



Summer: The Kent Valley BBQ - incl. in Wedding Package

Price: C\$55.00

This menu includes:

Fresh baked rolls and butter
Chefs selection of local and imported charcuterie with artisan cheeses
Sundried and pickled olives - cornichon – sweet pickle
Hand mixed summer greens
Orange basil fig vinaigrette
Roasted garlic and shallot balsamic vinaigrette
Tarragon buttermilk ranch
Traditional caesar salad - focaccia crouton, parmigiano-reggiano, anchovy dressing
Yams and potato salad - roasted cherry tomatoes, parsley, lemon basil pesto dressing
Mediterranean orzo salad – olives and sundried tomato, basil and oregano
Southwest style three bean salad, cilantro & chipotle dressing
Classic greek salad – fresh oregano, kalamata olives, feta cheese
Chilliwack jubilee corn – tarragon butter
Mélange of local harvest vegetables – honey thyme butter
Oven roasted potatoes - sour cream, scallions, bacon bits

Entrées

Saltspring island mussels and clams– leek and tomato, red wine sauce
Polynesian style pan-seared sockeye salmon – roasted peach & sweet corn salsa
Flame grilled spicy chorizo sausage – fried onions

Or

Thick and hearty chili – montreal smoked meat, three bean tomato stew

Fraser River Lodge

From the flame

Angus New York steaks – smoky house spices
Montréal spiced chicken breasts – mesquite BBQ sauce

Afters

Gateaux's and tortes, chef's selection of bars and squares, dark chocolate and seasonal berry mousse, fresh fruit plus coffee & tea.