

The Seasonal Experience

Sample Appetizer Menu

Pork rilette with grainy mustard, seasonal preserves, and crostini

Grilled marinated lamb rack chops with Okanagan peach chutney

Hand peeled shrimp salad with a green curry, cilantro and mango chutney mayo;
With crispy wonton cups

Roasted local endive, wrapped with prosciutto and served with a fig-balsamic
compote

Cocktail baguette sandwich: Organic sourdough baguette, roasted heritage
chicken, shaved prosciutto, roasted peppers,
olive – boconcinni relish, pesto aioli, and crisp arugula

Organic greens, mandarin oranges, tea smoked duck salad, cranberry ginger
vinaigrette

(Served in individual Chinese take out boxes with chopsticks)

Puff pastry tartlet with blue cheese mascarpone spread;
Caramelized onion, walnuts, and grapes

Sweet Thai chili chicken wings (warm)

Crispy potato cup filled with crème fraiche, chives, and maple brown sugar glazed
bacon (warm)

Seasoned Northern B.C. bison meatballs in rosemary scented tomato sauce
(warm)

Local cheese platter with artisan crackers and seasonal preserves

Middle Eastern platter

Sushi platter with soy, pickled ginger and wasabi

Crudités with dip

Sate station:

Chef cooking variety of sates from barbeque:

Hoisen balsamic glazed pork

Sesame prawns with mango glaze

Thai coconut marinated chicken with pineapple and cilantro

Beef and sweet pepper

Desserts

Fresh fruit platter with yogurt poppy seed dip

Late night platters:

Shaved roasted meats, relishes, and aioli

Sliced tomato, arugula, and fresh baked breads

Crudités with dip

Pickle platter

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