

Specialty Lunch Menus

Build Your Own Sandwich Station Buffet: \$19.00

Baby Mixed Greens Salad

Seasonal mixed salad greens, garnished with fresh garden vegetables and herbs, served with two house vinaigrettes & ranch dressing

Daily Soup

Hearty homemade soup creation

Meat Platter

Sliced deli meats served with dijon mustards, garnished with pickled vegetables, olives and crudité

Garnish Platter

Sliced red onion, tomatoes, dill pickles, sliced cheese, cream cheese, feta cheese, & hot banana peppers, served on bed of leaf lettuce with side condiments

Assorted Bread Display

Served with butter

Dessert Platter

Selection of dessert bars and/or cookies

Coffee and Tea

Add \$2.00 per person

Above price is per person and subject to 18% service charge and 5% GST

CHEAKAMUS CENTRE

nature is in session

Bighouse-Inspired Salmon Lunch: \$20.00

Bannock

Honey-glazed traditional Coast Salish quick bread

German Potato Salad **Gluten free & vegan*

Baby potatoes steamed and marinated overnight in olive oil, grainy Dijon, and red wine vinegar, served with side green onion and bacon bits.

No mayo here...

Maple Cured Salmon

Center-cut salmon loin cured in pure maple syrup and kosher salt, baked and finished with cracked pepper. Garnished with lemon and green onions.

Dessert Platter

Selection of dessert bars and/or cookies

Coffee and Tea

Add \$2.00 per person

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CHEAKAMUS CENTRE

nature is in session

Assorted Sandwich Platter Buffet: \$22.00

Spinach Salad

Baby spinach leaf, sliced mushrooms, mandarin segments and garnished with chopped hard-boiled egg and crispy fried shallots

Crudité Platter

With assorted dips and spreads

Daily Soup

Hearty homemade soup creation

Sandwich Platter

Sandwiches will contain lettuce, may contain, tomato, pickle, red onion, mayonnaise & mustard, and will include three of the following, plus one vegetarian option

- ***Turkey and Swiss cheese***
- ***Roast beef and cheddar***
 - ***Ham and cheddar***
- ***Chicken salad on flour tortilla***

Dessert Platter

Selection of dessert bars and/or cookies

Coffee and Tea

Add \$2.00 per person

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CHEAKAMUS CENTRE

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BBQ Lunch Buffet: \$26.00

Baby Mixed Greens Salad

Seasonal mixed salad greens, garnished with fresh garden vegetables and herbs,
served with two house vinaigrettes & ranch dressing

German Potato Salad **Gluten free & vegan*

Baby potatoes steamed and marinated overnight in olive oil, grainy Dijon,
and red wine vinegar, served with side green onion and bacon bits.
No mayo here...

Entrée

Seasoned beef burgers
Grilled wild salmon fillets
Veggie burgers

**all served with buns, fresh garnish, a selection of condiments, & corn tortilla chips with homemade salsa
cooked on an outdoor BBQ, served on a hot buffet line

Crudité Platter

With assorted dips and spreads

Dessert Platter

Selection of dessert bars

Coffee and Tea

Add \$2.00 per person

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CHEAKAMUS CENTRE

nature is in session

Cheekye Buffet: \$28.00

Spinach Salad

Baby spinach leaf, sliced mushrooms and mandarin segments; garnished with chopped hardboiled egg and crispy fried shallots

Seven Grain Salad

Cooked mixed grains (barley, wheat, wild rice, brown rice, pearl grain rice) tossed with dried cranberries, toasted seeds and shaved fennel, served with burnt orange, honey & cinnamon dressing, finished with chopped herbs

Daily Soup

Hearty homemade soup creation

Asian Steamed Vegetables

Fresh Market Asian vegetable stir-fry, cooked in a light garlic ginger soy broth

Rice Pilaf

Long grain basmati rice toasted in olive oil, and steamed in seasoned stalk

Roasted Herbed Chicken

Bone-in, skin on chicken, seasoned with olive oil, garlic, salt & pepper

Dessert Platter

Selection of dessert bars and/or cookies

Coffee and Tea

Add \$2.00 per person

Above price is per person and subject to 18% service charge and 5% GST

CHEAKAMUS CENTRE

nature is in session

Cheakamus Buffet: \$30.00

Spinach Salad

Baby spinach leaf, sliced mushrooms and mandarin segments; garnished with chopped hard-boiled egg and crispy fried shallots

7 Grain Salad

Cooked mixed grains (barley, wheat, wild rice, brown rice, pearl grain rice) tossed with dried cranberries, toasted seeds and shaved fennel, served with burnt orange, honey & cinnamon dressing, finished with chopped herbs

Daily Soup

Hearty homemade soup creation

Tortellini Alfredo

Three-cheese tortellini tossed in rich traditional Alfredo sauce and topped with parmesan cheese

Asian Steamed Vegetables

Fresh Market Asian vegetable stir-fry, cooked in a light garlic ginger soy broth

Spanish Rice

Long grain basmati rice toasted and sautéed with garlic and onions. Cooked in stock and tomato juice, and finished with seared peppers, cracked black pepper, paprika and coriander.

Want it spicy? Add fresh Bird's eye chili for medium heat.

Citrus Cured Smoked Salmon

Wild salmon filet cured in citrus brine and smoked over low heat, finished in the oven with a maple glaze

Dessert Platter

Selection of dessert bars and/or cookies

Coffee and Tea

Add \$2.00 per person

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