



**Whistler Wired Vacations Inc.
custom designed vacations**

Custom Designed Dining

Whistler Wired Catering offers a personalized, custom designed buffet for any event large or small. Our goal is to provide our guests with excellent dining with an ideal private experience. It begins with a large selection of delicious Menus to choose from, which can also be easily customized based on your tastes. Our staff arrives one to two hours prior to your event to deliver and arrange your customized meal, and in addition will return at a convenient time to clean up. Our in-house chefs will prepare your meal with the finest fresh, local ingredients and the best seafood or meats available. We are pleased to cater to your specialized needs and provide a premier, hassle-free dining service.

*Delivery, set up, pick up, and clean up fee = \$200 includes equipment, china, flatware, linens, and glassware.

*Menus are based on a minimum of 10 guests.

*Prices are subject to change based on menu selection and seasonal food availability.

**Whistler Wired Vacations Inc. | PO Box 34, Whistler, BC, V0N1B0
Phone 604.932.6283 | Toll Free 1.877.947.3366 | Fax 604.905.6288
connect@whistlerwired.com**

Whistler Wired Menu 1
Price Person \$45 plus 6% GST

COLD

Vegetable Rotini with red onion, assorted peppers, cucumbers and creamy dressing

Rustic roasted red pepper pesto goat cheese spread

Baba Ghanouj, tabouli, and hummus puree

Greek-style cucumber yogurt dill dip

Pitas, naan, breads, crackers, and potato chips

Salsa rojo and guacamole with assorted corn chips

Indian-spiced mixed nuts

Quesadillas – vegetable, chicken, or seafood
served with mango salsa, sour cream, and guacamole

HOT

Soy Chicken wings

Quiches: Lorraine, Florentine, Mushroom, and Three Cheeses

Mini Vegetable Spring rolls

Ginger Beef skewers

-Three Sauces for dipping -

Jalapeño-cilantro mayo

Classic plum

Thai sweet chili

DESSERT

Apricot-oatmeal cookies

Whistler Wired Menu 2
Price Person \$55 plus 6% GST

COLD

Greek Salad

Tossed Asian greens with noodles.

Crudite - bite size seasonal vegetables and cream verde dip.

Carrots, broccoli, cherry tomatoes, snow peas, celery, yellow/green/orange/red peppers, cucumber

Rustic roasted red pepper pesto goat cheese spread

Greek-style cucumber yogurt dill dip

Pitas, naan, breads, crackers, and potato chips

Salsa rojo and guacamole with assorted corn chips

HOT

Lime Picante Meatballs

Soy Chicken wings

Baked lasagna: beef or vegetable

Pork tenderloin with goat cheese and mango chutney

DESSERT

Mint brownies

Whistler Wired Menu 3
Price Person \$65 plus 6% GST

COLD

Steelhead Salmon

Served with chives, sour cream, dill, capers, lemon, and red onions

Crudités - bite size seasonal vegetables and cream verde dip

Carrots, broccoli, cherry tomatoes, snow peas, celery, yellow/green/orange/red peppers, cucumber

Spinach Salad with pear, goat cheese, and candied pecans

Classic Caesar

Rustic roasted red pepper pesto goat cheese spread

Greek-style cucumber yogurt dill dip

Fresh tomato bruschetta

HOT

Coconut Chicken satay

Poached Cilantro Curry Halibut served with jasmine rice

Grilled New York steak with Montreal spices

DESSERT

Apricot-oatmeal cookies

Carrot cake

WHISTLER WIRED
custom designed vacations
custom designed dining

Cold Appetizers

Steelhead Salmon

Served with chives, sour cream, dill, capers, lemon, and red onions

Crudite - bite size seasonal vegetables and cream verde dip.

Carrots, broccoli, cherry tomatoes, snow peas, celery, yellow/green/orange/red peppers, cucumber

Rustic roasted red pepper pesto goat cheese spread

Baba Ghanouj, tabouli, and hummus puree

Greek-style cucumber yogurt dill dip

Pitas, naan, breads, crackers, and potato chips

Salsa rojo and guacamole with assorted corn chips

Indian-spiced mixed nuts

Quesadillas – vegetable, chicken, or seafood
served with mango salsa, sour cream, and guacamole

Fresh tomato bruschetta

Zucchini stuffed with herb cream cheese.

Eggplant and goat cheese, red pepper maki

Mixed sushi platter

WHISTLER WIRED
custom designed vacations
custom designed dining

Hot Appetizers

Lime Picante Meatballs

Soy Chicken Wings

Quiches: Lorraine, Florentine, Mushroom, and Three Cheeses

Mini Vegetable Spring rolls

Ginger Beef skewers

Coconut Chicken satay

- sauces for dipping -

Jalapeño-cilantro mayo.

Horseradish-mustard cream.

Tomato-garlic mayo.

Mustard dill cream.

Southwest barbeque.

Creamy peanut.

Thai sweet chili.

Classic plum.

Hot Mains

Poached Cilantro Curry Halibut served with jasmine rice

Chicken Marcela

Salmon Filet with an olive oil soy sauce glaze

Cannelloni: salmon or spinach and cheese

Baked lasagna: beef or vegetable

Ginger Soy Chicken served with jasmine rice

Grilled New York steak with Montreal spices

Roasted prime rib with Madeira sauce and horseradish sauce

Pork tenderloin with goat cheese and mango chutney

WHISTLER WIRED
custom designed vacations
custom designed dining

Salads

Organic mixed greens with fresh vinaigrette

Classic Caesar

Crab or Tuna salad with a zest of lemon and herbs

Vegetable rotini with red onion, assorted peppers, cucumbers and creamy dressing

Spinach Salad with pear, goat cheese, and candied pecans

Greek Salad

Tossed Asian greens with noodles

Soups and Chili's

Ginger butternut squash puree

Texas Chili: beef or vegetarian

Cream of wild mushroom soup

Tomato basil soup

Chicken noodle

WHISTLER WIRED
custom designed vacations
custom designed dining

Nibbles and Sweets

Apricot-oatmeal cookies

Carrot cake

Mint brownies

Cheesecake tart

Heavenly fudge

Blueberry cobbler

Crème caramel

Seasonal fresh fruit and cheese plate

Whistler Wired Catering Wine List

Champagnes and Sparkling Wines

Veuve Clicquot	<i>France</i>	<i>\$85</i>
Cipes Brut	<i>Summerhill</i>	<i>\$46</i>
Cipes Pinot Noir Brut	<i>Summerhill</i>	<i>\$48</i>

British Columbia Red Wines

Merlot "Oldfleid Collection"	<i>Tinhorn Creek</i>	<i>\$42</i>
Pinot Noir	<i>Tinhorn Creek</i>	<i>\$28</i>
Cabernats	<i>Summerhill</i>	<i>\$29</i>
Cabernet-Franc	<i>Tinhorn</i>	<i>\$29</i>

British Columbia White Wines

Chardonnay	<i>Tinhorn Creek</i>	<i>\$29</i>
Gewurztraminer	<i>Tinhorn Creek</i>	<i>\$28</i>
Pinot Gris	<i>Tinhorn Creek</i>	<i>\$29</i>
Ehrenfelser	<i>Summerhill</i>	<i>\$38</i>

British Columbia Dessert Wine

Kerner Ice Wine	<i>Tinhorn Creek 375ml</i>	<i>\$39</i>
-----------------	----------------------------	-------------