



tobiano

THE BLACK IRON

club & grill at tobiano

Tobiano Banquet and Catering Menu's 2024

Orchard Continental Breakfast

Fresh Baked Breakfast Pastries
(Includes Danish, muffins, croissants)
Selection of dried Cereals and milk
Fresh Seasonal Fruit Display
Yogurt Parfait Station
(Includes granola, berry compote)
Toaster Station with fresh local breads & bagels
Selection of chilled fruit juices, Coffee, and Teas...\$19

Farmhouse Breakfast

Fresh Baked Breakfast Pastries
(Includes Danish, muffins, croissants)
Selection of dried Cereals and milk
Fresh Seasonal Fruit Display
Yogurt Parfait Station
(Includes granola, berry compote)
Scrambled Eggs with Cheddar and Scallions
Smoked bacon and local Country Sausages
Home Style Hash Browns
Selection of chilled fruit juices, Coffee, and Teas...\$24

Garden Breakfast

Fresh Baked Breakfast Pastries
(Includes Danish, muffins, croissants)
Selection of dried Cereals and milk
Fresh Seasonal Fruit Display
Yogurt Parfait Station
(Includes granola, berry compote)
Scrambled Eggs with Cheddar and Scallions
Smoked bacon and local Country Sausages
Eggs Benedict with fresh Herb Hollandaise
Home Style Hash browns
Selection of chilled fruit juices, Coffee, and Teas...\$27

Taxes and 18% gratuity not included
Gluten and Vegetarian options available
For Groups 30 people or Larger



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Breakfast Buffets

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Accompaniments and Breaks

(Based Per Person)

- Fresh Baked Breakfast Pastries...\$4*
(Includes Danish, muffins, croissants)
- Selection of scones and cinnamon rolls...\$5*
- Fresh Baked loafs with butter...\$4*
- Assorted freshly baked cookies...\$4*
- Selection of dried cereal and milk...\$6*
- Assorted energy and granola bars...\$4*
- Toaster Station with fresh local breads & bagels...\$5*
- Fresh seasonal fruit display...\$10*
- Yogurt parfait station...\$8*
- "Build your own" Waffle station...\$10*
- Smoked and cured meat platter...\$13*
- Domestic & import cheese display...\$15*
- Chefs attended omelet station...\$14*

Boxed Breakfast (pre-order)

Get up and go...\$16

Fresh breakfast pastry, granola bar, whole fruit, juice. Coffee or tea

Fast tracks...\$18

Fresh breakfast pastry, granola bar, whole fruit, yogurt parfait, juice. Coffee or tea

On the run...\$20

Fresh breakfast pastry, bacon and egg sandwich, whole fruit, juice. Coffee or tea

Boxed Lunch (pre-order)

Deli...\$21

Fresh Deli style Sandwich, Chips, granola bar, whole fruit, juice. Water

Healthy Start...\$24

Fresh House Salad with Chicken, granola bar, whole fruit, yogurt parfait, Water, Juice

Wine Country Picnic...\$26

Seasonally inspired Wrap, Side Salad, Dessert square, whole fruit, juice. Water, Juice

Beverages

- Assorted soft drinks...\$4*
- Chilled bottled water...\$3.5*
- Coffee and assorted tea service...\$4*
- Chilled fruit juice...\$5*
- Iced tea and fresh lemonade...\$5*
- Chilled milk station...\$5*
- Hot chocolate or apple cider...\$5*

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Lunch Buffets

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Kamloops Lake Buffet ~\$26 per person

Chefs Choice of 3 Salads
Seasonally Inspired Soup
Pickled Vegetable Display
Selection of deli style sandwiches and wraps
(Includes smoked, cured meats & vegetarian options)
Selection of dessert squares and cookies
Selection of Coffee and Teas

Tunkwa Lake Buffet ~\$28 per person

Chefs Choice of 3 Salads
Seasonally Inspired Soup
Pickled Vegetable Display
Assortment of artisan breads and rolls
Selection of smoked and cured meats
Sandwich condiments (flavored aioli, mustard's & vegetables)
Domestic and import cheese board
Selection of dessert squares and cookies
Selection of Coffee and Teas

Savona BBQ Buffet ~ \$30 per person

Chefs Choice of 3 Salads
Vegetable chili
Pickled Vegetable Display
Selection of BBQ beef, chicken and veggie burgers
BBQ Locally made sausages
Burger condiments (flavored aioli, mustard's & vegetables)
Selection of dessert squares and cookies
Selection of Coffee and Teas

