



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
events@river-cafe.com

403-261-7670

2017 SPRING LUNCH MENUS

Two Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Fiddleheads, Asparagus, Gull Valley Romano Beans



HEART ROCK RANCH CHICKEN POT PIE

Poplar Bluff Potato, House Cured Bacon, Heritage Greens

— or

WOOD GRILLED ASPARAGUS

Red Fife, Stinging Nettle Cream, Fiddleheads

— or

KOLB FARMS BISON BURGER

Stinging Nettles, Grilled Oyster Mushrooms

Winding Road Reblechon, Heritage Greens

MENU PRICE **\$36** per person

Three Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Fiddleheads, Asparagus, Gull Valley Romano Beans



ALBERTA TROUT

Canadian Rice Porridge, Shallot, Beck Farms Carrots

— or

NATURALLY RAISED BEEF

Fingerling Potato, Celery Root Purée, Brown Sugar Radishes

— or

HEART ROCK RANCH CHICKEN POT PIE

Poplar Bluff Potato, House Cured Bacon, Heritage Greens



DANDELION HONEY CAKE

Fallentimber Mead Sorbet, Blueberries, Vital Organic Yogurt

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

Forno Roasted Eggplant, 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