



BUFFET ENHANCEMENTS

MINIMUM 25 PEOPLE

CHARCUTERIE BOARD

PARMENSANO SALAMI, PROSCIUTTO, PEPPER SALAMI, DRY SPANISH CHORIZO, CERVELANT 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.

BAKED BRIE AND GARLIC RELISH | V

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

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.

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

CHILLED SEAFOOD PLATTER | DF, GF

LIGHTLY POACHED SHRIMP, MARINATED MUSSELS, MAPLE CANDIED SALMON, MARINATED OCTOPUS.

CHILLED CRAB LEG AND CLAW PLATTER | DF, GF

LIGHTLY POACHED CRAB LEGS AND CLAWS WITH LEMON. SERVED AT THE TABLE ON ICE.

FRESH FRUIT PLATTER | VG

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

MADE TO ORDER ICE CREAM STATION | GF

A CHEF WILL MAKE ICE CREAM WITHIN MINUTES RIGHT BEFORE YOUR GUESTS' EYES.

SASKATOON RHUBARB, CHOCOLATE, SALTED CARAMEL OR VANILLA CRÈME BRULEE.

SERVED WITH CONES AND BOWLS.

MINI DESSERT BUFFET

CHOCOLATE BOURBON BROWNIES, BLUEBERRY AND CUSTARD TARTS, LEMON MERINGUE SPOONS,

CHOCOLATE GANACHE CAKE JARS, CHEESE CAKE BITES WITH SEASONAL COMPOTE

(WANT TO REPLACE YOUR CURRENT DESSERT OPTIONS? \$8 PER PERSON)

ASSORTED DESSERT SQUARES

A MIXTURE OF CLASSIC AND UNIQUE DESSERT BARS AND SQUARES, THERE'S SOMETHING FOR EVERYONE!

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.