

FLYING PIG

GROUP LUNCH MENUS

Lunch Menu One

\$25 per person

FIRST COURSE

Three Pea Soup

smoked ham hock, sweet, split + chickpeas

or

Rocket and Watercress Beetroot Salad

local chèvre, pears, candied walnuts

SECOND COURSE

Roasted Free-Range Chicken Breast

herb whipped potato, seasonal vegetables

or

Seared BC Salmon Fillet

roasted squash + barley risotto, buttered beans
lemon beurre blanc

or

Vegetarian Jumbo Macaroni

zucchini, peas, kale, rosé sauce
grilled garlic toast

Lunch Menu Two

\$35 per person

FIRST COURSE

'AAA' Beef Carpaccio

baby arugula, shaved parmesan, horseradish aioli

or

TFP Caesar Salad

pork belly croutons, aged parmesan cheese

or

Butternut Squash Soup

spiced pumpkin seeds, crème fraiche

SECOND COURSE

Grilled 'AAA' Beef Sirloin

buttermilk mashed potato, steamed asparagus
brandy peppercorn sauce, watercress chimichurri

or

BC Salmon + Tiger Prawn Duo

citrus parmesan risotto, buttered vegetables
chive beurre blanc

or

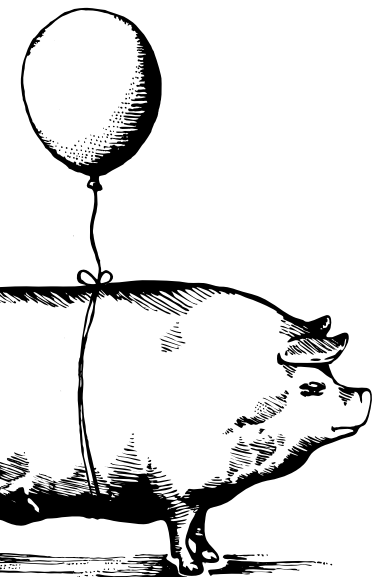
Baked Vegetarian Jumbo Macaroni

zucchini, peas, kale, rosé sauce, white cheddar gratin
grilled garlic toast

DESSERT

Maple Crème Brûlée

freshly baked cookie



LUNCH

FLYING PIG

LUNCH MENUS

Lunch Menu Three

Served Family Style

\$55 per person

FIRST COURSE

Served upon arrival

Artisan Meat & Cheese Board

selection of locally cured meat & cheese

marinated olives, spicy pickles, housemade mustard

SECOND COURSE

TFP Caesar Salad, Beet + Arugula Salad

Local Mussels & Clams, Charred Sourdough Bread

THIRD COURSE

Sliced 'AAA' Beef Striploin

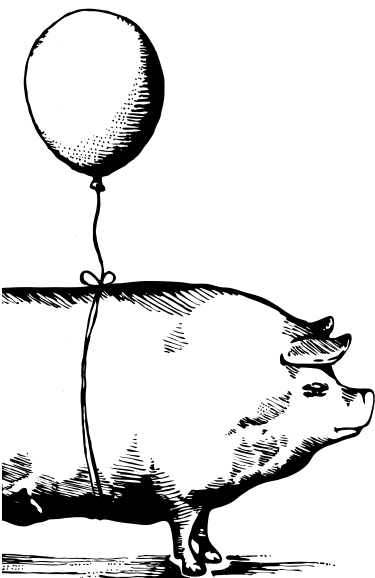
Duo of Local Fish & Parmesan Crusted Free-Range Chicken Breast

