

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) Elk Burgers (\$18.00)

BBQ hamburgers

Vegetarian option: veggie burger

Bun and fixings, Green salad Dessert

Beef Chilli \$20.00 with Elk (\$23.00)

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

Spaghetti with Meat (Beef) Sauce \$20.00 with Elk \$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 or Elk Stew \$33.00

Bison/Elk 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 with Elk \$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 Elk 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 vegetables 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

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
- Flan, Crème Caramel or Crème Brûlée

All our meals include tea & coffee. GST extra. Bison or Elk normally requires 14 days advance notice.