

FLYING PIG

LUNCH MENUS

Served Family Style

Lunch Platter Menu 1

\$38 per person

COURSE 1

Artisan Meat & Cheese Boards
selection of locally cured meats & cheeses
marinated olives & spicy pickles

COURSE 2

Parmesan Crusted Chicken Breast
Steelhead Trout & Sliced "AAA" Beef Sirloin
buttermilk mashed potato, baked pomodoro pasta
seasonal vegetables

DESSERT

Pastry Chef's Selection

Lunch Platter Menu 2

\$45 per person

COURSE 1

Classic Caesar, Bistro
& Organic Beet Salads

COURSE 2

Fraser Valley Chicken Breast, Wild BC Salmon
Pepper & Herb Crusted Beef Striploin
4 cheese macaroni gratin, garlic herb potatoes
seasonal vegetables

DESSERT

Pastry Chef's Selection

Lunch Platter Menu 3

\$52 per person

COURSE 1

Served upon arrival

Artisan Meat & Cheese Boards
selection of locally cured meats & cheeses
marinated olives & spicy pickles

COURSE 2

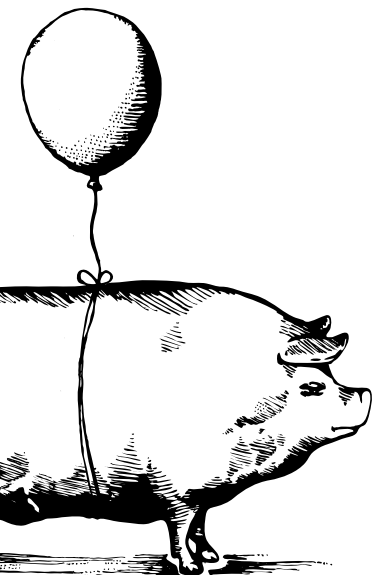
Classic Caesar, Beet Salad, Local Mussels & Clams

COURSE 3

Parmesan Breaded Free Run Chicken Breast
Duo of Local Fish & Sliced "AAA" Beef Striploin
truffle mac & cheese, house poutine, signature brussel sprouts
seasonal vegetables

DESSERT

Pastry Chef's Selection



LUNCH

FLYING PIG

DINNER MENUS

Served Family Style

Dinner Platter Menu 1

\$52 per person

COURSE 1

Caesar, Tomato & Bocconcini
Organic Beet Root Salads

COURSE 2

Lois Lake Steelhead Trout
Parmesan Crusted Chicken Breast
& Sliced "AAA" Beef Sirloin
buttermilk mashed potato, baked pomodoro pasta
roasted seasonal vegetables

DESSERT

Pastry Chefs Selection

Dinner Platter Menu 2

\$58 per person

COURSE 1

Served upon arrival

Artisan Meat & Cheese Boards
selection of locally cured meats & cheeses
marinated olives & spicy pickles

COURSE 2

Caesar, Tomato & Bocconcini
Organic Beet Root Salads

COURSE 3

Wild BC Salmon, Fraser Valley Chicken Breast
& Alberta "AAA" Beef striploin
truffle mac & cheese, garlic + herb potatoes
seasonal vegetables, sautéed green beans

DESSERT

Pastry Chefs Selection

Dinner Platter Menu 3

\$65 per person

COURSE 1

Served upon arrival

Artisan Meat, Cheese & Smoked Salmon Boards
selection of locally cured meat, fine cheese, wild local salmon

COURSE 2

Caesar & Beet Root Salads
Steamed Mussels & Clams

COURSE 3

Lois Lake Steelhead Trout, Parmesan Crusted Free Run Chicken Breast
Sliced "AAA" Beef Striploin & Garlic Jumbo Prawns
lobster prawn risotto, signature brussels sprout
seasonal vegetables, classic poutine

DESSERT

Pastry Chefs Selection



DINNER

FLYING PIG

CANAPE SELECTIONS

Chef Erik's Steak Tartare

crispy bone marrow bread
\$4.00 per piece / \$48 per dozen

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Lois Lake Smoked Steelhead

crème fraiche, salmon roe
\$4.00 per piece / \$48 per dozen

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Beef Shortrib Croquettes

spicy dipping sauce
\$3.00 per piece / \$36 per dozen

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Vine Ripened Tomato & Bocconcini

mozzarella & torn basil
\$3.00 per piece / \$36 per dozen

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Wild Mushroom Chevre Tartlets

baby gem greens
\$3.25 per piece / \$39 per dozen

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House Salmon Cakes

yogurt, candied salmon
\$3.00 per piece / \$36 per dozen

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Jumbo Prawn Tempura

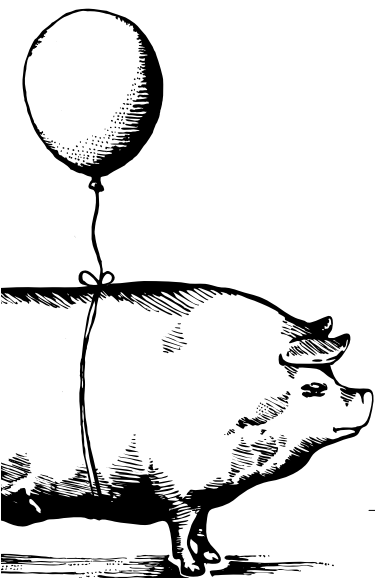
wasabi aioli
\$4.50 per piece / \$54 per dozen

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Ahi Tuna Poke

avocado, crisp cucumber
\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item



CANAPESES