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OPUS
HOTEL



Group Menus



**EXECUTIVE CHEF
DON LETENDRE**

All food and beverage service is subject to 18% gratuity and 5% GST.
Menu items and prices are subject to change without notice. Items can be substituted to suit dietary requirements. 09/2008



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LUNCH

MENU #1

28.50 PP

SOUPE A L'OIGNON, onion soup gratinée

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CROQUE MONSIEUR, grilled cheese sandwich, gruyere cheese, country ham, brioche, served with salad

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LEMON VERBENA CREME BRULEE, citrus madeleines, cranberry & morello cherry sorbet

MENU #2

32.50 PP

ROASTED BEET SALAD, with toasted walnuts, arugula, blue cheese

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FLAMICHE AUX POIREAUX, winter leeks, bayonne ham & gruyere cheese quiche, salade verte

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PUMPKIN TART, nutmeg anglaise, chantilly cream

MENU #3

38.50 PP

GAME CONSOMME, Celeriac & truffle

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BRAISED LAMB SHEPHERDS PIE, sweet & sour carrots

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TARTE AU CITRON, blueberry compote, lemon confit

MENU #4

44.50 PP

WATERCRESS & RADICCHIO SALAD

mulled wine poached pears, candied ginger, toasted hazelnuts, spiced pear vinaigrette

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STEAK FRITE

Dry aged 8 oz ribeye, peppercorn sauce, watercress, pomme frites

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PINK PEPPERCORN BAVAROIS

blackberry syrup, almond tuiles



CANAPES : Minimum order of 2 dozen

Cold	per dozen
Torched cured mackerel sushi, citrus-green peppercorn sauce	42.00
Albacore tuna tartare cannoli, Kimchi dressing	42.00
Romesco prawns wrapped in Serrano ham, chilled ajo blanco, pistachio oil, sherry-lime gastrique	46.00
Gin cured gravad lax wrapped Mimolette cheese stick, lemon verbena	42.00
(v)Osaka fruit sushi, pressed sushi rice, shitake mushrooms, avocado, mango& berries, citrus jelly, soy-simple syrup	40.00
(v) Pecorino & quince lollipops	42.00
(v) Sherry poached pear, candied walnut, blue cheese sable	40.00
Cold shots	
(v)Honey dew melon consommé & pearl tapioca	42.00
Pineapple & cucumber gazpacho, crab salad	42.00
SAVORY MACARON	
Smoked paprika macaron, salt cod brandade & piquillo peppers	38.00
(v) Black pepper macaron, truffled Pierre Robert	42.00
S&B curry macaron, salmon rilette	42.00
Ras el hanout macaron, hand peeled shrimp, saffron aioli	42.00
Hot	
Isaan-style grilled chicken skewer, nuoc nam	36.00
Espelette spiced quail breast, aji Amarillo sauce	48.00
Miniature steak frite, grilled ribeye, pont neuf, sauce béarnaise	46.00
Empanadas de mole, guacamole (chicken, pablano & mole stuffed tortilla)	42.00
Salmon & albacore tuna tempura roll, cilantro pesto	42.00
Crab & smoked tuna fritters, sweet paprika aioli	
(V) Ratatouille, Fromage blanc, pistou tart	35.00
(V) Miniature mushroom & Tallegio cheese pizza	35.00
(V) Miniature grilled compte cheese sandwich, caramelized apples	42.00
Hot shots	
Spiced hot chocolate, smoked paprika crab 'beignet'	42.00
Roasted red pepper & fennel, miniature croque monsieur	42.00
Ocean wise clam chowder, merguez corn dog	42.00
Winter mushroom, alpine cheese fondue	42.00
Sweets	
White chocolate ice cream, macadamia nut cookie	40.00
Cherry ice cream, pistachio sable	40.00
Petit fours, mini lemon and fruit tartlets	36.00
Salted milk chocolate caramel	36.00
Almond rochers	36.00
Pate de fruit	36.00
House made assorted chocolates (one week advance ordering)	36.00



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RECEPTION PLATTERS

Elixir artisan terrines and charcuterie	18.00 pp
Mixed assorted cold cuts with gherkins, mustard, horseradish, french baguette	(min 4 svgs)
Fromage, selection of domestic & artisanal cheese	14.00 pp
Dried fruits, fresh grapes, mix bakery French baguette and mixed crackers	
Opus antipasti	12.00 pp
Grilled vegetables, mussels, marinated mushrooms, artichokes, olives, sliced French baguette, mediterranean dips (hummus, baba ghanoush)	(min 10 svgs)
Green market garden vegetables	6.50 pp
Baby carrots, radishes, celery, cherry tomatoes, red peppers, artichokes and cauliflower served with herbed yogurt dip	(min 10 svgs)
West coast assage	28.00 pp
Chilled king crab legs, scallops, Salt Spring Island mussels Savory Island clams, Fanny Bay oysters	(min 12 svgs)
Assorted sushi plate	12.00 pp
California roll, dynamite roll, kappa maki	(min 12 svgs)
Granville Island smoked seafood	17.00 pp
Mackerel, smoked salmon, smoked tuna, smoked trout lemon, cucumber, watercress	(min 12 svgs)

