



Rainforest Harvest Buffet

Assorted Fresh Rolls

Salad Display
Choose 4 Items

- Clipped Green Salad, Shaved Radish, Young Carrots, Assorted Dressings
- Spinach, Frisée, Strawberries, Toasted Goat Cheese, Poppy Seed Dressing
- Baby Kale & Roasted Yam, Pumpkin Seeds, Dried Cranberries, Maple Dijon Dressing
- Black Bean & Roasted Corn Salad, Avocado, Shredded Romaine, Crispy Tortilla strips, Chipotle

Ranch Dressing

- Traditional Ceasar Salad, Garlic Croutons, Shredded Parmesan cheese, House Ceasar Dressing
- Mediterranean Chickpea Salad, Cucumber, Olive, Red Onion, Lemon-Oregano Vinaigrette
- Roasted Beet Salad, Crumbled Feta Cheese, Candied Pecans, Citrus Vinaigrette
- Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini, Olive Oil and Balsamic Vinegar
- Quinoa Salad, Roasted Peppers, Edamame, Scallions, Tamari Vinaigrette
- Orzo Salad with Grilled Vegetables, Shaved Asiago Pesto Dressing

Platter Display
Choose 2 Items

- Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche, Crispy Capers, Crackers
 - Charcuterie Selection of Cured & Air-Dried Meats, Marinated Mushrooms, Artichokes, Pickled Vegetables, Horseradish Aioli, Local Honey Mustard
 - Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing
 - Mediterranean Mezze Platter, Hummus, Baba Ghanoush, Grilled Zucchini, Rosted Peppers
- Marinated Mushrooms, Olives and warm Pita

Wedding Buffet Menu continued
Entrée Display
Choose 3 Items

- Herb-Marinaded Chicken Supreme, Roasted Shallots, Tarragon Cream Sauce
- Chicken Breast, Wild Mushroom Ragout, Pearl Onions, Bacon, Rosemary Jus

Harrison Hot Springs Resort

- Seafood Paella, Mussels, Shrimp, Chorizo, Saffron Rice
- Lois Lake Steelhead, Mustard Maple Glaze, Caramelized Onions
- Cabernet-Braised beef with Garlic Confit and Parsnip Pure
- Moroccan Spiced Lamb Shoulder, Dried Fruit Tagine, Mint Gremolata
- Sautéed Gnocchi, Grilled King Oyster Mushrooms, Roasted Pepper Cream

Choose 2 Items to Compliment the Entrees

- Jasmine Rice Pilaf
- Buttermilk Mashed Potatoes
- Roasted Baby Nugget Potatoes
- Fresh Market Vegetables
- Honey Glazed Carrots & Parsnips

Roast Display – Carving
Choose One Item

- Grainy Dijon and Rosemary Crusted Leg of Lamb
- Porchetta with Apple Compote & Crackling
- Slow Roasted Prime Rib
- Maple Roasted Country Ham

With Appropriate Condiments

Dessert Display
Choose 5 Items

- Seasonal Fresh Cut Fruit
- Assorted Mousse Cake Squares
- Vanilla Pannacotta
- Selection of Pies
- A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts
- Rich Dark Chocolate Mousse
- Assorted Cheesecakes
- Chocolate Cake
- English Trifle Pudding
- Toffee Pudding, Caramel Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas