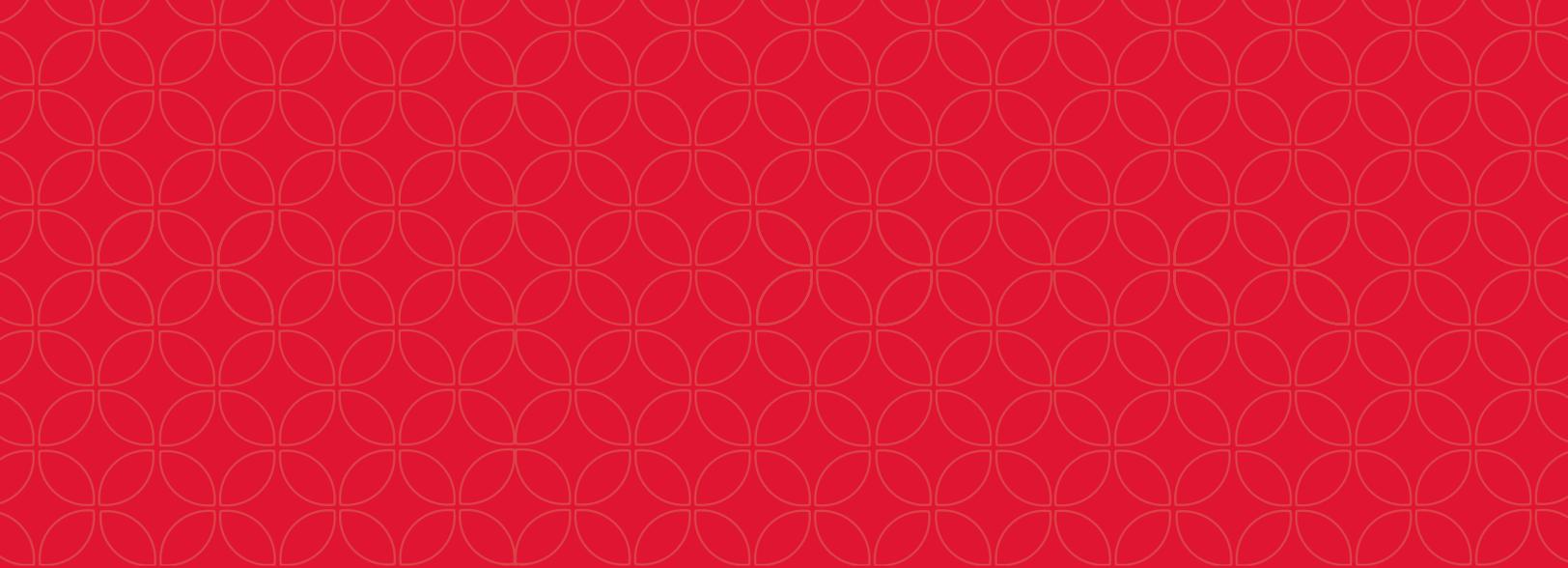


THE *Josie*

AUTOGRAPH COLLECTION®
HOTELS

• CATERING •
menu



JOSIE
BREAKFAST

BREAKFAST BUFFET

JOSIE CONTINENTAL

coffee & tea service

juice bar

orange, apple, grapefruit, vegetable

fruit stand

watermelon, cantaloupe, peach, orange, grapefruit segments

bakery

assorted loaves including sourdough, lemon, banana, butter & preserves

yogurt parfait

fruit compote, velvet granola

RED MOUNTAIN DAY BREAK

coffee & tea service

juice bar

orange, apple, grapefruit, vegetable

cereal bar

cheerios, fruit loops, raisin bran

fruit stand

watermelon, cantaloupe, peach, orange, grapefruit segments

steel cut oatmeal

pumpkin seeds, almonds, raisins, dried cranberries, maple syrup, local honey

bakery

blueberry muffins, cheddar cheese and ham scones, sourdough, apple strudel, butter & preserves

hot items

scrambled eggs, applewood smoked bacon, breakfast bratwurst, breakfast potatoes

sweet

pancakes, syrup, whipped cream, berry compote

BREAKFAST ENHANCEMENTS

mini breakfast bratwurst sausage, chicken sausage, bacon, boiled eggs- medium and hard
individual yogurts, strawberry, raspberry, peach, blueberry
assorted bagels with cream cheese

