

# *The Harvest Dining Room*

*Presents*

## *Father's Day BBQ Buffet*

*Sunday, June 18<sup>th</sup>, 2017*

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### **Chef's Selection of Salads**

### **Assorted Baked Breads**

### **From The Sea**

*Grilled Prawn Skewers, Mussels, Smoked Fish Platter*

### **Antipasti**

*Prosciutto, Black Forest Ham, Genoa Salami, Roasted Garlic, Gherkins, Grilled Zucchini, Asparagus, Artichokes, Roasted Red Peppers, Marinated Olives*

### **BBQ Station**

*Choose from fresh ingredients such as: Pork Ribs, Chicken Legs, and Steaks  
Accompanied by Caramelized Onions, Mushrooms, House made BBQ sauce & Bourbon Glaze*

### **BBQ Hot Line**

*Roasted Garlic Baby Yukon Potatoes  
Rosemary Chili Corn on the Cob  
Brown Sugar Baked Beans with Smoked Pork  
Grilled Vegetable Kabobs  
Dim Sum Station with Ponzu Dip*

### **International Cheese Board**

*Jalapeno Monterey Jack, Borsin, Cheddar, Aged Cheddar,  
Okanagan Goat & Blue Cheese, Double Cream Brie, Domestic Swiss  
Baguettes, Crackers & Breadsticks*

### **Delectable Harvest Desserts**

*Fresh Seasonal Fruit & Berries, Strawberry Rhubarb Pie, Fruit Crumble, Chocolate Mousse,  
Lemon Tarts, Assorted Squares, New York Cheese Cake*

### **Beverages**

*Lemonade & Iced Tea  
Coffee & Tea*



<i>Adults</i>	<i>\$38.95</i>
<i>Senior 65+</i>	<i>\$33.95</i>
<i>Teen (13-17)</i>	<i>\$24.95</i>
<i>Kids (4-12)</i>	<i>\$15.95</i>
<i>Under 4</i>	<i>Free</i>

### **Reservations Required**

*Seating From 1030am-230pm*

*Please contact Ryan Brown or Jessika Pellerin at 250-862-3177*