



## Vedder Mountain Buffet Dinner

Price: C\$61.00

### Vedder Mountain

Warm Country bread & butter

### Salads (Choice of 5)

- Handpicked seasonal greens, Raspberry poppyseed vinaigrette DF, GF Mulato lime crema dressing GF
- Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
- Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing GF
- Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing DF, GF
- Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing DF, GF
- Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique
- Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing DF, V
- Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt GF
- Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto, toasted hazelnuts, green peppercorn vinaigrette GF

### Hot Dishes

- Grilled beef medallions, roasted carrot ginger puree, grilled asparagus, honey roasted figs, saffron bearnaise, fig jus GF **OR**
- Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice DF, GF
- Roasted marsala chicken thighs, fried chick pea, cumin yogurt, sauce vinaloo, tomato cucumber salad GF **OR**
- Seared Pacific Cod, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika GF
- Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream
- Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil DF, GF
- “BLT” roast potato, bacon, young leek, truffle salt, rosemary crème fresh GF **OR**
- Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale GF **OR**
- Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio DF, GF, V

### Dessert

Cheesecakes, tortes, flans and tarts  
Assorted fruit pies, seasonal fruit and berries

# Clarion Hotel & Conference Centre

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Freshly brewed coffee and tea