

# FLYING PIG

## FESTIVE 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

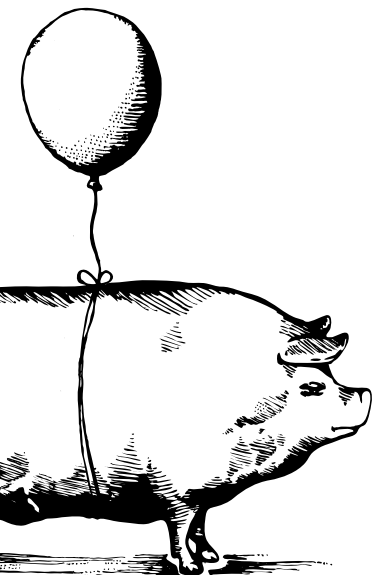
**Classic Caesar, Beet Salad, Local Mussels & Clams**

#### 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

## FESTIVE 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

## FESTIVE 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**

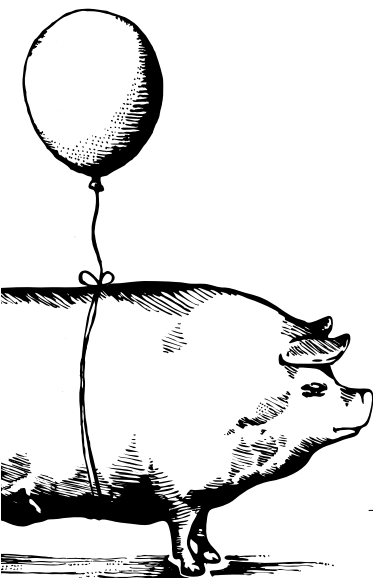
wasabi aioli  
\$4.50 per piece / \$54 per dozen

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### **Ahi Tuna Poke**

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

**Minimum 1 Dozen Per Item**



CANAPES