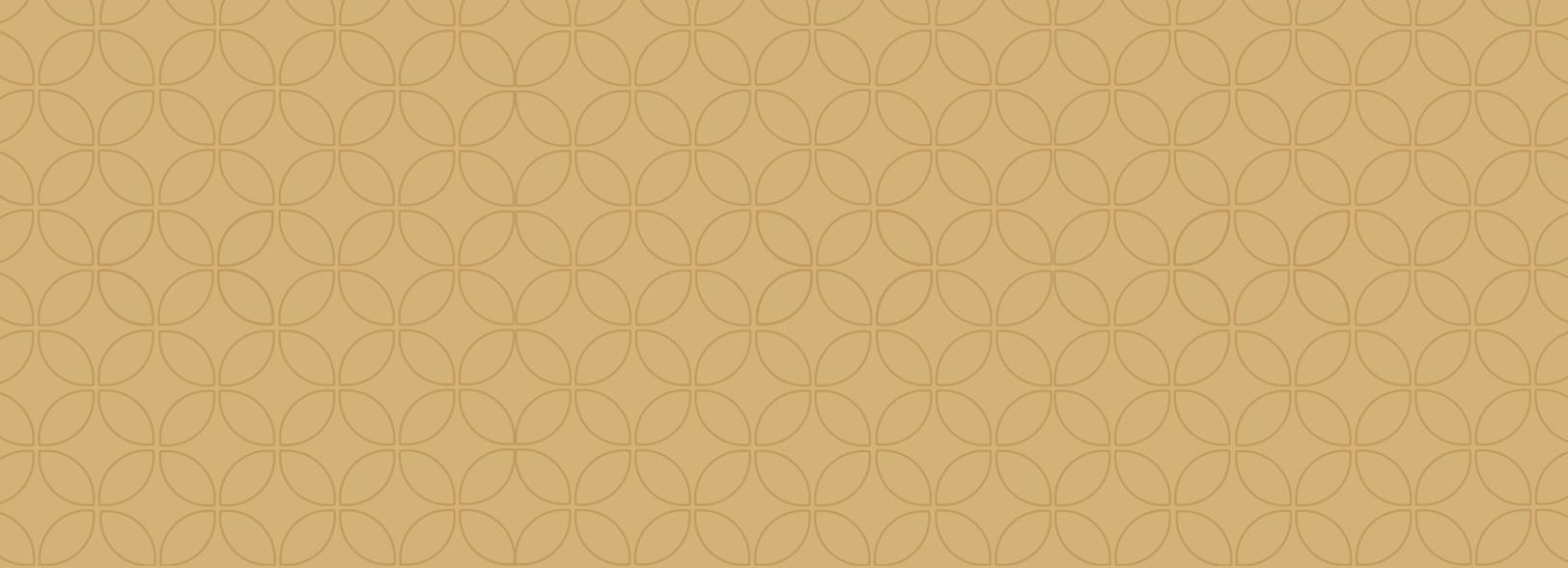
canadian bacon, honey mustard roasted ham

breakfast wrap - scrambled eggs, peppers, sour cream, salsa, kale

breakfast bun - shaved honey mustard glazed ham, fried egg, spicy tomato jam, cheddar, brioche

