



INDIGENOUS INSPIRED MENU

Since 1941



Indigenous Welcome Reception

WELCOME DRINK

Haudenosaunee Strawberry drink 2ltr | \$26.00

- A sweet strawberry drink. It was believed that when the Sky woman was buried during the creation of Turtle Island (Earth) strawberries and other medicines came from her feet. This is a wonderful drink meant to be shared with strangers and family alike.

CANAPES

COLD | \$55.00 Per Dozen

Savory Garlic Bannock Biscuits

- A French twist on the traditional Bannock, made fresh with whole butter and fresh garlic

Smoked Salmon and lemon on fried Bannock

- Pacific smoked Salmon tucked into a fried Bannock bun served with lemon crema and pea shoots

Miniature Bannock biscuits with field berries and Cedar syrup

- Savory Bannock biscuit bites topped with seasonal field berries and brushed with cedar syrup

Salmon Mousse topped crostini and hung lemon yogurt

- Pacific smoked Salmon tucked into a fried Bannock bun served with lemon crema and pea shoots

Smoked duck with blueberry compote and Juniper yogurt

- A crostini topped with thin sliced smoked duck and a sweet blueberry compote and juniper infused yogurt





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CANAPES

HOT | \$62.00 Per Dozen

Harvest vegetable Corn dumplings

- A vegan dish similar to a Pakora but made with Corn, onions, scallions, zucchini, and carrots. All part of a fall harvest

Warm sweet potato with maple syrup glaze and puffed wild rice

- A warm morsal of roasted sweet potato glazed with maple syrup and topped with puffed wild rice served with almond milk in a sesame boat

Miniature crab cakes served with a corn relish and lemon crema

- Our Miniature crab cakes served warm with a corn relish and tart lemon crema and micro greens

Miniature Bannock Taco with pulled chicken

- Miniature fried Bannock taco stuffed with pulled chicken breast, micro-Pico, and sour cream

ELEVATED HOT CANAPES | \$66.00 Per Dozen

Mini Bison burgers with mint and spun yogurt

- Mini Bison burgers in a sesame bun topped with spun yogurt, pea shoots, and fresh mint





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PLATTERS

Prices are per platter | Serves 12 people

Smoked Salmon Platter | \$228.00

- Pacific smoked salmon platter served with pickled caper berries, honey mustard, brunoised red onions, hung yogurt infused with Juniper and miniature fried Bannock pieces

Market Crudit  Platter | \$91.00

- Selection of crisp vegetables served with a dill pickle and chickpea puree

Grilled Vegetable platter | \$170.00

- Marinated and grilled vegetables including Eggplant, summer squash, carrot, fennel, peppers, green beans, and cherry tomatoes drizzled with a savory blackberry and grapeseed oil glaze. Served cold with a parsley yogurt dip

Pate Platter | \$208.00

- A variety of local pressed meats infused with berries and stone fruits. Served with a variety of berries, Rhubarb aioli, and miniature fried Bannock



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



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Price is Per Person | \$92.00 Per Person

SALAD

Choose one:

- Smoked Duck Carpaccio with Arugula and Roasted Pine Nuts and apple vinaigrette
- Roasted Beet Salad on Bed of Greens and Maple, Black Current Dressing

MAINS

Choose one:

- Cheddar and Watercress Stuffed Chicken Breast with Herb Bomb with Sweet Potato Pave and Seasonal Vegetables
- Cedar Baked Salmon with Juniper and Birch Sirup Glaze with Wild Rice Pilaf and Seasonal Vegetables
- Cinnamon and Rosemary Crusted Roasted Beef Strip Loin Pan Jus with Sweet Potato Pave and Seasonal Vegetables
- Corn and Squash Chowder Served in a Cheese Gougers
- Che's Choice Vegan dish (available upon request)

DESSERT

Choose one:

- Bannock Biscuit with Berries, Bay leaf and Vanilla Cream
- Individual Tarte Tatin, Soft caramelized Apple on Puff Pastry and Candy Bacon Garnish

All main dishes must be preselected. You must provide the hotel with a list minimum 10 days in advance indicating selections, and place cards with selections on the day of the event.



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