

CANAPES

THERE IS A FOUR DOZEN MINIMUM FOR ITEMS
PRICED PER DOZEN.

cold

SKEWERED CAPRESE SALAD | GF, V

SKEWERS OF MINI BOCCONCINI, CHERRY TOMATOES AND
FRESH BASIL WITH BALSAMIC GLAZE

BEET BRUSCHETTA | V

SALT-ROASTED BEETS, BIRCH SYRUP GLAZE, FETA SOUR
CREAM AIOLI, BAGUETTE

WATERMELON BITES | GF, V

CEDAR-INFUSED COMPRESSED WATERMELON, TARRAGON
GOAT CHEESE

SHRIMP ROLLS

PRAWNS AND SHRIMP SALAD, DILL AND CHIVE AIOLI, BELL
PEPPER, BUTTERY BUNS

FRASER RIVER LODGE SMOKED SALMON

HOUSE-CURED SALMON, DILL SOUR CREAM, SALMON
CAVIAR AND BLINIS.

SALMON TARTARE | DF

WILD HARVEST PRAWNS WITH BOURBON AND FRESH
HORSERADISH COCKTAIL SAUCE

BISON TARTARE | GF, DF

BALSAMIC SASKATOON BERRIES, PICKLES, HERBS, JUNIPER

OPEN-FACED BLT | DF

SOUDOUGH TOAST, MAYONNAISE, OVEN-DRIED TOMATO,
SWEET PEPPERED BACON

FRESHLY SHUCKED OYSTER STATION | DF

CHEF SELECTED OYSTERS SERVED WITH HOT SAUCES,
RHUBARB MIGNONETTE, BOURBON COCKTAIL SAUCE,
LEMONS. CHEF MANED STATION.

UPGRADE TO KUSSHI OYSTERS FOR \$42 PER DOZEN

hot

SOCKEYE BELLY KABOBS | GF

DILL AND RYE MISO MARINADE, MAPLE SYRUP GLAZE

CRAB CAKES | DF

DUNGENESS CRAB, ROCK CRAB, SHRIMP, BELL PEPPER,
PRESERVED LEMON AIOLI

BISON BACON MEATBALL | GF, DF

HOUSE JUNIPER MAPLE BACON GROUND WITH BISON,
MUSHROOM AIOLI

PULLED PORK SPRING ROLLS | DF

HOUSE SMOKED PORK, FRL BBQ SAUCE

MINI YORKSHIRE PUDDING

VEGETABLE ASH PRIME RIB, MINI-YORKSHIRE PUDDING,
HORSERADISH CRÈME, CARAMELIZED ONIONS

BACON-WRAPPED SRIRACHA PRAWN | GF, DF

SRIRACHA MARINADE, HONEY DRIZZLE

MINIATURE QUICHE

FLAKEY TARTLETS FILLED WITH ROYALE AND YOUR CHOICE
OF THE FOLLOWING:

- MAPLEWOOD SMOKED BACK BACON, BELL PEPPER
AND CHEDDAR
- SPANISH-STYLE CHORIZO, TOMATO, FARMHOUSE
GOAT FETA
- GRILLED VEGETABLES AND FARMHOUSE CHÈVRE | V