chef's selection of fruit smoothies





JOSIE

**BREAK
PACKAGES**



SPECIALTY BREAKS

EXPRESS BREAK

assorted juices & soft drinks

coffee and tea service

COOKIE BREAK

assorted juices & soft drinks

assorted cookies: chocolate chip, oatmeal raisin, hazelnut caramel

coffee & tea service

PASTRY BREAK

assorted juices & soft drinks

assorted pastries: cherry cheese Danish, chocolate strudel, apple strudel

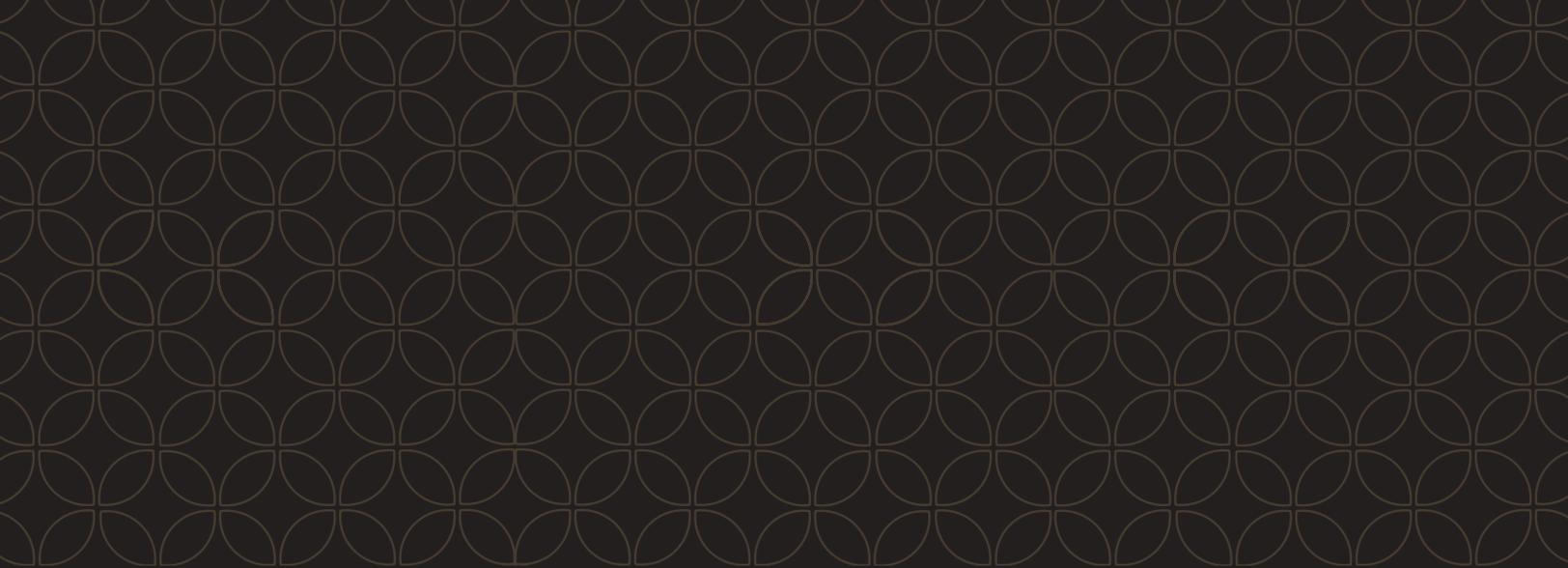
coffee & tea service

TEA BREAK

assorted juices & soft drinks

assorted scones: cheddar & green onion, peach, classic butter preserves, honey & butter

coffee & tea service



JOSIE
LUNCH

LUNCH BUFFET

VELVET SANDWICH BUFFET

roasted tomato soup

garlic croutons, olive oil

baby greens salads

gem tomatoes, cucumber, radish, shaved carrots, assorted vinaigrettes

pasta salad

red peppers, artichokes, capers, tomato, bocconcini, red wine vinaigrette

MAINS

chicken wrap

grilled chicken, romaine, bacon, garlic and parmesan aioli, flour tortilla

grilled vegetable sandwich

portobello mushroom, eggplant, zucchini, roasted pepper, pesto, goat cheese, focaccia

black forest ham sandwich

white cheddar, lettuce, tomato, honey mustard aioli, ciabatta

assorted fruit platter

honeydew melon, cantaloupe, watermelon, peaches, pears, berries, mint

assorted squares

lemon, chocolate brownies, date, butter tart

GRANITE MOUNTAIN BUFFET

beef & barley soup

fresh herbs

potato salad

green onion, snap peas, hard boiled egg, herb mayo

pear & endive salad

roasted pears, pickled fennel, frisee, arugula, mustard vinaigrette, blue cheese, walnuts

grilled flank steak

chimichurri sauce

grilled chicken breast

velvet bbq sauce

cedar plank steelhead trout

honey mustard

grilled vegetables

honey mustard

INDIVIDUAL DESSERTS

tiramisu

crème brulee

seasonal fruit crumble

coffee and tea service

LUNCH BUFFET

EXPRESS LUNCH

bottled water

whole fruit

roast potato salad

peas, green onion, bacon bits, roast garlic mayo

roasted turkey sandwich

vine ripe tomatoes, red leaf lettuce, roasted garlic aioli, aged white cheddar cheese, ciabatta bun

miss vickie's chips

assorted flavors

jumbo cookie

chocolate chip, oatmeal raisin, peanut butter

coffee & tea service

chicken wrap

grilled Chicken, romaine, bacon, garlic and parmesan aioli, flour tortilla

grilled vegetable wrap

portobello mushroom, eggplant, zucchini, roasted pepper, pesto, goat cheese, focaccia

black forest ham sandwich

white cheddar, lettuce tomato, honey mustard aioli



PLATED LUNCH

STARTER (CHOOSE ONE)

caesar salad

romaine heart, creamy garlic and anchovy dressing, herb croutons, parmesan

mixed greens salad

cucumber, tomato, carrot, radish, garden herb vinaigrette

beet salad

candied pecans, orange, fennel, baby spinach, strawberry vinaigrette

mushroom soup

bc mushrooms, truffled cream

soup of the day

seasonally inspired offering

ENTREES

baked rigatoni

beef and red wine ragout, mozzarella & parmesan cheeses

roasted squash

warm quinoa, spinach and tomato salad, broccolini, pumpkin seed and arugula pesto

turkey pot pie

seasonal vegetables, bechamel sauce, puff pastry

cedar plank rainbow trout

baby carrots, spinach, broccolini, lemon vinaigrette

grilled chicken breast

herb roasted new potatoes, baby carrots, broccolini, chicken jus

green vegetable curry

lemon scented basmati rice, toasted coconut

grilled 6oz ny steak

arlic mashed potato, baby carrots, broccolini, peppercorn sauce

wild bc salmon

bok choy, shiitake mushrooms, water chestnuts, red onion, caramel lime sauce, pickled ginger