atlantic lobster risotto, classic poutine, signature brussels sprouts

seasonal vegetables

DESSERT

Pastry Chef's Seasonal Selection



LUNCH

FLYING PIG

DINNER MENUS

Dinner Menu One

\$39 per person

FIRST COURSE

'AAA' Beef Carpaccio

baby arugula, shaved parmesan, horseradish aioli

or

TFP Caesar Salad

pork belly croutons, aged parmesan cheese

or

Butternut Squash Soup

spiced pumpkin seeds, crème fraiche

SECOND COURSE

Roasted Free-Range Chicken Breast

herb + butter whipped potato, sautéed peas + carrots

or

Blackened Lois Lake Steelhead Trout

sweet pea + mascarpone risotto, seasonal vegetables

citrus dill beurre blanc

or

Baked Seafood Rigatoni

prawns, halibut, salmon, tomato cream sauce

DESSERT

Maple Crème Brûlée

freshly baked cookie

Dinner Menu Two

\$49 per person

FIRST COURSE

Chef's Steak Tartare

roasted bone marrow, grilled baguette

or

Rocket + Watercress Beetroot Salad

local chevre, pears, candied walnuts

or

Three Pea Soup

smoked ham hock, sweet, split + chickpeas

SECOND COURSE

Grilled 'AAA' Beef Striploin + Jumbo Prawn Duo

herb + butter whipped potato, seasonal vegetables

cabernet veal reduction

or

Pan Seared Lois Lake Steelhead Trout

parmesan + citrus risotto, buttered beans

bay scallop butter sauce

or

Pan Roasted Half Free-Range Chicken

crushed dill potatoes, sautéed peas + carrots

or

Wild Mushroom Rigatoni

forged wild mushrooms, roasted shallots, mushroom cream

arugula salad, shaved parmesan

DESSERT

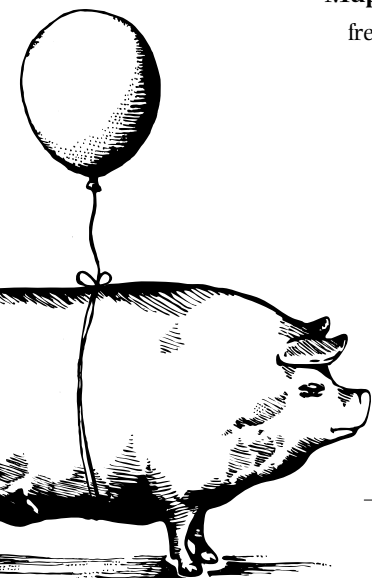
Lemon Tart

raspberry coulis, chantilly cream

or

Chocolate Fudge Layer Cake

fresh berries, whipped cream



DINNER

FLYING PIG

DINNER MENUS

Dinner Menu Three

Served Family Style

\$45 per person

FIRST COURSE

TFP Caesar Salad

Bistro Greens & Organic Beet Salad

SECOND COURSE

Roasted Free-Range Chicken Breast, Wild BC Salmon

Pepper & Herb Crusted 'AAA' Beef Striploin

four cheese macaroni gratin, garlic herb potatoes

seasonal vegetables

DESSERT

Pastry Chef's Selection

Dinner Menu Four

Served Family Style

\$65 per person

FIRST COURSE

Served upon arrival

Artisan Meat, Cheese & Wild Seafood Board

selection of locally cured meat, fine cheese

wild seafood

SECOND COURSE

TFP Caesar Salad, Beet + Arugula Salad

Local Mussels & Clams, Charred Sourdough Bread

THIRD COURSE

Sliced 'AAA' Beef Striploin & Jumbo Garlic Prawns

Blackened Steelhead Trout

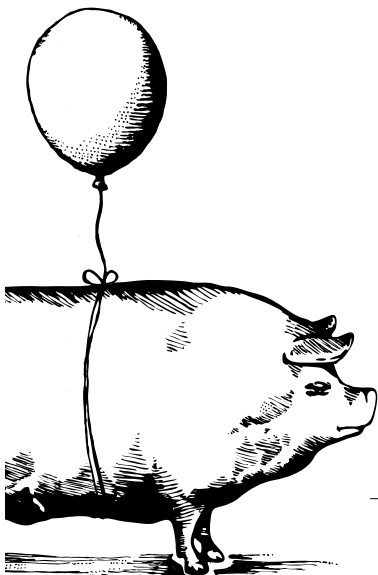
Parmesan Crusted Free-Range Chicken Breast

lobster + prawn risotto, signature brussels sprouts

seasonal vegetables, classic poutine

DESSERT

Pastry Chef's Selection



DINNER

FLYING PIG

CANAPÉ SELECTIONS

Chef Erik's Steak Tartare

toasted 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-Made 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, fresh cucumber
\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item



CANAPES