



## 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

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### 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

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## **From the flame**

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

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## **Afters**

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