slow roasted pork loin

garlic mashed potato, baby carrots, broccolini, peppercorn sauce

seasonal vegetarian risotto

local & seasonally inspired creation

DESSERT (CHOOSE ONE)

flourless chocolate torte

crème anglaise, raspberry compote

vanilla panna cotta

strawberry and mint salad

honey crème brûlée

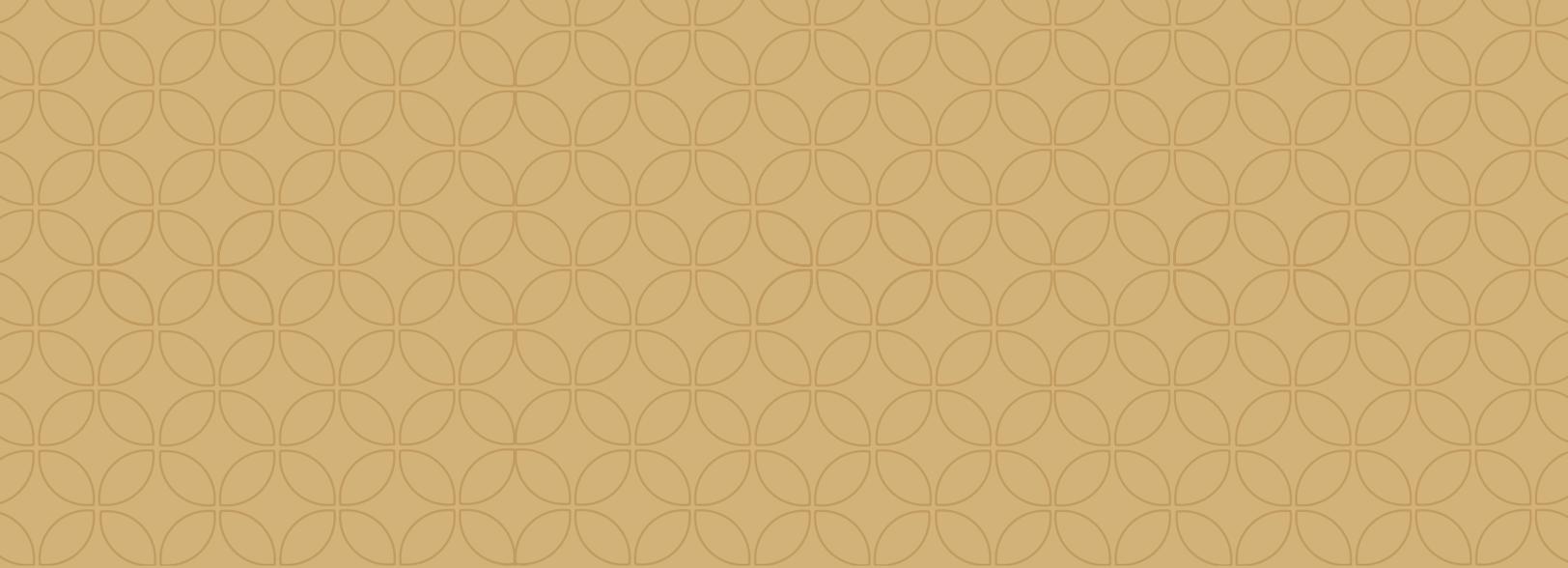
almond biscotti

tiramisu

espresso lady fingers, whipped mascarpone cheese

seasonal shortcake

sweet cream scone, fresh seasonal fruit, whipped cream



JOSIE
DINNER

DINNER BUFFET

STARTERS

farmer's market salad

young greens, cucumber, tomato, carrot ribbons, pumpkin seeds, radish, herb goat cheese, champagne vinaigrette

asparagus salad

grilled asparagus, frisee, bacon lardons, lemon sabayon, preserved lemon vinaigrette

potato salad

green onion, snap peas, hard boiled egg, herb mayo

pasta salad

penne pasta, pesto aioli, roasted peppers, artichokes, black olives, roasted garlic, zucchini, gem tomatoes

roasted tomato soup

focaccia croutons

ENTREES

baked steelhead trout

jasmine rice, green beans, fennel jam

pulled pork

white bean & root vegetable cassoulet, Josie bbq sauce

grilled chicken

roasted new potatoes, butter glazed carrots, chimichurri sauce

grilled vegetables

salsa verde, stewed lentils, kale, zucchini peppers, mushrooms, asparagus, eggplant

