

Tandoori Chicken or bison Skewers with Raitta and grilled lemon

Baby Yorkshires stuffed with Spring Creek ranch tenderloin Steak and f/w horseradish Cream
(can be made gluten free)

Pan seared wild pacific sockeye Salmon(seasonal) giant organic prawns with garlic and sherry

Crostini of bruschetta with mozzarella di buffalo and 10 year aged balsamic drizzle and fresh basil

Crispy baby grilled goat cheese with truffle and maple glaze

Fresh Organic fruit skewers

Chef's signature homemade dessert/ sticky toffee pudding and sauce

Lemongrass and Masiman curry pork meat balls with yogurt mint sauce

Baby baked triple cream brie and organic strawberry compote in phyllo

Patatas bravas (Crispy Spiced Spanish potatoes) f/w cilantro/orange mayo, smoked tomato sauce

Baby Nova Scotia lobster rolls with crispy fennel asian slaw **(extra charge will apply for lobster)**

Onion or cauliflower and mushroom pakoras with raiita (crispy Indian pakoras)

Pan seared Qualicum Bay (seasonal) scallops with kale pesto and candied bacon

Canmore rhubarb (seasonal) compote served in taro root chips with crispy valbella rohess speck

Skewered Springcreek Ranch tenderloin or Brant lake AB wayagu ten year aged balsamic and strawberry
glaze (extra charge for wayagu)

Alberta lamb lollipops with Lac St Jean wild honey blueberry glaze

Cheeseboard with international and local selections, grapes and roasted and candied nuts

Petit glazed vodka lemon tarts with torched meringue

Smoked chicken, leek, sundried tomato, goat cheese, arugula baked tartlets

BBQ Jamaican Jerk spiced baby back pork ribs or bison with ginger/pineapple glaze

***Please choose 3, 5, 7 or 9 selections / Server fee additional / prices do not include GST or Gratuity**