



SUMMER LUNCH EVENTS

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

Please review our 2017 Summer 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 SUMMER LUNCH MENUS

Two Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Gull Valley Romano Beans, Garden Rosemary Oil



ALBERTA TROUT

Edgar Farms Peas, Jalapeño Chili

Grilled New Potato, Buttermilk

— or

FORAGED MUSHROOM & SUDO FARMS BROCCOLI TART

Pickled Spring Onion, Tangerine Marigold & Broccoli Purée

— or

KOLB FARMS BISON BURGER

House Made Preserve, Garden Taragon Aioli

Winding Road "Reblochon", Heritage Greens

MENU PRICE \$36 per person

Three Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Gull Valley Romano Beans, Garden Rosemary Oil



ALBERTA TROUT

Edgar Farms Peas, Jalapeño Chili

Grilled New Potato, Buttermilk

— or

HOG WILD BOAR

Roast Carrots, Nasturtium, Maple Beer Jus

Jungle Farms Barley

— or

NATURALLY RAISED BEEF

Marrow Zucchini, Okanagan Cherries

Fairwinds Goat Yogurt, Red Fife Wheat



DANDELION HONEY CAKE

Fallentimber Mead Sorbet, Okanagan Berries, Vital Organic Yogurt

MENU PRICE \$52 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

Seabuckthorn Mignonette

\$3.5 each

Something to Share

RED LENTIL HUMMUS

Highwood Crossing Canola Seed Flatbread

Forno Roasted Eggplant, Roast Garlic

\$6 per person

FISH & GAME PLATTER

Bison Terrine, Guanciale, Smoked Oyster

House Cured Berkshire Salumi

& Juniper Smoked Trout Lox

Canola Seed Crackers

\$9 per person

SELECTION OF ARTISAN CHEESE

Fruit & Seed Crackers

House Made 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

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MEMENTO
of the
DAY