

# THE BLUE POPPY RESTAURANT

## Buffet Dinner

House-made bread

### A selection of fresh house-made salads:

**Yam and feta**

Mixed greens, roasted yams, toasted hazelnuts  
dried cranberries, feta, honey tarragon dressing

**Southwest**

Market greens, red peppers, black beans, toasted corn nuts, tomatoes,  
house-made chipotle ranch

**Mixed greens**

Market greens, red peppers, Parmesan, cucumber, tomatoes  
spiced soy nuts, balsamic dressing

### Selection of entrees:

AAA braised beef | Signature horseradish gremolata, natural jus

Ocean Wise marinated garlic prawns | Roasted pepper and onions, guacatillo dressing

Cowichan Valley chicken | Signature roasted local chicken, chimichurri sauce

Daily pasta | Basil pesto, feta cheese, marinated peppers, olive oil

Steamed white rice

Chef's selection of potatoes

Seasonal market vegetables

### House-made pastries:

Carrot cake, cream cheese icing

Vanilla cupcake, caramel buttercream

Lemon cheesecake

Chocolate mousse cake

Coffee and tea

\$69.00 per person

Minimum 24 persons

All prices are subject to a 15% service charge and tax

Prices and menus valid until October 31, 2025

Menu items subject to change

The Butchart Gardens takes dietary restrictions seriously and makes every effort to accommodate all requests.

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies or special dietary requirements.

Despite all reasonable efforts, we cannot guarantee a completely allergen-free environment due to the nature of our operation and the fact that we do use products sourced from outside suppliers.

**The Butchart Gardens**

• OVER 100 YEARS IN BLOOM •  
NATIONAL HISTORIC SITE OF CANADA