

FLYING PIG

GROUP LUNCH MENUS

Lunch Menu One

\$30 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

Parmesan Chicken Cutlet

buttermilk mashed potato, peas & carrots
grilled lemon

- or -

Pan Seared Steelhead Trout

roasted squash + risotto, buttered beans
lemon beurre blanc

- or -

Wild Mushroom Rigatoni

foraged mushrooms, seasonal veggies
parmesan gremolata

Lunch Menu Two

\$39 per person

FIRST COURSE

'AAA' Beef Tartare + Arugula Salad

hand-cut 'aaa' beef, grilled focaccia

- 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

herb mashed potato, steamed asparagus
brandy peppercorn sauce

- or -

BC Salmon + Tiger Prawn Duo

citrus parmesan risotto, buttered beans
chive beurre blanc

- or -

Wild Mushroom Rigatoni

foraged mushrooms, seasonal veggies
walnut parmesan gremolata

- or -

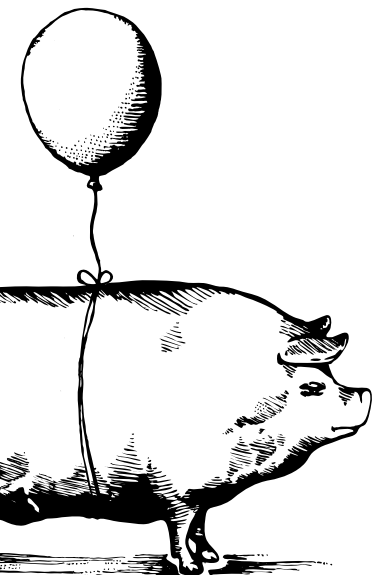
West Coast Seafood Paella

chorizo, mussels, clams, fresh fish, prawns
spicy saffron risotto

DESSERT

Vanilla Crème Brûlée

freshly baked cookie



LUNCH

FLYING PIG

LUNCH MENUS

Lunch Menu Three

\$47 per person

APPETIZER

Beef Tartare + Bone Marrow

hand-cut 'AAA' beef, roasted bone marrow
arugula salad, grilled focaccia

- or -

Organic Beet & Arugula Salad

local chèvre, pears, candied walnuts
apple cider vinaigrette

- or -

Pan Fried Oysters

3pc fanny bay oysters, crisp slaw, tartare sauce

ENTRÉE

Roasted Chicken Supreme

buttermilk whipped potato, peas and carrots
natural pan jus

- or -

Blackened Steelhead Trout

baby scallop risotto, sauteed vegetables
citrus beurre blanc

- or -

Grilled 'AAA' Sirloin

matchstick frites, winter vegetables
brandy peppercorn sauce

- or -

Baked Vegetarian Jumbo Macaroni

zucchini, peas, kales rose, white cheddar gratin, garlic toast

DESSERT

Vanilla Crème Brule

freshly baked cookie

- or -

Lemon Tart

raspberry coulis, chantilly cream

Lunch Menu Four

\$60 per person

APPETIZER

Artisan Meat & Cheese Board

selection of locally cured meat & cheese
marinated olives, spicy pickles, housemade mustard

- & -

TFP Caesar Salad, Beet + Arugula Salad

Salmon Cakes

ENTRÉES

Sliced 'AAA' Beef Striploin

- & -

Sauteed Tiger Prawns, Blackend Ahi Tuna

- & -

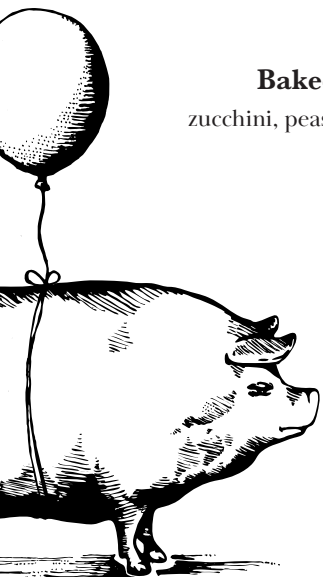
Parmesan Crusted Chicken Cutlet

- Sides -

wild mushroom risotto, classic poutine,
signature brussels sprouts, seasonal vegetables