grilled beef flank steak

lentil and root vegetable ragout

roast beef sirloin

garlic mashed potatoes, thyme & butter glazed root vegetables

wild mushroom risotto

snap peas, tomato, wild rice, parmesan

DESSERT

flourless chocolate torte

crème anglaise, raspberry compote

carrot cake

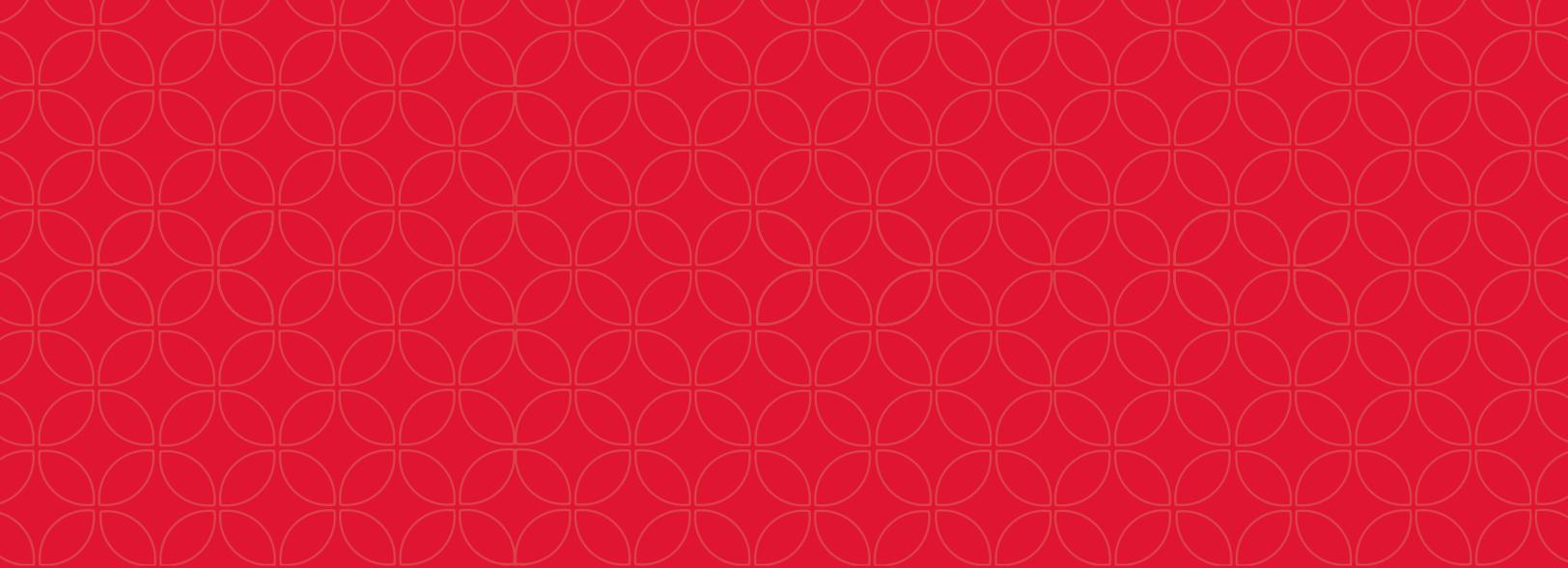
crème cheese, candied orange, walnut crumb

honey crème brûlée

almond biscotti

lemon posset

raspberry compote, gingerbread crumble



JOSIE

HORS D'OEUVRES

HORS D'OEUVRES

COLD

VEGETARIAN

deviled eggs

honey, stilton & walnut crostini

beets, goat cheese, balsamic reduction, beet chips

SEAFOOD

pickled prawn salsa, guacamole, tortilla

marinated mussel, fried potato, fennel

steelhead trout rillette, fried baguette

albacore tuna tartare, soy ginger vinaigrette,
sweet potato chip

MEAT

kootenay bison tartare, cured egg yolk, crostini

duck prosciutto, celery root remoulade, celery root chip

chicken salad, parmesan & herb gougères

HOT

VEGETARIAN

mushroom arancini

fried polenta, squash puree, pumpkin seed gremolata

goat cheese & cranberry tartlet

SEAFOOD

prawn quiche, tarragon and garlic

hot smoked salmon, cedar aioli, pickled red onion, crostini

cod cake, tartar sauce, preserved lemon

MEAT

braised kootenay lamb, fried polenta, herbs

spiced meatball, grilled pita

pulled pork croquette, BBQ sauce

HORS D'OEUVRES

SEAFOOD MARKET

(serves 25)

selection of west coast oysters, poached lobster, crab legs, marinated mussels, chilled calamari, tuna sashimi, poached prawns, smoked salmon, champagne & red wine mignonette, cocktail sauce, lemon aioli, marie rose, lemon & lime wedges

