



Set Dinner Menu # 1

ASSORTED ANTIPASTO

*BC Smoked Salmon, Pan Seared Prawns, Calamari,
Warm Mediterranean Olives, Mozzarella Caprese*

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CHOICE OF:

GRILLED WILD B.C. SALMON

balsamic and honey pickled blueberries

PAN SEARED BREAST OF CHICKEN

mushrooms, pickled mustard seed, pan jus

BRAISED BEEF SHORT RIBS

rosemary, red wine & beef jus

HOUSE MADE GNOCCHI

*fresh herbs, sautéed mushrooms, scallions,
chevre, parmesan and truffle butter*

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TIRAMISU

an Italian classic, made in house

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$52⁰⁰



Set Dinner Menu # 2

MIXED GREEN SALAD

red wine vinaigrette

OR

CAESAR SALAD

perfectly balanced, topped with our in-house focaccia croutons

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CHOICE OF:

HOUSE MADE GNOCCHI

*fresh herbs, sautéed mushrooms, scallions,
chevre, parmesan and truffle butter*

PAPPARDELLE WITH SMOKED B.C. SALMON

local wild sockeye, white wine, cream, garlic, fresh dill

RIGATONI WITH ITALIAN SAUSAGE

classic Italian sausage, roasted fennel, plum tomato, cracked chillies

SPAGHETTI WITH CHICKEN AND SUNDRIED TOMATO

roma tomato, basil, cracked chillies, extra virgin olive oil

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FRESH FRUIT SORBET

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$36⁵⁰



Set Dinner Menu # 3

MIXED GREEN SALAD

red wine vinaigrette

OR

MANHATTAN CLAM CHOWDER

tomato, havana dark rum, russet potato, manila clams

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CHOICE OF:

GRILLED WILD B.C. SALMON

balsamic and honey pickled blueberries

PAN SEARED BREAST OF CHICKEN

mushrooms, pickled mustard seed, pan jus

BRAISED BEEF SHORT RIBS

rosemary, red wine & beef jus

HOUSE MADE GNOCCHI

*fresh herbs, sauteed mushrooms, scallions,
chevre, parmesan and truffle butter*

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TIRAMISU

an Italian classic, made in house

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$46⁵⁰

CANAPE MENU

LAMB POPS \$5

dijon, rosemary, salsa verde

CRABCAKE BITES \$4

Water Street Café classic, crab, baby shrimp, saffron aioli

PORK BELLY BITES \$3⁵⁰

ponzu glaze, kale, smoked paprika vinaigrette

CHICKEN BITES \$3

buttermilk, sage, herb panko crusting

CANDIED SALMON BITES \$3

BC salmon, maple

POUTINE \$4

frits, mushroom gravy, crispy fries, cheese curds

ARANCINI \$2⁵⁰

cauliflower, asiago and truffle oil rice ball

SMOKED SALMON MOUSSE BITES \$2⁵⁰

smoked salmon, cucumber, crispy capers

SHRIMP AND PORK FILLED WONTON \$3

with a sweet sambal dipping sauce

ROMA TOMATO & BASIL BRUSCHETTA \$3

capers and asiago cheese

AVOCADO TOAST \$2⁵⁰

avocado, toasted cumin seeds, red pepper, lime

COGNAC SEARED MUSHROOM BRUSCHETTA \$2⁵⁰

caramelized onion and goat cheese

SMOKED SALMON \$3

with cream cheese on house baked rye bread