

THE BLUE POPPY RESTAURANT

Buffet Lunch

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:

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

\$47.00 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