



LUNCH Time

RAINBOW FALLS BUFFET

MINIMUM OF 10 GUESTS

CHEF'S SOUP OF DAY

SALADS

Mixed Greens with Seasonal Vegetables, Green Goddess & Balsamic Vinaigrette Dressings

Seasonal Vegetable Tray & Dip

SANDWICHES

Choice of Roast Turkey, Smoked Ham, Egg Salad & Vegetarian on Assorted Breads, Croissants and Wraps

DESSERT

Assorted Pastries
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee,
Assortment Fine Teas

\$35



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

PIZZA. PIZZA.

Pizza



SALADS

MINIMUM OF 10 GUESTS

Arugula Salad
Classic Caesar Salad
Caprese Salad

PIZZA

\$18

SELECT 3

Grilled Chicken, Pesto, Sun-dried Tomatoes & Mozzarella Cheese
Chorizo Sausage, Bell Peppers, Red Onion & Mozzarella Cheese
Roasted Portabella Mushrooms, Spinach, Olives & Mozzarella Cheese
Greek, Olives, Tomatoes, Onion & Feta Cheese
Pepperoni, Bacon & Crimini Mushroom

\$38

DESSERT

Assorted Pastries & Cake Squares

Fresh Fruit

\$18

Gourmet Regular & Decaffeinated Coffee,
Assortment Fine Teas

\$18

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MOUNT WOODSIDE

Buffet

SALADS

MINIMUM OF 10 GUESTS

Red Bliss Potato Salad, Grainy Dijon Dressing
Classic Caesar Salad
Caprese Salad

WARM SANDWICH INGREDIENTS

A selection of Breads & Buns
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef
Sliced Grilled Chicken Breast
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato,
Thin Sliced Red Onion, Pickles
Swiss and Cheddar Cheeses



DESSERT

Fresh Fruit Platter
Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment
Fine Teas

\$42

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





SALAD BAR

MINIMUM OF 15 GUESTS

Select two chopped, six ingredients, three proteins, and two dressings

CHOPPED

Romaine, Iceberg, Butter Lettuce, Artisan Lettuce, Arugula, Spinach

INGREDIENTS

Hard Boiled Egg, Roasted Beets, Smoked Bacon, Cherry Tomato, Cucumber, Shaved Raw Vegetables, Blue Cheese, Mixed Nuts, Swiss Cheese, Aged Cheddar Cheese, Brioche Croutons, Dried Fruit, Seeds

PROTEIN

Grilled Chicken, Roast Beef, Baby Shrimp, Smoked Salmon

DRESSINGS

Italian Dressing
Ranch Dressing
Balsamic Vinaigrette
Green Goddess

DESSERTS

Fruit platter, Assorted Tarts, Assorted Squares

Gourmet Regular & Decaffeinated Coffee,
Assortment Fine Teas

\$42

FRASER VALLEY

Greens

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Harrison

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