

Chances Rim Rock

Cypress Restaurant & Lounge

4890 Cherry Creek Road
Port Alberni
V9Y 8E9
250-724-7629



Catering Menu

Special Group Menus are prepared to suit all tastes and budgets

The Function room and a great atmosphere is provided free of charge! Contact Us
Now to book a free venue and discuss your menu options.

For Off Site Events

- *Additional charges apply for service staff & rental*
- *We do cater for smaller parties, please inquire for prices*
- *Let us know your dietary needs and budget requirements*

Accommodations

Two Private Dining Options

Both rooms offer complete multi-media setup

Cathedral Grove Room	Dinner 40	Cocktails 60
The Pacific Rim Room	Dinner 80	Cocktails 140

Buffet Menu

Requires Minimum of twenty people

Applicable taxes and 15% gratuities will be added to the final bill

All Buffets Options Included

- Artisan Bread with Whipped Butter
- Dessert Platter (Maple Bacon Blondie, Coconut Macaroon, Lemon Curd, Candy Cane Brownie)
- Coffee & Tea

Buffet Option One	29.95/Person
Two Salads, Two Entrées, Two Side Dishes	
Buffet Option Two	31.95/Person
Three Salads, Two Entrées, Two Side Dishes	

Salads

- Fresh Market Greens with Two Dressings
- Traditional Caesar , Croutons with Creamy Garlic Dressing
- Artisan Greens, Roasted Walnuts, Dried Cranberries with Orange Soya Vinaigrette
- Roasted Root Vegetable Salad with Garlic Vinaigrette
- Roasted Beet, Winter Squash Salad with Honey Thyme Vinaigrette
- Sweet Potato, Lentil, Feta Salad with Balsamic Vinaigrette
- Mediterranean Chick Pea Salad with Lemon Vinaigrette
- Roasted Red Pepper, Chorizo, Orzo Salad with Honey Vinaigrette

Side Dishes

- Wild Rice Pilaf
- Steamed Basmati Rice
- Gnocchi with Brown Butter
- Rustic Roasted Potatoes, Caramelized Onions
- Garlic Mashed Potatoes
- Twice Baked Potatoes
- Garlic Butter Glazed Seasonal Vegetables
- Brown Sugar, Garlic, Balsamic Roasted Root Vegetables
- Balsamic Bacon Roasted Brussel Sprouts
- Maple Glazed Carrots

Hot Entrées

- Lemon Pepper Roasted Chicken with Orange Glaze
- Butter Chicken
- Chicken Coq Au Vin with Red Wine Reduction
- Cranberry, Pecan, Goat Cheese Stuffed Chicken *add \$ 2.00*
- Baked Ling Cod with Green Thai Curry Sauce
- Wild Salmon, Black Beans with Maple Miso Glaze *add \$ 3.00*
- Roasted Pork Loin with Apple Gravy
- Apple, Sage Stuffed Pork Loin with Dijon Apple Glaze
- Carved Maple Glazed Ham with Rum Raisin Glaze
- Roasted Turkey with Turkey Gravy, Stuffing, Cranberries
- Stuffed Turkey Breast with Gravy, Cranberries
- Carved Reserve Angus Roast Beef with All Trimmings
- Beef Bourguignon - *French Style Braised Beef with Red Wine Sauce, Bacon & Mushroom*
- Prime Rib Roast with All Trimmings *add \$ 6.00*
- 36 hours Balsamic Braised Beef *add \$ 4.00*
- Beef Tenderloin Medallions with Demi *add \$ 6.00*

Dessert Alternatives

Substitute Dessert Platter

Add 2.00/Person

- Rim Rock Cheese Cake with Berry Compote
- Chocolate Hazelnut Mousse
- Apple, Almond Cake with Sea Salt Caramel Ice-cream

Platters

Serves 25 People

- Crispy Vegetable Platter with Dip 65.00
- Fruit Platter with Dip 75.00
- Cheese and Cracker Platter 95.00

Platters

Serves 10 People 45.00

- Sweet Chili Chicken
 - Coconut Crusted Prawns
 - Moroccan Chicken Skewers
 - Tomato and Basil Bocconcini Skewers
 - Mushroom & Goat Cheese Flat Bread
 - Classic Tomato Flat Bread
 - Brisket Beef Sliders
 - Bacon Jam, Grilled Cheese
 - Sweet and Tangy Meat Balls
 - Italian Sausage Stuffed Mushrooms
 - Savory Mushroom Tartlet
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Three Course Dinner

Your choice of one Appetizer, one Entrée with Dessert

Appetizer

Cypress Salad

- Candied Pecans, Goat Cheese, Poached Pear, Bacon Bits, Artisan Greens
Maple Balsamic Vinaigrette

Crab Cake

- Honey Dijon tossed Artisan Green with Dijon Remoulade

Entrée

Dr Pepper Braised Beef Short Ribs **34.95**

- Braised Bone in Short Ribs, Garlic Mash Potatoes with Seasonal Vegetables

Chicken Cordon Bleu **28.95**

- Crushed Pistachio, Smoked Gruyere, Hertel's Ham, Honey Cream Sauce,
Herb Roasted Potatoes with Seasonal Vegetables

Rim Rock Hot Pot **30.95**

- Ling Cod, Tiger Prawns, Basmati Rice, Mild Thai Curry Cream Sauce with
Seasonal Vegetables

Holiday Dessert Platter

Maple Bacon Blondie, Coconut Macaroon, Lemon Curd, Candy Cane Brownie

Lunch Menus

Require Minimum of twenty people

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All Lunch Menus Includes

- Assorted Fresh Baked Cookies
- Coffee & Tea

Cold Lunch

Two Salads, Three Sandwich Fillings

16.45/ Person

Hot Lunch

Two Salads, One Entrée, One Side Dish

19.95/ Person

Cold Lunch Options

Selection of Sandwiches

Made with Assorted Fresh Breads & Wraps

Sandwich Filling

- Roast Beef, Dijon Mustard, Roasted Garlic Mayo
- Turkey Breast, Cranberry Mayo, Swiss Cheese
- Hertel's Ham & Cheddar Cheese
- Grilled Chicken & Pesto
- Butter Chicken
- Egg Salad
- Yam, Quinoa
- Red Lentil, Chick Pea

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Hot Lunch Options

Entrée

- Lemon Pepper Roasted Chicken
- Green Thai Curry Chicken
- Butter Chicken
- Ham, Green Onion Mac & Cheese
- Prime Rib, Mushroom Stew
- Shepherds Pie

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