Banquet

\$60 / person

Cold Seafood Station: Prawns, Mussels, Salmon Lox, Lemon Cocktail Sauce
Roast Beef, Yorkshire Pudding, Horseradish, Dijon
Veggie Lasagna, Roasted Veggies, Pesto, Mozzarella Cheese
Scalloped Potatoes
Mixed Seasonal Veggies
Farm Greens, Miso Soy Dressing
Potato Salad with Honey Balsamic Dressing
Quinoa Chocolate Cake / Ginger Caramel Cake
Fresh brewed Regular and Decaffeinated Coffee and Tea