DESSERTS

Pastry Chef's Seasonal Selection



LUNCH

FLYING PIG

DINNER MENUS

Dinner Menu One

\$48 per person

FIRST COURSE

Pan Fried Oysters

3pc fanny bay oysters, crisp slaw, tartare sauce

- 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 Supreme

herb whipped potato, peas + carrots
natural pan jus

- or -

Blackened Lois Lake Steelhead Trout

sweet pea + mascarpone risotto, seasonal vegetables
citrus dill beurre blanc

- or -

Wild Mushroom Pappardelle

foraged mushrooms, seasonal veggies
walnut parmesan gremolata

- or -

West Coast Seafood Paella

chorizo, mussels, clams, fresh fish, prawns
spicy saffron risotto

DESSERT

Vanilla Crème Brûlée

freshly baked cookie

Dinner Menu Two

\$55 per person

FIRST COURSE

Beef Tartare + Bone Marrow

hand-cut 'aaa' beef, roasted bone marrow
arugula salad, grilled focaccia

- 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

buttermilk 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 Chicken

crushed herb potatoes, peas + carrots
natural pan jus

- or -

Wild Mushroom Rigatoni

foraged mushrooms, seasonal veggies
parmesan gremolata

DESSERT

Lemon Tart

raspberry coulis, chantilly cream

- or -

Vanilla Crème Brûlée

freshly baked cookie

DINNER



FLYING PIG

DINNER MENUS

Dinner Menu Three

Served Family Style

\$68 per person

Served upon arrival

FIRST COURSE

Artisan Meat, Cheese & Wild Seafood Board

selection of locally cured meat & fine cheeses

cold smoked salmon + poached prawns

SECOND COURSE

TFP Caesar Salad

Beet + Arugula Salad

Local Mussels & Clams

Charred Focaccia

THIRD COURSE

Sliced 'AAA' Beef Striploin

Jumbo Garlic Prawns

Blackened Steelhead Trout

Parmesan Crusted Chicken Breast

- Sides -

lobster + prawn risotto,

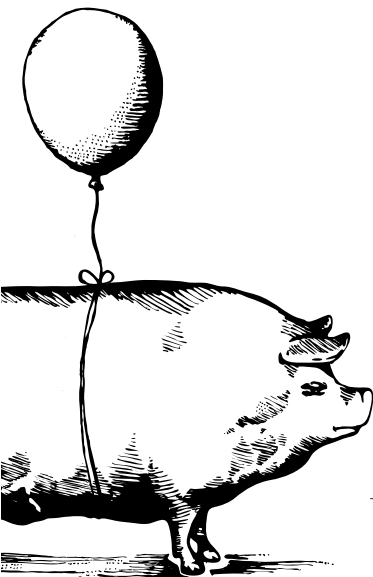
signature brussels sprouts

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 fraîche, 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

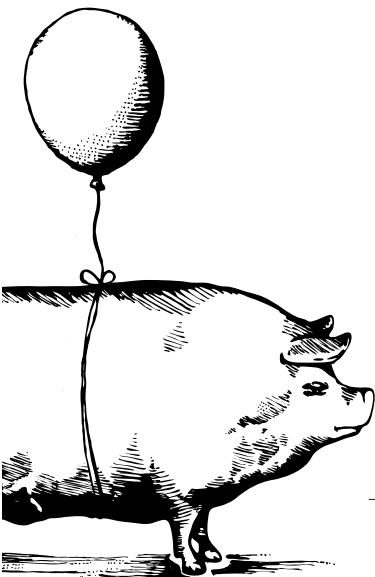
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Ahi Tuna Poke

avocado, fresh cucumber

\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item



CANAPES