SPICY VEGETABLE SAMOSA | DF, V | \$32 PER DOZEN

CRISPY VEGETABLE SAMOSA, BLUEBERRY SAGE CHUTNEY

VEGETABLE SPRING ROLLS | DF, V | \$32 PER DOZEN

CRISPY VEGETABLE SPRING ROLLS, SWEET CHILI

hand-held

FRL SLIDERS

LETTUCE, TOMATO, SHALLOT, PICKLE, BURGER SAUCE,
HOUSE BEEF PATTY, SMOKED CHEDDAR

PORK BELLY BAO | DF

STEAM BUN, SPICY SWEET SOY, ASIAN SLAW, GARLIC AIOLI

BUTTERMILK FRIED CHICKEN

MAYONNAISE, DILL PICKLES

PULLED PORK | DF

COLESLAW, CEDAR BBQ SAUCE

MINIMUM ONE DOZEN OF ONE KIND

CANAPES

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platters

CHARCUTERIE BOARD

PARMESANO SALAMI, PROSCIUTTO, PEPPER SALAMI, DRY SPANISH CHORIZO, CERVELAT SALAMI, AND SWISS FARMERS SAUSAGE. SERVED WITH APPLE MOSTARDA, PICKLES, SMOKED AND MARINATED OLIVES, CRACKERS, CRISPS, AND BAGUETTE

LOCAL CHEESE PLATTER

CAREFULLY SELECTED CHEESES FROM OUR LOCAL CHEESERIES. FARMHOUSE CHEESES, AND CREEKSIDE CHEESE + CREAMERY. SELECTION CHANGES BASED ON AVAILABILITY, WILL ALWAYS INCLUDE 6 CHEESES. SERVED WITH FRESH BERRIES, DRIED FRUIT, CRACKERS, CRISPS, AND BAGUETTE

FRL SPECIALTY WILD SALMON PLATTER

MAPLE CANDIED AND SMOKED SALMON NUGGETS, SPRUCE AND CEDAR CURED, ALDER SMOKED SOCKEYE, PICKLED SALMON WITH PEPPERS AND ONIONS. GARNISHED WITH RED ONIONS, CAPERS, LEMON, BAGUETTE CRISPS, AND CRÈME FRAICHE

FRESH CRUDITÉ WITH DIPS | V

SEASONALLY SELECTED AND SERVED WITH HUMMUS, BLUE CHEESE DIP, AND HERB RANCH

VEGETABLE ANTIPASTO | V

ROASTED AND GRILLED VEGETABLES, MARINATED ZUCCHINI, PICKLED MUSHROOMS, LEMON ARTICHOKE, HERBED TOMATOES, PESTO BOCCONCINI. SERVED WITH BAGUETTE

FRENCH ONION BACON DIP

CARAMELIZED ONIONS, HOUSE-SMOKED BACON, CREAM CHEESE AND MOZZARELLA; BAKED TO PERFECTION AND TOPPED WITH MORE BACON. SERVED WITH TORTILLA CHIPS

BAKED BRIE AND BERRY COMPOTE | V

HERB-RUBBED BRIE TOPPED WITH CHEF'S SIGNATURE GARLIC RELISH. SERVED WITH CROSTINI

vegan

SALT ROASTED BEETS ON BAGUETTE | CAN BE MADE GF
BIRCH SYRUP GLAZE AND CASHEW CREAM

SMOKED MAITAKE MUSHROOM | GF
GREMOLATA

COMPRESSED WATERMELON | GF
WITH CASHEW TARRAGON

SMOKED OLIVE AND TOMATO SKEWER | GF

VEGAN GYOZA
SPICY SWEET SOY

dessert

FRESH FRUIT PLATTER | VG

A SELECTION OF FRESH FRUIT. INCLUDES MELONS, PINEAPPLE, STRAWBERRIES AND OTHER SEASONAL FRUITS

MADE TO ORDER ICE CREAM STATION | GF
SASKATOON RHUBARB, CHOCOLATE, SALTED
CARAMEL OR VANILLA CRÈME BRULÉE.
SERVED WITH CONES AND BOWLS

MINI DESSERT BUFFET

CHOCOLATE BOURBON BROWNIES, BLUEBERRY AND
CUSTARD TARTS, LEMON MERINGUE SPOONS,
CHOCOLATE GANACHE CAKE JARS, CHEESECAKE
BITES WITH SEASONAL COMPOTE
REPLACE YOUR CURRENT DESSERT OPTIONS FOR \$8 PER
PERSON

ASSORTED DESSERT SQUARES

A MIXTURE OF CLASSIC AND UNIQUE DESSERT BARS
AND SQUARES