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RECEPTION STATIONS - minimum order of 30 servings

Salad station	13.00pp
Mixed green salad, house dressing, shaved crudite	
Mulled wine poached pear, candied ginger, toasted hazelnuts, spiced pear vinaigrette	
Roasted beet salad, toasted walnuts, arugula, blue cheese	
Elixir caesar salad with smoked chicken, garlic croutons and parmesan crisps	
Soup station	13.00pp
Select 2 warming seasonal soups, accompanied by rustic breads and rolls	
Soup of the season	
Roasted fennel & tomato, lemon & garlic gremoulata	
Soup au pistou, with parmesan croutons	
French onion, with gruyere croutons	
Gourmet pizza station	10.00pp
Select 2 gourmet pizzas	
- Spicy peppers, sweet fennel sausage	
- Winter mushroom & tallegio cheese	
- Mozzarella, tomato, basil	
- Pizza du jour	
Paella station	16.00pp
Saffron risotto, chorizo, clams, peas, roasted chicken	
Petit tenderloin	18.00pp
Wrapped in bacon, béarnaise sauce, roasted rosemary potatoes	
Ocean Wise fish station	18.00pp
Choose from a variety of Ocean Wise products:	
Local sable fish, wild salmon, halibut, or albacore tuna	
Lamb rack	19.95pp
Parisienne style, gnocchi, jus natural	

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DINNER

MENU #1

45.00 pp

CARROT & STAR ANISE SOUP, licorice & brown butter ghee

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COHO SALMON WELLINGTON, spinach, mushroom duxelles, tarragon jus

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LEMON VERBENA CRÈME BRULÉE, citrus madeleines, cranberry & morello cherry sorbet

MENU #2

50.00 pp

WATERCRESS & RADICCHIO SALAD, mulled wine poached pears, candied ginger, toasted hazelnuts, spiced pear vinaigrette

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BRAISE DU JOUR, Elixir daily braise, the ultimate in comfort

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PINK PEPPERCORN BAVAROIS, blackberry syrup, almond tuiles

MENU #3

60.00 pp

CHEF'S AMUSE BOUCHE

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GAME CONSOMMÉ, celeriac & truffle

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STEAK FRITE, 8 oz dried aged ribeye, peppercorn sauce, watercress, pomme frites

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CHOCOLATE FONDANT, wild flower honey roasted pears, pecan caramel, pear sorbet

MENU #4

65.00 pp

CHEF'S AMUSE BOUCHE

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ESCARGOT EN CROUTE, cognac, tarragon-garlic butter, baked in puff pastry

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ROASTED LAMB SIRLOIN, goats cheese creamed spinach, à la boulangère

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WARM BEIGNETS, chocolate hazelnut sauce, crème anglaise, espresso semifreddo



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DINNER BUFFET

ELIXIR DINNER BUFFET #1

60.00 pp (min 20 pp)

SALADS

(choose two)

Mixed green salad, house dressing, shaved crudite

Elixir caesar salad with smoked chicken, garlic croutons and parmesan crisps

Roasted beet salad, toasted walnuts, arugula, blue cheese

Watercress & radicchio salad, mulled wine poached pear, shaved maréchal, candied ginger, toasted hazelnuts, spiced pear vinaigrette



GARNITURES

(choose two)

Roasted potatoes, rosemary, sea salt

Green beans or sautéed spinach

Roasted root vegetables

Herb gnocchi, parisienne style



ENTREES

(choose two)

Lamb sirlion, black olive jus

Sable fish, spiced lentils

Braise du jour, Elixir daily braise

Crisp organic chicken breast, 'grand-mere'



DESSERTS

(choose two)

Chocolate pot au crème

Citrus madeleines

Tiramisu

Chocolate opera cake

Tarte au citron, blueberry compote

Crème brûlée

Pumpkin tarts, cinnamon chantilly cream

COFFEE & TEA



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ELIXIR DINNER BUFFET #2

75.00 pp (min 20 pp)

SOUPS

Winter mushroom, alpine cheese fondue
or
Chicken noodle, truffle oil



SALADS

Smoked ham hock, potato, parsley & shallot salad with mustard dressing
and
Wild mushrooms on toast, poached egg & chorizo



GARNITURES

Pomme boulangier, layered potatoes cooked with chicken stock, caramelized onions and thyme
and
Roasted root vegetables
and
Roasted potatoes, rosemary and sea salt



ENTREES

Chef to carve – Roasted rack of lamb or bacon wrapped tenderloin
and
Butter roasted sable fish, spiced lentils



DESSERTS

(choose two)
Chocolate pot au crème
Citrus madeleines
Tiramisu
Chocolate opera cake
Tarte au citron, blueberry compote
Crème brûlée
Pumpkin tarts, cinnamon chantilly cream

COFFEE & TEA