

CANAPES

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

cold

SKEWERED CAPRESE SALAD | GF, V | \$32 PER DOZEN
SKEWERS OF MINI BOCCONCINI, CHERRY TOMATOES AND
FRESH BASIL WITH BALSAMIC GLAZE

BEET BRUSCHETTA | V | \$36 PER DOZEN
SALT-ROASTED BEETS, BIRCH SYRUP GLAZE, FETA SOUR
CREAM AIOLI, BAGUETTE

WATERMELON BITES | GF, V | \$32 PER DOZEN
CEDAR-INFUSED COMPRESSED WATERMELON, TARRAGON
GOAT CHEESE

SHRIMP ROLLS | \$48 PER DOZEN
PRAWNS AND SHRIMP SALAD, DILL AND CHIVE AIOLI, BELL
PEPPER, BUTTERY BUNS

FRASER RIVER LODGE SMOKED SALMON | \$48 PER DOZEN
HOUSE-CURED SALMON, DILL SOUR CREAM, SALMON
CAVIAR AND BLINIS.

SALMON TARTARE | DF | \$38 PER DOZEN
WILD HARVEST PRAWNS WITH BOURBON AND FRESH
HORSERADISH COCKTAIL SAUCE

BISON TARTARE | GF, DF | \$56 PER DOZEN
BALSAMIC SASKATOON BERRIES, PICKLES, HERBS, JUNIPER

OPEN-FACED BLT | DF | \$36 PER DOZEN
SOURDOUGH TOAST, MAYONNAISE, OVEN-DRIED TOMATO,
SWEET PEPPERED BACON

**FRESHLY SHUCKED OYSTER STATION | DF | \$36 PER
DOZEN**
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 | \$42 PER DOZEN
DILL AND RYE MISO MARINADE, MAPLE SYRUP GLAZE

CRAB CAKES | DF | \$48 PER DOZEN
DUNGENESS CRAB, ROCK CRAB, SHRIMP, BELL PEPPER,
PRESERVED LEMON AIOLI

BISON BACON MEATBALL | GF, DF | \$44 PER DOZEN
HOUSE JUNIPER MAPLE BACON GROUND WITH BISON,
MUSHROOM AIOLI

PULLED PORK SPRING ROLLS | DF | \$40 PER DOZEN
HOUSE SMOKED PORK, FRL BBQ SAUCE

MINI YORKSHIRE PUDDING | \$55 PER DOZEN
VEGETABLE ASH PRIME RIB, MINI-YORKSHIRE PUDDING,
HORSERADISH CRÈME, CARAMELIZED ONIONS

**BACON-WRAPPED SRIRACHA PRAWN | GF, DF | \$38 PER
DOZEN**
SRIRACHA MARINADE, HONEY DRIZZLE

MINIATURE QUICHE | \$38 PER DOZEN
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 | \$6 PER PIECE
LETTUCE, TOMATO, SHALLOT, PICKLE, BURGER SAUCE,
HOUSE BEEF PATTY, SMOKED CHEDDAR

PORK BELLY BAO | DF | \$7 PER PIECE
STEAM BUN, SPICY SWEET SOY, ASIAN SLAW, GARLIC AIOLI

BUTTERMILK FRIED CHICKEN | \$5.50 PER PIECE
MAYONNAISE, DILL PICKLES

PULLED PORK | DF | \$5.50 PER PIECE
COLESLAW, CEDAR BBQ SAUCE

MINIMUM ONE DOZEN OF ONE KIND

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platters

CHARCUTERIE BOARD | \$7 PER PERSON

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 | \$9 PER PERSON

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 | \$10 PER PERSON

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 | \$6 PER PERSON

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

VEGETABLE ANTIPASTO | V | \$6 PER PERSON

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

FRENCH ONION BACON DIP | \$6 PER PERSON

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 | \$5.50 PER PERSON

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

vegan

SALT ROASTED BEETS ON BAGUETTE | CAN BE MADE GF | \$38
BIRCH SYRUP GLAZE AND CASHEW CREAM

SMOKED MAITAKE MUSHROOM | GF | \$38
GREMOLATA

COMPRESSED WATERMELON | GF | \$38
WITH CASHEW TARRAGON

SMOKED OLIVE AND TOMATO SKEWER | GF | \$36

VEGAN GYOZA | \$38
SPICY SWEET SOY

dessert

FRESH FRUIT PLATTER | VG | \$5 PER PERSON

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

MADE TO ORDER ICE CREAM STATION | GF | \$8 PER PERSON

SASKATOON RHUBARB, CHOCOLATE, SALTED CARAMEL OR VANILLA CRÈME BRULÉE.
SERVED WITH CONES AND BOWLS
*ONE FLAVOUR ONLY

MINI DESSERT BUFFET | \$12 PER PERSON

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 | \$3 PER PERSON

A MIXTURE OF CLASSIC AND UNIQUE DESSERT BARS AND SQUARES