

# CANAPES

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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**

SOY DOUGH 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

*\*ONE FLAVOUR ONLY*

**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