



Breakfast

Breakfast On The Run

ham & cheese croissant, muffin, fresh fruit, juice	12.95
fruit danish, muffin, granola bar, natural plain yogurt, juice	10.95
BLT bagel, chocolate croissant, fresh fruit, juice	12.95
cold cuts, assorted cheeses, hard-boiled egg, house-made breads, juice	13.95

Plated Breakfast *

18.

chorizo mushroom frittata, sour cream, salsa, bacon, crispy hash browns, toast, juice, coffee or tea
<i>or</i>
butter milk pancakes, fresh fruit, syrup, bacon, crispy hash browns, toast, juice, coffee or tea

Buffet Options

Continental

18.

cereal, fruit salad, natural plain yogurt, assorted pastries, muffins, variety of bread, bagels, cream cheese, butter, preserves, juice, coffee, tea
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European

22.

cold cuts, assorted cheeses, natural plain yogurt, granola, assorted pastries, muffins, variety of bread, butter, preserves, juice, coffee, tea

Hearty Buffet

22.

scrambled eggs, bacon, sausage, hash browns, natural plain yogurt, granola, fruit salad, assorted pastries, muffins, house-made bread, bagels, cream cheese, butter, preserves, juice, coffee, tea
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Breakfast Enhancements

granola	5.
assorted cereals, cold milk	5.
baked goods basket: croissants, danishes, mini muffins	5.
hard-boiled free-run egg	5.
European sliced meat and cheese platter	8.
fresh fruit platter, honey yogurt dip	5.
ham and brie crepes	8.
classic eggs Benedict	8.
brioche French toast, Canadian maple syrup	8.

* 1 choice per person per course

* Additional \$10 supplement for choice on day of event

All breads and bakery items may contain traces of nuts.

All prices are plus 12% HST and 17% service. Prices quoted in Canadian dollars.

THE LISTEL HOTEL

Whistler

catering

The Listel Hotel Whistler Banquet Menus 2011



Lunch

Lunch Box To Go

sandwich, toasted sesame peanut butter bar, brownie, fresh fruit, juice	13.95
salad, natural plain yogurt, toasted sesame peanut butter bar, fresh fruit, juice	14.95

Plated Lunch *

33.

Starters

daily soup

or

Caesar salad, Tiroler bacon, lemon Reggiano vinaigrette

or

grilled vegetable prosciutto salad, feta cheese, balsamic vinaigrette

Main

creamy free-range chicken mushroom ragout, nugget potatoes, fresh thyme

or

open-face grilled flat iron steak sandwich, caramelized onion, focaccia, mustard jus

or

West Coast seafood penne pasta, spiced tomato sauce, fresh basil

or

soy ginger-marinated pork loin, baby bok choy, shiitake mushrooms

Daily Dessert Creation

* 1 choice per person per course

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Lunch

Buffet Options

Sandwich Buffet

25.

daily soup
grilled vegetable quinoa salad
or
Caesar salad, Tiroler bacon, lemon Reggiano vinaigrette

Assorted Sandwich & Wrap Platter (variety will vary);
honey ham, Swiss cheese
smoked turkey bacon, white cheddar
BBQ pulled pork
albacore tuna salad, dill
pastrami, pickles, Dijon mustard
farm fresh egg salad
grilled vegetable hummus wrap
crudités and cheese platter

daily dessert bars
coffee and tea

Pasta Buffet

29.

baked garlic Parmesan baguette
tomato roasted pepper soup, goat cheese
or
grilled vegetable chickpea pesto salad

Pasta (*choice of two*);
mushroom ravioli, white wine cream, sage
vegetarian lasagna, ricotta, wild mushrooms
West Coast seafood pappardelle, fresh tomato, basil
prosciutto green pea Parmesan gnocchi
spaghetti Bolognese

tiramisu
coffee and tea

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Lunch

Create Your Own Buffet

Salads

traditional Chef's; assorted cold cuts, egg, cheddar	12.95
chicken Caesar, Tiroler bacon, lemon Reggiano vinaigrette	14.95
fresh tomato bocconcini, basil	14.95
mixed greens, fresh vegetables, balsamic vinaigrette	9.95
grilled vegetables, feta cheese, olives	9.95
traditional Greek	9.95

Soups

wild mushroom	8.50
broccoli cheddar	8.50
parsnip apple	8.50
tomato pepper	8.50
butternut squash	8.50

Hearty Stew

free-range chicken & vegetable	12.
hearty Angus beef & mushroom	12.
dark ale beef chili	12.
vegetarian chili	10.