ARTISAN CHEESE AND CHARCUTERIE

(serves 25)

hard, soft & washed rind selection of cheeses, assortment of cured meats including salami, prosciutto, pickled vegetables, mustards, candied nuts, seasonal fruit compote, crackers

SUBSTITUTIONS

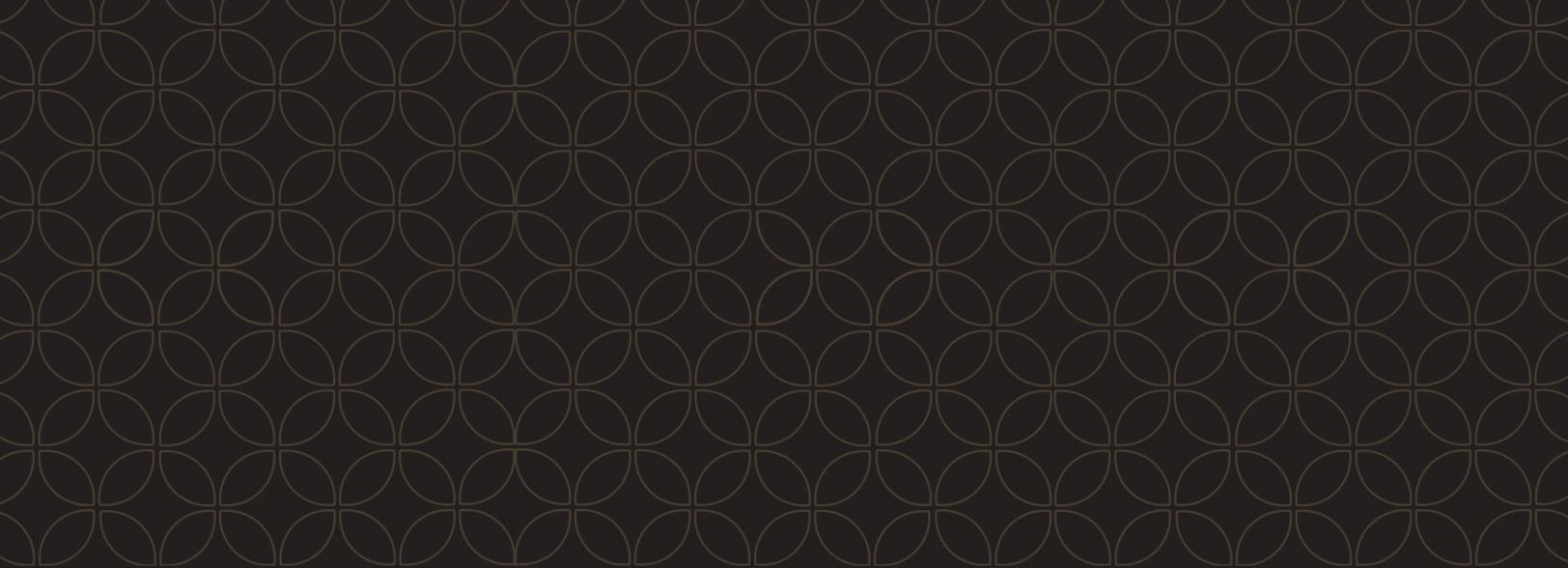
prime rib roast

beef tenderloin

carved slow roasted pork rack

roasted rack of lamb

slow roasted leg of lamb



JOSIE

PLATED DINNER

PLATED DINNER

STARTER (CHOOSE ONE)

wild bc mushroom soup
truffle & herb cream

french onion soup
beef & onion soup with sherry, croutons, emmental cheese

roasted beet salad
pickled beet vinaigrette, orange, walnuts goat cheese, baby kale

bitter green salad
endive, radicchio, frisee, creamy garlic dressing, pancetta, herb croutons, parmesan

tomato and mozzarella salad
nasturtium vinaigrette, local vinegar reduction

ENTREES (CHOOSE ONE)

braised short rib
garlic mashed potatoes, roasted seasonal vegetables, red wine jus

cedar plank rainbow trout
roasted fennel, root vegetable salad, citrus vinaigrette

bc mushroom sampler
mushroom & cashew pate, lentils, kale, green onion, sauteed BC mushrooms, pea shoots

grilled chicken supreme
roasted new potatoes, broccolini, baby carrots, black truffle jus

lamb sirloin
herb roasted fingerling potatoes, turnip and horseradish puree, sauteed spinach, garlic roasted gem tomatoes