Riverside Italian Lunch ~ \$31 per person

Chefs Choice of 3 Salads (Caesar, Panzanella, Tomato)
Creamy Tomato Basil Soup
Assortment of artisan breads and rolls
Pickled Vegetable Display
Lasagna Bolognaise
Pappardelle Carbonara
Selection of Italian style dessert squares and cookies
Selection of Coffee and Teas

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Plated Dinners

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Cherry Creek Platted Dinner

Choice of Starter

Warm Spinach Salad, marinated mushrooms, sun-dried cranberries, Oka cheese

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Cinnamon Scented Butternut Squash Soup, maple crème fraiche, Almonds

Choice of Entree

Bosc pear & brie stuffed chicken supreme, Chardonnay cream sauce, duchess potato, seasonal baby vegetables

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Pan seared salmon, lemon sorrel bearer Blanc, beluga lentil ragout, seasonal baby vegetables

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Grilled double cut pork chop, apple Calvados reduction, Confit potatoes, and seasonal baby vegetables

Choice of Dessert

Grand Marnier crème Brule, white chocolate biscotti

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Warm Bread pudding, whiskey toffee sauce, whipped cream

\$56 per person

Lake Side Platted Dinner

Choice of Starter

Arugula salad, candied walnuts, orange segments, goat cheese

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Wild mushroom chowder en croute

Choice of Entree

Braised lamb shank, citrus stout pan jus, wild mushroom barley risotto, roasted seasonal root vegetables

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Pan seared duck breast, blueberry gastrique, smoked bacon & chive potato Rusti, seasonal baby vegetables

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New York strip steak, roasted shallot jus, truffle whipped potato, roasted seasonal vegetables

Choice of Dessert

Chocolate pots de crème, cinnamon dusted doughnuts

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Vanilla bean cheesecake, fruit compote, Chantilly cream

\$66 per person

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Buffet Dinners

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North Thompson Buffet ~ \$46 per person

Fresh Selection of Breads and Rolls
Selection of House Greens with Assorted Dressings
Cabbage & fennel Coleslaw with Cranberries, Apples and Almonds
House Caesar Salad Station with Bacon, Lemon & Parmesan
Cinnamon Scented Butternut Squash Soup with Maple Crème Fraiche
House Pickled Vegetable Display
Brown sugar & whiskey-soaked salmon, blueberry conserve
Pecan Crusted Pork loin with Apple Cider Jus
Garlic Chive whipped Yukon Gold Potato's
Fresh Seasonal Vegetables with Honey Dill Butter
Chefs Dessert Display
Selection of Coffee and Teas

South Thompson Buffet ~ \$50 per person

Fresh Selection of Breads and Rolls
Selection of House Greens with Assorted Dressings
Cous Cous Salad with Roasted Vegetables, Lemon Cumin Vinaigrette
Rocket Salad with Gorgonzola Cheese, Figs & Prosciutto
Roasted Pumpkin soup, Cardamom, Coconut milk
House Pickled Vegetable Display
Moroccan Spiced Osso Bucco, Raisin port demi
Goat Cheese & Sun-dried Cherry Stuffed Chicken breast, Morel Mushroom Pan Jus
Champagne Risotto, Grana Padano & Sweet Peas
Fresh Seasonal Squash Medley, Cracked Pepper & Maple
Chefs Dessert Display
Selection of Coffee and Teas

Wine Country Buffet ~ \$64 per person

Fresh Selection of Breads and Rolls
Selection of House Greens with Assorted Dressings
Roasted Beet Salad, Goat Cheese, Mandarin Oranges, Pralines
Apple Fennel Slaw, Grapefruit Vinaigrette
Foraged Mushroom Chowder, Fire Weed Honey & Brandy
House Pickled Vegetable Display
Slow Roasted Prime Rib, Red Wine demi (Chef attended carving station)
North Coast Seafood Wellington, Lemon Sorrel Butter Sauce
Truffle Mashed Yukon Gold Potato's
Fresh Roasted Baby Vegetables, white balsamic reduction
Chefs Dessert Display
Selection of Coffee and Teas

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Reception Canapes, platters & live action station

Crab Cakes

Dungeness crab cakes served with jalapeno tartar.
.....\$38 per dozen

Pot Stickers

Pan fried pork dumplings served with sweet soy and scallions.
..... \$22 per dozen

Dim Sum

Assorted Asian dumplings served with sweet soy and scallions.
..... \$25 per dozen

Canapes (chef selection)

Selection of seasonally inspired canapes (vegetarian and meat options)
..... \$26 per dozen

Coconut Shrimp

Deep fried coconut shrimp with curry pineapple salsa
..... \$30 per dozen

Baked Vegan Mushroom caps

Roasted button mushroom caps stuffed with Mediterranean tapenade
..... \$20 per dozen

