

HEMLOCK BUFFET

20 - 43 GUESTS | MICRO BUFFET

CHEF SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES SMOKED OLIVES,
MARINATED KALAMATA, ASSORTED PICKLES

FRESHLY BAKED ARTISAN BREAD AND BUTTER

TIMBERFIELDS SPICY GREENS | VG, GF, DF
SHAVED VEGETABLES, MAPLE MUSTARD
VINAIGRETTE

SPINACH CAESAR SALAD
FOCACCIA CROUTON, PARMIGIANO-REGGIANO,
CLASSIC DRESSING, BALSAMIC GLAZE

TWISTED GERMAN POTATO SALAD | DF, GF
CRISPY BACON, PICKLES, APPLES, CREAMY GRAINY
MUSTARD

LOCALLY HARVESTED VEGETABLES | VG, GF

OVEN ROASTED POTATOES | VG, GF
FRESH HERBS, ONIONS, ROAST GARLIC OLIVE OIL

RICE PILAF | VG, GF
VEGETABLES AND PRESERVED LEMON

FRASER VALLEY CHICKEN BREAST | DF, GF
ANISE BRINED, CONFIT LEEKS, MUSHROOMS,
CHICKEN JUS

OR/

BC SALMON | GF
JUNIPER MAPLE, CEDAR BUTTER SAUCE

the carving

SLOW-ROASTED ANGUS SIRLOIN TIP ROAST | DF, GF
BLACK GARLIC JUS, HORSERADISH CREAM,
MUSTARDS

OR/

CRISPY SKINNED PORK BELLY
LEMONGRASS BAY LEAF RUB, SWEET SOY

after's

LOCALLY SOURCED AND IN-HOUSE DESSERTS
SEASONAL FRESH FRUIT PLATTER
COFFEE & TEA

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.
THE LODGE RESERVES THE RIGHT TO CHANGE PRICES DUE TO CURRENT MARKET CONDITIONS.
PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.