

Harrison

HOT SPRINGS RESORT & SPA

DINNER TIME

Menu's



PLATED *Dinner*

MINIMUM 3 COURSE SELECTION, INCLUDING ENTREE

PLATED DINNER MENU

SOUP (CHOOSE ONE)

| | |
|--|------|
| Roasted Butternut Squash Soup, Crème Fraiche | \$12 |
| Caramelized Onion Soup with Sherry, Gruyere Crostini | \$16 |
| Wild Mushroom Soup | \$14 |
| Chicken "Brodo", Orzo, Cherry Tomato | \$12 |
| San Marzano Tomato Soup, Basil, olive oil | \$12 |

SALAD (CHOOSE ONE)

| | |
|--|------|
| Classic Caesar Salad, Grana Padano, House Caesar Dressing | \$14 |
| Arugula & Kale Salad, Bocconcini, Smoked Tomato Caper Dressing | \$15 |
| Heritage Greens, Shaved Vegetables, Citrus Dressing (V) | \$12 |
| Baby Spinach Salad, Almonds, Mushrooms, Prosciutto, Sherry Vinaigrette | \$13 |

APPETIZER (CHOOSE ONE)

| | |
|---|------|
| Chilled Prawns, Smoked Tomato and Caper Cocktail Sauce | \$21 |
| Smoked Salmon, Pickled Onion, Crispy Capers, Artisan Greens, Lemon Dressing | \$23 |
| Shaved Beef Carpaccio, Grana Padano, Truffle Oil, Grainy Dijon, Arugula Pesto | \$23 |
| Beets Salad, Chevre, Sherry Gastrique, Arugula | \$20 |
| Pickled Wild Mushroom Salad, Chickpea, Basil Emulsion, Baby Greens (V) | \$19 |

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)





ENTRÉE – SELECT ONE

| | |
|---|------|
| *Roasted Chicken Supreme Stuffed with Ricotta and Spinach, Red wine Jus | \$46 |
| *Roasted Fraser Valley Chicken Breast, Chimichurri Sauce | \$45 |
| *Seared Steelhead Salmon, Pickled Fennel Salad, Beurre Blanc | \$45 |
| *New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus | \$54 |
| *Roasted Beef Tenderloin, Confit Garlic, Cabernet Jus | \$66 |
| *Roasted Cauliflower Steak, chickpea puree, stewed peppers, basil oil, balsamic | \$36 |
| *Portobello Mushroom Wellington, Phyllo Wrapped, ricotta, truffle sauce | \$38 |
| *Polenta Cake, Ratatouille, Wilted Arugula, Red Pepper Coulis ⑤ | \$36 |

DESSERT - SELECT ONE

| | |
|--|------|
| Lemon Tart, Torched Meringue, Stone Fruit Coulis | \$13 |
| Raspberry Cheese Cake, Graham Crumb, Berry Coulis | \$14 |
| White Chocolate Bomb, Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures | \$15 |
| Bitter Chocolaté Pate, Fluer de Sel, Cherry Gastrique | \$14 |
| Chocolate Brownie, Raspberry Coulis ⑤ | \$13 |
| Warm Toffee Pudding, Butter Scotch Sauce | \$14 |



All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)

Harrison

HOT SPRINGS RESORT & SPA



HICKS LAKE *Buffet*

HICKS LAKE BUFFET

MINIMUM OF 40 GUESTS

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY


SELECT 4

Artisan Green Salad, Shaved Radish, Fennel, Carrots, Sherry Dressing
Spinach, Frisee, Strawberries, Almonds, Goat Cheese, Poppy Seed Dressing
Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar
Cold Water Shrimp Salad, Soba noodles, Bok Choy, Chili Mango Vinaigrette
Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing
Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry
Gastrique
Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit
Smoked Potato Salad, Bacon, Scallions, Sour Cream Dressing

PLATTER DISPLAY

SELECT 2

Hot Smoked BC Salmon, Candied Salmon,
Poached Salmon, Horseradish Crème Fraîche,
Red Onion, Crispy Capers, Crackers
Charcuterie Selection of Cured & Air-Dried
Meats Marinated Mushrooms, Artichokes,
Pickled Vegetables, Horseradish Aioli, Local
Honey Mustard,
Wine Poached Clams, Mussels, Citrus Poached
Prawns, Shaved Fennel, Saffron Dressing



All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)

