

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 vindaloo, 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

Freshly brewed coffee and tea