



SPRING LUNCH EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Spring Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Contact our Event Manager for more information or to make a reservation.

HANNAH PETKAU
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403-261-7670

2017 SPRING LUNCH MENUS

Two Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Caramelized Onion, Pickled Asparagus, Charred Cabbage



HEART ROCK RANCH CHICKEN POT PIE

Poplar Bluff Potato, House Cured Bacon, Heritage Greens

— or

BECK FARMS CARROT WELLINGTON

Red Fife, Spruce, Oyster Mushroom

— or

KOLB FARMS BISON BURGER

*Brassica Mustard Aioli, Sylvan Star Gouda, Choucroute
Heritage Greens*

MENU PRICE **\$36** per person

Three Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Caramelized Onion, Pickled Asparagus, Charred Cabbage



PACIFIC LING COD

Canadian Rice Porridge, Shallot, Beck Farms Carrots

— or

NATURALLY RAISED BEEF

Fingerling Potato, Celery Root Purée, Sumac Roasted Beets

— or

HEART ROCK RANCH CHICKEN POT PIE

Poplar Bluff Potato, House Cured Bacon, Heritage Greens



PRESERVED PLUM PAVLOVA

Chamomile Custard, Pecan, Venturi Schulze Balsamic

MENU PRICE **\$51** per person

RIVER CAFÉ

PRINCE'S ISLAND PARK

Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to seasonal availability. Beverages, 5% GST and 18% gratuity* will be added to the final bill.

*19% gratuity for weddings.

Enhance Your Menu

Begin

FRESH-SHUCKED OYSTER

Green Apricot Mignonette

\$3.5 each

Something to Share

RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread
Preserved Beet, Roast Garlic*

\$6 per person

FISH & GAME PLATTER

*House Cured Berkshire Salumi
Juniper Smoked Trout Lox, Beef Bresaola
Game Terrine, Smoked Salmon Rilette
Canola Seed Crackers*

\$9 per person

SELECTION OF ARTISAN CHEESE

*Fruit & Seed Crackers
Housemade Preserves*

\$9 per person

Additional Courses

KOLB FARMS BISON TARTARE

*Highwood Crossing Canola & Oats
Saskatoon Berries, Puffed Red Fife, Wild Garlic*

\$18 per person

HERITAGE GREENS

*Sumac & Verjus Vinaigrette
Bee Pollen, Sprouts*

\$14 per person

Individually packaged for your guests
to take home from our Bakery

BOX OF FRESH BAKED
COOKIES & SQUARES &
TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

A
MEMENTO
of the
DAY