

The Blue Poppy Restaurant

Buffet Dinner

House-made bread

A selection of fresh house-made salads:

Yam and feta
Pitt Meadows mixed greens, roasted yams, toasted hazelnuts, dried cranberries, feta, honey tarragon dressing

Caesar salad
Romaine, Grana Padano, croutons, house-made 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:

Chocolate mousse cake
Caramel mousse cake
Raspberry cheesecake
Lemon tart

Coffee and tea

Minimum 25 persons

SAMPLE MENU

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