

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

Chopped Salad

House blend greens, grape tomatoes, peppers, house-made ranch dressing

Selection of entrees:

AAA braised beef | Signature horseradish gremolata, natural jus

Cowichan Valley chicken | Signature roasted local chicken, chimichurri sauce

Ocean Wise marinated garlic prawns | Lemon, fresh herbs

Daily pasta | Basil pesto, feta cheese, olive oil

Steamed white rice

Chef's selection of potatoes

Seasonal market vegetables

House-made pastries:

Lemon cheesecake

Chocolate mousse cake

Raspberry cupcake, raspberry buttercream

Caramel Napoleon

Coffee and tea

Minimum 24 persons

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 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