

# Strathcona Celebration Menu 2010

## Appetizers & Antipasto



Fresh Fruit  
Marinated Spicy Mammoth Olives  
Nelson After Dark Beer Caramelized Baby Onions  
Radicchio di Treviso  
Local BC Parmesan  
Rosemary Comfit Roma Tomatoes  
Sicilian Style Roasted Artichokes  
Tapenade  
Melanzana Marinata (Marinated Eggplant)  
As well as any delicious seasonal inspirations  
Served with Bread and Crackers

Chef DuFour's Favorite way to enjoy food!

## **The Celebration Dinner**



### **All mains include:**

House-made Bread  
Regular and Sun Dried Tomato Butter  
Three house-made dressings including a vinaigrette  
Organic mixed green salad  
Two gourmet salads, made with local farm ingredients  
Three in season vegetables  
Wild Rice and/or Fresh herb roasted potatoes  
Served with all appropriate condiments

## **Your Choice of Main Dishes:**



### **Local Organic Bison**

Slowly cooked in Okanagan Shiraz along with fresh herbs from our garden  
Sliced thin and served in jus.

### **BC Wild Sockeye Salmon**

Prepared the traditional Native style, the salmon is cooked over an alder fire.  
Your Guests will enjoy seeing and eating this unique way of cooking salmon.

### **Vegetarian Option**

Strathcona Kitchen specializes in vegetarian and vegan foods so please ask Chef DuFour for suggestions or of course, simply ask for any of your favourite dishes.

**Chef DuFour is passionate about food and encourages any special requests or ideas you may have for your dining experience.**

**We look forward to meeting with you to discuss how we can personalize your celebration menu.**