HICKS LAKE

Buffet



HOT ENTREES

SELECT 2

Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus
Chicken Forestier, Mushrooms, Pear Onions, Bacon, Thyme Jus
Roasted Ling Cod, Campari Cherry Tomato Ragout
Lois Lake Steelhead, Chives, Citrus Cream
Braised Beef Short Rib, Rosemary and Red Wine Jus
Roast Pork Loin, Dried Cranberry and Bacon Jus
Baked Spinach and Ricotta Cannelloni, Rose Sauce, Mozzarella

COMPLEMENTS

SELECT 2

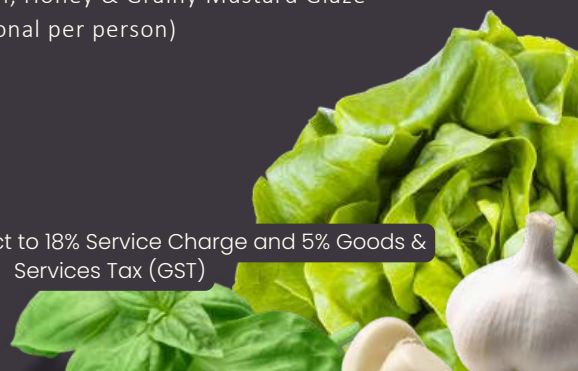
Buttermilk Mashed Potatoes
Herb Roasted Baby Nugget Potatoes
Teamed Fresh Market Vegetables
Roasted Root Vegetables

ROAST MEAT DISPLAY

SELECT 1

Prime Rib, Au Jus
(\$19. Additional per person)
Roast Turkey, Turkey Jus and Cranberry Sauce
(\$11. Additional per person)
Baron of Beef, Gourmet Mustards & Horseradish
(\$13. Additional per person)
Roasted Ham, Honey & Grainy Mustard Glaze
(\$10. Additional per person)

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)





HICKS LAKE

Buffet

DESSERT DISPLAY

SELECT 3

\$76

Seasonal Fresh Cut Fruit
Assorted Mousse Cake Squares
Selection of Pies
A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts
Rich Dark Chocolate Mousse
Assorted Cheesecakes
Chocolate Cake
English Trifle Pudding
Bread Pudding, Vanilla Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)

SASQUATCH BBQ *Dinner*

MINIMUM OF 40 GUESTS

SALADS

Taco Salad with Iceberg lettuce, Black Beans, Avocado, Tomatoes, Cilantro, Lime Dressing, Tortilla Crisps

Classic Caesar Salad, House Dressing, Croutons

Nugget Potato Salad, Bacon, Green Onions, Sour Cream Dressing

ENTREES

SELECT 2

BBQ Spice Rubbed Chicken Breast
Pulled Pork Shoulder, House BBQ Sauce
BBQ Pork Ribs
Cajun Rubbed Steelhead Salmon
Texas Style Rubbed Beef Brisket

\$70



DESSERTS

Fresh Seasonal Fruit Platter
Assorted Cheesecakes, Berry Cobbler, Apple Pie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



HARRISON RECEPTION

Menu



COLD SELECTIONS

| | |
|--|------------|
| Smoked Chicken & Cranberry Relish | \$42/dozen |
| Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique | \$38/dozen |
| Gougers', Sun dried Tomato Cream | \$36/dozen |
| Smoked Salmon, Pickled Red Onion, Endive, Caper, Crème Fraiche | \$44/dozen |
| Ahi Tuna Poke Spoons, Toasted Sesame, Sweet Soy | \$48/dozen |
| Tomato Tartar, Basil, Crostini | \$38/dozen |
| Chilled Garlic Prawn Skewer, Pesto | \$46/dozen |
| Tuna Tataki, Togarashi, Miso, Asparagus | \$52/dozen |
| Smoked Duck Breast, Apple, Hazelnut | \$46/dozen |

WARM SELECTIONS

| | |
|---|------------|
| Mini Quiche, Wild Mushroom, and Leeks | \$36/dozen |
| Chorizo and Bocconcini Pizzetta | \$38/dozen |
| Forest Mushrooms Strudel, Truffle oil | \$46/dozen |
| Grilled Chicken Satay, Lime, Garlic Aioli | \$48/dozen |
| Crispy Chicken Slider, Mustard Slaw, Brioche Bun | \$48/dozen |
| Coconut Crusted Prawns, Sweet Chili Dipping Sauce | \$50/dozen |
| Maple and Black Pepper Glazed Beef Tenderloin Skewers | \$58/dozen |
| Vegetable Spring Rolls, Plum Sauce | \$36/dozen |

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)