

## *2007 Banquet Menus*

### *Strathcona Park Lodge*

*Our culinary team welcomes any suggestions and requests. We are pleased to accommodate any diet preferences or restrictions. Strathcona Park Lodge management and ownership are knowledgeable about nutrition. We are familiar and at ease with food allergies and prepared to honor vegan, and vegetarian menus. Our chefs carefully prepare food, in house, using BC ingredients, natural, organic and health conscious ingredients when possible. Please feel free to discuss any requests with your event coordinator for feasibility. We appreciate you considering Strathcona Park Lodge for these important moments in your life.*

*Strathcona kitchen team*

## *Traditional Native Wild BC Salmon BBQ*

*BC Wild Salmon, slowly cooked over an Alder fire native style*

*This option includes:*

*Assorted house baked breads*

*Regular and Sun-dried tomato butter*

*Organic Field greens*

*Two House dressings*

*Three Cabbage Slaw with spicy red curry vinaigrette*

*Basmati and Canadian Wild Rice Pilaf style*

*Two Seasonal Vegetables*

*Gluten free Roasted Vegetable Lasagna (available as Vegan)*

*Two desserts (your preference)*

*Fresh Fruit platter*

*Organic Coffee and Tea selection*

*\$36.95 per person*

*All price are subject to GST 6% and do not include gratuity*

## ***Bison Roast***

*(Also available with naturally raised beef or lamb)*

*Shaved slow roasted Bison served with herb jus*

***This option includes:***

*House baked bread*

*Regular and Sun-dried tomato butter*

*Organic Field greens*

*Two House dressings*

*Organic Carrot, Apple and Sweet Sultana Raisin salad*

*Marinated Mushrooms*

*Oven roasted Baby Yukon Potato with cumin and garlic*

*Two Seasonal Vegetables*

*Appropriate condiments (horseradish, mint pesto, sauce vierge, etc...)*

*Portobello and Goat Cheese Spinach Pie*

*Two desserts (your preference)*

*Fresh Fruit platter*

*Organic Coffee and Tea selection*

*From \$29.95 to \$36.95 (min number of guests may apply)  
All price are subject to GST 6% and do not include gratuity.*

# *Vegetarian*

*This option includes:*

*House baked bread*

*Regular and Sun-dried tomato butter*

*Organic Field greens*

*Three House dressings*

*Raw Vegetable platter and dip*

*Szechwan Soba noodles With Avocado and Sunflower Seeds*

*Tabouli*

*Grape and Coconut Waldorf salad*

*Gluten free Roasted Vegetable Lasagna (available as Vegan)*

*Portobello and Goat Cheese Spinach Pie*

*Vegetable and Tofu Kebab with Sweet Chili Roasted Pumpkin Seed Sauce*

*Two desserts (your preference)*

*Fresh Fruit platter*

*Organic Coffee and Tea selection*

***\$32.95 per person***

*All price are subject to GST 6% and do not include gratuity.*

# *Custom Menu*

*Tell us your vision of food, we will create a menu around your ideas, needs or budget.  
This process is done with your wedding coordinator and a kitchen team member.  
Here are some menus and items we have done in the past to get you started!*

## *Salads*

*Mesclun Field Greens with House dressing  
Caesar with Parmesan Croutons  
Classic Greek  
Spinach with Cranberry-pecan dressing  
Tabouli with fresh parsley & mint  
Yukon Gold Potato with fresh herb & olive oil dressing  
Traditional Potato  
Marinated Mushrooms with balsamic reduction  
Organic Carrot, Apple & Sweet Sultana Raisin  
Grapes with Coconut, Cream Cheese & Sour Cream  
Waldorf  
South Western Roasted Potato & Yam  
Thai Three Cabbage Slaw with spicy red curry vinaigrette  
Szechwan Soba Noodles with Avocado & Cashews*

## *Chef Carved Hot Entrées*

*Roast Beef with gravy, horseradish & Dijon mustard  
Roast Turkey with all the trimmings  
Leg of Lamb with fresh mint sauce*

## *House Specialties*

*Cedar Planked BC Wild Salmon  
Baked BC Wild Salmon (your choice of seasoning)  
Prawn and /or scallop skewers  
Bison, beef, lamb or chicken souvlakis  
Vegetable kabobs*

## *Hot Entrees*

*Triple Cheese Lasagne  
Shaved Roast Beef au jus  
Smoked Salmon with Farfalle Pasta  
Mediterranean-style Penne Pasta  
Chef's Choice Seafood in a saffron Pernod cream  
Chicken curry with Traditional Accompaniments including Chutney  
Beef, Lamb or Pork Vindaloo*

### ***Hot Vegetarian & Vegan Entrees***

*Roasted Vegetable Lasagne*  
*Phyllo Risotto with Portobello and Goat Cheese*  
*Spring Vegetable Stir-fry on Asian Rice Noodles*  
*Thai Vegetable Curry with Coconut Milk and Tempeh with rice or noodles*  
*Season Vegetable and Shitake Mushroom Chow Mein*  
*Tomato Basil & Blue Cheese Quiche with rice flour crust*  
*Old Country Vegetarian Moussaka*

### ***Hot Side dishes***

*Lightly Steamed Seasonal Vegetables*  
*Rice Pilaff*  
*Thai Coconut Sticky Rice*  
*Garlic and Horseradish Whipped Potatoes*  
*Roasted Baby Potatoes with garlic and cumin*  
*Basmati rice pulao*  
*Baked Potatoes with Sour Cream & Chives*  
*Corn on the cob (if available)*

### ***Platters***

*Crudite Vegetables and Dip*  
*Seasonal Fresh Fruit & Cheese*  
*Seafood Platter*

### ***House Desserts***

*Strawberry Short Cake*  
*Fresh Fruit Pavlova*  
*Fresh fruit flan*  
*Delicious Chocolate Cake*  
*Cream Puffs (chocolate or fruit filled)*  
*Chocolate or New York Style Cheesecake*  
*Chocolate, Lemon or Strawberry Mousse*  
*Nanaimo Bars & Lemon Bars*