Pasta

mushroom ravioli, white wine cream, sage	16.95
vegetarian lasagna, ricotta, spinach	14.95
West Coast seafood pappardelle, fresh tomato, basil	18.95
prosciutto green pea Parmesan gnocchi	16.95
spaghetti Bolognese	14.95

Comfort Food

chicken & mushroom pot pie	16.95
shepherd's pie	16.95
baked potato, traditional accompaniments	9.95

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THE LISTEL HOTEL

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The Listel Hotel Whistler Banquet Menus 2011



Dinner

Plated Dinner *

45.

Starter

daily soup

or

mixed greens, citrus, mustard shallot dressing

or

fennel-crusted albacore tuna Niçoise, olive tapenade, green beans, cherry tomatoes

or

West Coast seafood chowder, sweet corn

Main

grilled Angus butler steak, red wine jus

or

free-range chicken breast, roasted shallot thyme jus

or

pan-seared daily fish, citrus beurre blanc

or

wild mushroom green pea risotto, Reggiano

Daily Dessert Creation

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Dinner

Pasta Buffet

29.

baked garlic parmesan baguette
tomato roasted pepper soup, goat cheese

or

grilled vegetable chickpea pesto salad

Pasta (*choice of two*);

mushroom ravioli, white wine cream, sage
vegetarian lasagna, ricotta, wild mushrooms

West Coast seafood pappardelle, fresh tomato, basil

prosciutto green pea Parmesan gnocchi

spaghetti Bolognese

tiramisu

coffee and tea

Create Your Own Buffet

Main Courses

Angus prime rib, Yorkshire pudding, mash potato, jus	23.95
BBQ back ribs, potato salad, asparagus	23.95
half roasted chicken, roast potatoes	21.95
lamb souvlaki, Greek salad, pita, tzatziki	24.95
free range chicken vegetable curry, basmati rice	21.95
grilled striploin steak, sautéed mushrooms, baked potato	25.95

Salads

traditional Chef's; assorted cold cuts, egg, cheddar	12.95
chicken Caesar, Tiroler bacon, lemon Reggiano vinaigrette	14.95
fresh tomato bocconcini, basil	14.95
mixed greens, fresh vegetables, balsamic vinaigrette	9.95
grilled vegetable, feta cheese, olives	9.95
traditional Greek	9.95

Soups

wild mushroom	8.50
broccoli cheddar	8.50
parsnip apple	8.50
tomato pepper	8.50
butternut squash	8.50

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dark ale beef chili	12.
vegetarian chili	10.

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mushroom ravioli, white wine cream, sage	16.95
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West Coast seafood pappardelle, fresh tomato, basil	18.95
prosciutto green pea Parmesan gnocchi	16.95
spaghetti Bolognese	14.95

Sweets

chocolate cake	8.
carrot cake	8.
seasonal berry cheesecake	8.
fruit plate	8.
crème caramel	8.
fresh baked pies	8.
tiramisu	8.

Beverage Options

Juice; cranberry, orange, apple, Five Alive	3.25
Pop; Coke, Diet Coke, Sprite, ginger ale	3.
water	3.25
coffee	3.
tea	3.
hot chocolate	3.

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Meeting Breaks

Meeting Breaks

14. per person

One

assortment of freshly baked cookies, muffins and pastries
fresh whole fruit
juice, coffee, tea

Two

selection of flatbreads
vegetable crudities
hummus, artichoke feta, roast garlic yogurt
coffee, tea

Three

fruit kebab
honey yogurt
banana bread
Bearfoot Bistro trail mix
coffee, tea

Sweet Break Options

Cookies; oatmeal raisin white, dark, milk chocolate chip white chocolate macadamia	19. per dozen
muffins	25. per dozen
fudgy dark chocolate walnut brownie	32. per dozen
toasted sesame peanut butter bar	35. per dozen

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