DINNER UPGRADES

beef sirloin 10oz

beef tenderloin 8oz

pan roasted halibut (seasonal availability)

mustard and pumpkin seed crusted rack of lamb

slow roasted rack of wild boar

seared elk medallion

DESSERT (CHOOSE ONE)

flourless chocolate torte
crème anglaise, raspberry compote

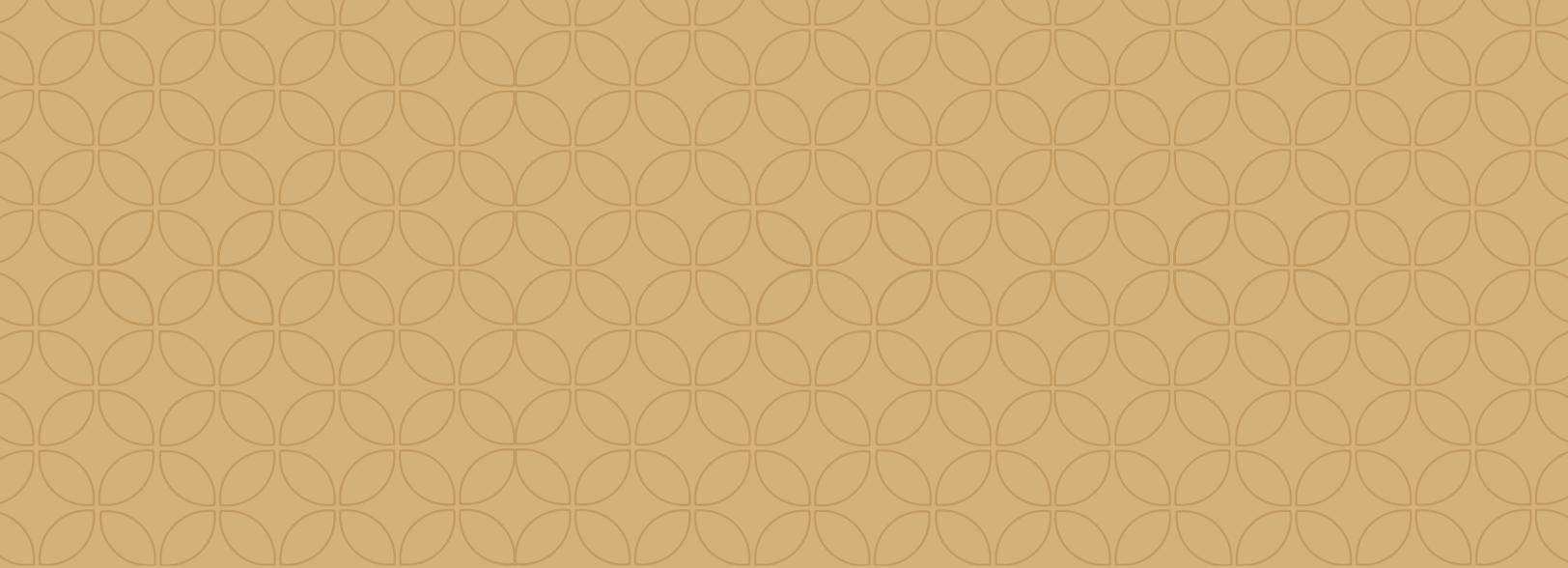
vanilla panna cotta
strawberry & mint salad

