



FRASER RIVER BUFFET

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

FRESHLY BAKED ARTISAN BREADS AND BUTTER

TIMBERFIELDS SPICY GREENS - SHAVED VEGETABLES, MAPLE MUSTARD VINAIGRETTE

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

TWISTED GERMAN POTATO SALAD - CRISPY BACON, PICKLES, APPLES, CREAMY GRAINY MUSTARD

SEASONAL FRUIT SALAD - CHEF SELECTED FRUIT, AVOCADO, FETA CHEESE, WATERCRESS, HAZELNUTS,
CINNAMON VANILLA VINAIGRETTE

LOCALLY HARVESTED VEGETABLES

OVEN ROASTED POTATOES - FRESH HERBS, ONIONS, ROAST GARLIC OLIVE OIL

FRASER VALLEY CHICKEN BREAST - ANISE BRINED, SAUCE VIERGE

OR/

BC SALMON - JUNIPER MAPLE, CEDAR BUTTER SAUCE

(WANT BOTH? ADD \$6 / PERSON)

MUSHROOM RAVIOLI - CHARRED KALE PESTO, CREEKSIDE GARLIC BELPER

OR/

SPINACH RICOTTA GNOCCHI - SWEATED GREENS, GRAPE TOMATOES, ALMONDS, BROWN BUTTER

THE CARVERY

(SELECT ONE FROM THE FOLLOWING)

ASH RUBBED ANGUS PRIME RIB - NATURAL JUS, YORKSHIRE PUDDING, HORSERADISH CREAM

MAPLE SMOKED BRISKET - RUM ONION MOP

CRISPY SKINNED PORK BELLY - LEMONGRASS BAY LEAF RUB, SWEET SOY

SMOKED BISON RIBEYE - SASKATOON BERRY JUS (ADD \$9 PER PERSON)

AFTERS

LOCALLY SOURCED, AND IN HOUSE DESSERTS

SEASONAL FRESH FRUIT PLATTER

COFFEE & TEA

(ADD MADE TO ORDER FIZZY ICE CREAM ACTION STATION \$8 PER PERSON)

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 CONDITION.
PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.