



## FALL BRUNCH EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Fall Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Contact our Event Manager for more information or to make a reservation.

HANNAH PETKAU  
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403-261-7670

# 2017 FALL BRUNCH MENUS

## 'Sweet & Light' Brunch

### FRESH BAKED MUFFINS & PASTRIES



VITAL GREEN FARMS ORGANIC YOGURT  
*Highwood Crossing Oat & Saskatoon Compote*



### BRIOCHE FRENCH TOAST

*Vancouver Island Sea Salt Caramel  
Okanagan Peaches, Crystallized Oats*

— or

### DUCK HAM TORTILLA

*Sugar Pumpkin, Nostrala Mornay, Brioche*

— or

### EGGS BENEDICT

*Bison Chorizo, Soft Poached Egg, Scallion Pancake  
Brown Butter Hollandaise, Honey Dressed Fingerling Potato*

MENU PRICE \$28 per person

## 'Savoury' Brunch

### SHIITAKE MUSHROOM BROTH

*Sudo Farm String Beans, Garden Rosemary Oil*



### TURKISH STYLE EGGS

*Red Lentil Hummus, Zucchini Relish, Espelette Chili*

— or

### TK RANCH GRASS FED BEEF BURGER

*House Made Preserve, Garden Taragon Aioli  
l' Artisan Oka, Heritage Greens*

— or

### EGGS BENEDICT

*Bison Chorizo, Soft Poached Egg, Scallion Pancake  
Brown Butter Hollandaise, Honey Dressed Fingerling Potato*

MENU PRICE \$34 per person

**RIVER CAFÉ**  
PRINCE'S ISLAND PARK

Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to seasonal availability. Beverages, 5% GST and 18% gratuity\* will be added to the final bill.  
\*19% gratuity for weddings.

## Enhance Your Menu

### Begin with

#### FRESH SHUCKED OYSTERS

*Red Currant & Nasturtium Mignonette*

\$3.5 each

### Indulge in

#### OKANAGAN HOT APPLE CIDER

\$6 per person

#### ISLAND FIZZ

*Prosecco & Okanagan Fruit Juice*

\$11 per person

### Something to Share

#### RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread  
Forno Roasted Eggplant, Roasted Garlic*

\$6 per person

#### FISH & GAME PLATTER

*Lamb & Garden Lovage Terrine, Coppa  
Smoked Oyster, House Cured Berkshire Salumi  
& Juniper Smoked Trout Lox  
Sesame Seed Crackers*

\$9 per person

#### SELECTION OF ARTISAN CHEESE

*House Made Preserve, Candied Nuts  
Fruit & Seed Crackers*

\$12 per person

*Individually packaged for your guests  
to take home from our Bakery*

BOX OF TRUFFLES  
COOKIES & SQUARES

\$16 per person

BOX OF HOUSEMADE  
CHOCOLATE TRUFFLES

\$12 per person

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