honey crème brûlée
almond biscotti

tiramisu
espresso lady fingers, whipped mascarpone cheese

seasonal shortcake
sweet cream scone, fresh seasonal fruit, whipped cream

carrot cake
cream cheese frosting, candied carrots, pecan crumble



JOSIE

KIDS MENU

KIDS MENU

STARTERS

chicken noodle soup

vegetable crudité
creamy ranch dip

ENTREES

roasted chicken
mashed potatoes, buttered garden vegetables

spaghetti
tomato sauce & cheese

grilled chicken
roasted new potatoes, butter glazed carrots, chimichurri sauce

DESSERT

ice cream, cookie or sliced fresh fruit, milk & juice

BUFFET DINNER

shredded iceberg lettuce
sliced tomatoes, cucumbers, assorted dressings

carrot celery sticks
creamy ranch dip

chicken fingers
plum sauce

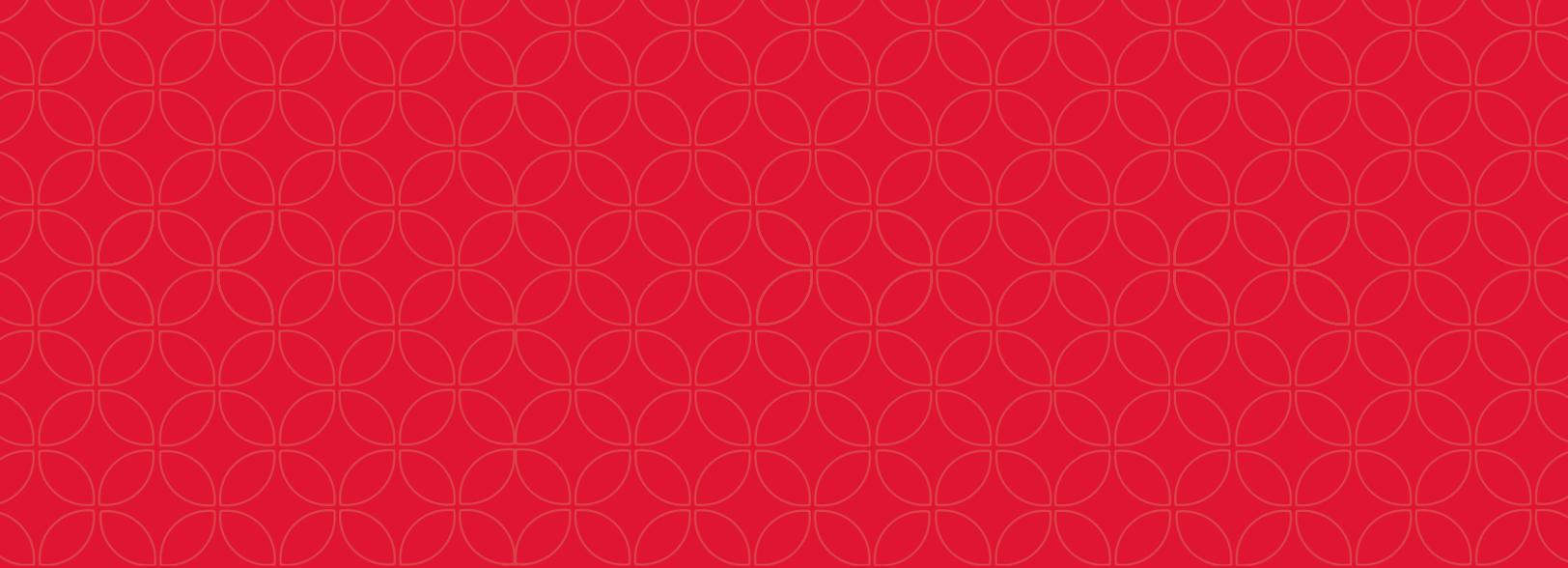
french fries, onion rings

fresh baked rolls
butter

sliced fruit

assorted cookies, rice crispy squares

milk & juice



JOSIE
**BEVERAGE
LIST**

BEVERAGE SELECTION

BEVERAGE A LA CARTE

coffee

decaf & regular, Tealeaves tea service

juice

apple & orange

hot chocolate

chocolate shavings, sprinkles, whipped cream, mini marshmallows

assorted soft drinks or bottled water

individual bottled juices

BAR SERVICE

bar service includes the following amenities;

soft drinks for mix

orange, pineapple, cranberry, tomato & clamato juice

fresh fruit garnishes

marinated beans, cherries, olives

cocktail picks

napkins & swizzles sticks

ice & glassware

BARTENDER PACKAGE

work with our bar team to create signature drinks for your event. Per drink price based on spirits used.

HOST BAR PRICING BY THE HOUR

DELUXE TIER

\$17 PER PERSON FOR THE FIRST HOUR

\$16 PER PERSON FOR ADDITIONAL HOURS

LOCAL TIER

\$21 PER PERSON FOR THE FIRST HOUR

\$20 PER PERSON FOR ADDITIONAL HOURS

LUXURY TIER

\$25 PER PERSON FOR THE FIRST HOURS

\$24 PER PERSON FOR ADDITIONAL HOURS

BANQUET PACKAGES

DELUXE PACKAGE

GIN- BEEFEATER

VODKA- STOLICHNAYA

WHISKEY- CANADIAN CLUB

RUM- HAVANA 3YR

TEQUILA- 1800 SILVER TEQUILA

LOCAL PACKAGE

VODKA- JONES DISTILLING

GIN- OLD TOM WYNNDEL DISTILLING

WHISKEY- RESURRECTION PALE RYE

LUXURY PACKAGE

VODKA- GREY GOOSE

GIN- TANQUERAY 10

BOURBON- BUFFALO TRACE

BLENDED SCOTCH- CHIVAS REGAL

TEQUILA- PATRON SILVER

RUM- RON MATUSALEM 15YR

BEERS/CIDER

DOMESTIC BEERS

Old Style Pilsner, Canadian, Kokanee, Budweiser

ASSORTED LOCAL BREWS

Vice & Virtue, Nelson, Fernie, Cannery

NARAMATA CIDER CO.

Apple & Pear

WINES

HOUSE WINES

Grao Vasco Red, Esporao White

PREMIUM

Available upon request, please ask to speak to our sommeliers to tailor wine choices to your taste



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* ALL FOOD IS SUBJECT TO 5% GST AND 18% SERVICE CHARGE.
ALCOHOLIC BEVERAGES ARE SUBJECT TO 5% GST, 10% PST AND 18% SERVICE CHARGE.