



The Fraser River Buffet - incl. in Wedding Package

Price: C\$55.00

This menu includes:

Fresh baked rolls and butter

Hand mixed greens

Roasted garlic & shallot balsamic vinaigrette, orange basil fig vinaigrette, tarragon buttermilk ranch

Traditional Caesar salad - focaccia crouton, parmigiano-reggiano, anchovy dressing

Quinoa salad- fresh apple, applewood smoked cheddar, red grapes, sweet corn, and chipotle star
anise vinaigrette

German potato salad - crispy bacon, dill pickles, grainy mustard dressing

Asian noodle salad – julienne vegetable, smoked tofu, ponzu & ginger dressing

Mediterranean couscous salad - grilled vegetables, sundried tomatoes, pesto, farmhouse feta, fresh
garden herbs, lemon vinaigrette

Chefs selection of local and imported charcuterie with artisan cheeses

Sundried and pickled olives - cornichon – sweet pickle

Entrées

Grilled Fraser Valley chicken breast – fresh herbs, wild mushrooms and brandy

Seafood medley - wild coho salmon, pacific ling cod, prawns, tomato chutney, ginger lemongrass
cream

Three cheese tortellini – basil, wine ripened tomato sauté, fresh herb ricotta & white wine reduction

Or

Classic Thai curry (medium spice) - grilled tofu, onions, bell peppers, eggplants, mushrooms, carrot,
cashew nuts, basil and cilantro

Mélange of local harvest vegetables – honey thyme butter

Oven roasted potatoes – fresh herbs, grainy mustard, olive oil

Traditional basmati rice pilaf – saffron, cumin, fried onion

The carvery - (Select one from the following)

Slow roasted angus prime rib - natural jus

Mesquite smoked bison rib eye - black current glaze (\$4/person)

Classic italian porchetta - roasted garlic, rosemary, fennel, pearl onion sage jus (min. 75ppl)

Smoked pork loin – pistachio nuts dijon and herbs crusted, cherry and pearl onion jus

Desserts

Gateaux's and tortes – chefs selection of bars and squares

Dark chocolate and seasonal berry mousse – fresh fruit

Coffee & tea