



BANQUET MENU

2023

THE MASHITER \$35

CARVED SLOW-ROASTED ANGUS BEEF WITH RED WINE JUS &
HERB ROASTED FRASER VALLEY CHICKEN

SERVED WITH SEASONAL MIXED VEGETABLES AND YOUR CHOICE
OF EITHER ROASTED YUKON GOLD POTATOES OR RICE PILAF

SKY PILOT \$45

PORK TENDERLOIN IN A BRANDY WILD MUSHROOM SAUCE &
LEMON DILL CRUSTED WILD SOCKEYE SALMON

SERVED WITH SEASONAL MIXED VEGETABLES AND YOUR CHOICE
OF EITHER ROASTED YUKON GOLD POTATOES OR RICE PILAF

SUMMERTIME BBQ \$60

MARINATED FLANK STEAK, WILD SOCKEYE SALMON FILET,
ROASTED FRASER VALLEY CHICKEN AND TOFU STEAK

SERVED WITH SEASONAL MIXED VEGETABLES AND YOUR CHOICE
OF EITHER ROASTED YUKON GOLD POTATOES OR RICE PILAF

ALL MENUS INCLUDE SLICED BAGUETTE & BUTTERMILK
BISCUITS AND YOUR CHOICE OF 2 SALADS

CEASAR SALAD WITH HOUSE MADE DRESSING

ARTISAN GREEN SALAD WITH BALSAMIC VINAIGRETTE

CAPRESE SALAD - TOMATO, BOCCONCINI, FRESH BASIL AND
BALSAMIC REDUCTION

QUINOA SALAD - SEEDS, DRIED FRUITS & HOUSE MADE LEMON
VINAIGRETTE

ICEBERG WEDGE SALAD - GREEN GODDESS AVOCADO DRESSING
DRIZZLE, FETA, GRAPE TOMATO & KALAMATA OLIVES

PRICES SUBJECT TO CHANGE DEPENDING ON AVAILABILITY,
QUALITY OR NOTICEABLE COST INCREASE OF THE PRODUCT