Baked Brie

Brie wrapped in puff pastry and baked golden brown, berry conserve and crostini.
..... \$15 per person

Crudité

Selection of fresh vegetables and house made dips
..... \$9 per person

Cheese Display

Import and domestic cheese board with fruit preserves, nuts and crackers
..... \$15 per person

Antipasto Boards

Selection of cured and smoked meats, grilled vegetables, olives, dips & Mediterranean breads
..... \$14 per person

Gastro Pub Fare

Gourmet sliders, house chicken wings with dips, Nacho station & artisan breads with dips
..... \$24 per person

Carving Station (Market Price)

Chef attended carving station, primal cuts served with jus, spreads and artisan rolls

Chilled Seafood station (Market Price)

Chef attended chilled seafood and shucking station, served with condiments

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Holiday & BBQ Themed Menus 2024

Black Iron Christmas Plated Dinner

Choice of Starter

Belgium endive & apple salad, raisins, warm bacon vinaigrette, Gorgonzola cheese

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Candy Cane beet soup, dill crème fraiche

Choice of Entree

Mushroom bacon Duxelle stuffed chicken supreme, Chardonnay cream sauce, truffle whipped potato, seasonal baby vegetables

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Milk poached smoked Sable fish, aromatic vegetables, and new potatoes

~

Grilled Strip loin, glace de Viande, Confit potatoes, seasonal baby vegetables

Choice of Dessert

Bailey's crème Brule, white chocolate biscotti

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Warm Christmas sticky toffee pudding, whiskey toffee sauce, cinnamon ice cream

\$67 per person

Tobiano Christmas Plated Dinner

Choice of Starter

Seasonal greens, Dried Cranberries, Candied Almonds, Quebec Maple & Balsamic Dressing

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Maple Roasted Butternut Squash Soup, Cinnamon crème fraiche

Choice of Entree

Slow Roasted Turkey, Okanagan Stone Fruit Stuffing, Garlic whipped potato, Sage Pan Jus, seasonal baby vegetables

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VQA Merlot braised short rib, garlic mashed potato, seasonal root vegetable, dried Bing cherry jus

~

West Coast Seafood Wellington, Champagne Risotto, seasonal vegetables, lemon caper butter sauce

Choice of Dessert

Vanilla bean cheesecake, Eggnog Crème Anglaise

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Grand Marnier Pots de Crème, cinnamon sugar beignets

\$55 per person

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Thompson Valley Christmas Buffet

Fresh Selection of Breads and Rolls
Selection of House Greens with Assorted Dressings
House Caesar Salad Station with Bacon, Lemon & Parmesan
Waldorf salad, creamy Honey Dijon Vinaigrette
Maple smoked bacon & Sweet Potato chowder
House Pickled Vegetable Display
Slow Roasted Turkey and Confit Leg, Okanagan Stone Fruit Stuffing
(Sage Pan Jus)
Maple Bourbon glazed Country ham
(Red eye gravy)
Garlic chive Mashed Yukon Gold Potato's
Fresh Roasted Root Vegetables, white balsamic reduction
Chefs Christmas Dessert Display Selection of Coffee and Teas.

\$44 per person

Farm to Fork Holiday Harvest Buffet

Fresh Selection of Breads and Rolls
Selection of Farm Greens with Assorted Dressings
New Potato Salad with Dijon & Dill
Grilled Seasonal Vegetable Salad with Olive Oil & Balsamic
Foraged Mushroom chowder with Wild Chive & Local Honey
House Pickled Vegetable Display
Slow Roasted Ross Down Farms Organic Whole Chickens, Corn Bread Stuffing
Roasted Johnston Farms Pork loin, Local Apple Chutney, Cider Jus
Garlic chive Mashed Yukon Gold Potato's
Fresh Roasted Root Vegetables, white balsamic reduction
Chefs Christmas Dessert Display Selection of Coffee and Teas.

\$45 per person

Local Ranchers BBQ Buffet

Fresh Selection of Breads and Rolls
Selection of Farm Greens with Assorted Dressings
Nugget Potato Salad with Deviled Egg & Bacon
Country Coleslaw with apple & caraway
House Pickled Vegetable Display
Ross Down Farms Organic 9 cut Chickens, Jim Beam BBQ Sauce
Smoked Johnston Farms Pork Ribs, Kansas City BBQ Sauce Mopped
Baked Russet Potato Station
Fresh Corn on the Cob & Seasonal Local Vegetables
Chefs Country Style Mac & Cheese
Dessert Display Selection of Coffee and Teas.

\$46 per person

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