

# Hotsprings Valley Retreat Supper Menus

\* Please choose one of the following selections for your group

\*\* Note: many of these selections can be adapted for wheat-free and/or gluten-free diets

**Hamburgers \$15.00** (only available during BBQ season) **Bison Burgers (\$18.00)**

BBQ hamburgers

Vegetarian option: veggie burger

Bun and fixings, Green salad                      Dessert

**Beef Chilli \$20.00      Bison Chilli (\$23.00)**

Beef chilli      Vegetarian Option: vegetarian chilli              Garden salad, Buns              Dessert

**Spaghetti with Meat (Beef) Sauce \$20.00              with Bison \$23.00**

Vegetarian Option: spaghetti with vegetarian sauce

Garden Salad, Garlic Bread              Dessert

**Glazed Ham and Scalloped Potatoes \$20.00**

Vegetable      Garden Salad              Dessert

**Fajitas \$25.00**

Chicken or Beef Fajitas

Tortilla wraps, Mexican rice              Guacamole, salsa, shredded cheese, refried beans

Garden Salad              Dessert

**Bison Stew \$33.00**

Bison Stew

Salad in Season      Baguette, Buns or Bread      Dessert

**Chicken Breast with Lemon Sauce \$30.00**

Chicken breasts with lemon sauce

Potatoes, Cooked vegetable, Salad in Season              Dessert

**Beef Stroganoff \$30.00      Bison Stroganoff \$33.00**

Stroganoff with butter noodles

Salad in Season      Green beans or vegetable in season              Dessert

**Falafel with Tahini Lemon Sauce** (spicy chick pea patties with sesame sauce) **\$30.00**

Tabouli (wheat bulgur salad)

Cucumber salad (mint, dill, green peppers, and cucumbers)

Pita bread

Dessert

**Beef Lasagne \$25.00              Bison or Seafood Lasagne \$28.00**

Vegetarian Option: Vegetarian Lasagne

Antipasto platter (olives, tomatoes, cheese, peppers, artichoke hearts)

Lasagne with Garlic Bread, Caesar Salad              **Dessert**

**Chicken Souvlaki \$30.00**

Vegetarian Option: roasted vegetable skewers

Greek salad              Chicken souvlaki with Tzatziki (cucumber yoghurt sauce)

Lemon roast potatoes, oven roasted or cooked vegetables              Dessert

**Cheese Fondue \$35.00 (max 16 people)**

Cheese fondue with Kirsch (cherry) liquor for dipping

Bread, pickles              Garden salad              Dessert

**Baked Salmon \$40.00**

Baked or barbecued wild Yukon Sockeye salmon steaks (subject to availability)

Jasmine, brown rice and quinoa pilaf

Baked mixed vegetable casserole in cream sauce      Salad in Season      Dessert

**T-Bone Steak \$45.00** (only available during BBQ season)

T-Bone steak

Baked potato & fixings      Vegetable in season      Salad in Season      Dessert

**Ham & Asparagus Crepes or Seafood Crepes \$35.00**

St Andre or Camembert cheese

Baguette

Buckwheat Crepes – Asparagus, ham & cheese or seafood (Crab, scallops, shrimp & cream sauce)

Walnut, pear and pomegranate salad with blue cheese

Sweet dessert crepe w/ vanilla ice cream, whipped cream & chocolate or orange Yukon Jack sauce

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**Salad in Season can be:**

- Green salad with roasted nuts, fruit cheese (i.e. walnut, pear and pomegranate salad with goat cheese)
- Spinach Salad with wild cranberry maple vinaigrette
- Green salad with garden vegetables

**Dessert of the day can be:**

- Bread pudding with Yukon Jack sauce and ice cream
- Homemade orange, chocolate or carrot cake
- Ice cream sundaes
- Saxon strawberry shortcake
- Poached pears (in coffee or red wine) with ice cream
- Bumbleberry pie with ice cream

All our meals include tea & coffee. GST extra. Bison normally requires 7 days advance notice. All day coffee service is an extra \$4 / person.