

GOURMET PICNIC LUNCHES

THE VOYAGEUR

SELECTION OF CURED DELI MEATS
SELECTION OF FINE ARTISANAL CHEESES
WARMLY SPICED COUSCOUS WITH DATE, PISTACHIO & ORANGE
CRACKERS & ROASTED VEGETABLE HUMMUS
HOMEMADE BREAD WITH BUTTER
GOURMET OLIVES
MIXED DRIED FRUITS & NUTS
ICELANDIC CAKE
PINE COVE LEMONADE



THE PADDLER

GARLIC ROASTED CHICKEN WITH FIGS & GREEN OLIVES
WILD RICE, CRANBERRY & TOASTED ALMOND SALAD
CRACKERS & ROASTED VEGETABLE HUMMUS
HOMEMADE BREAD WITH BUTTER
GOURMET OLIVES
MIXED DRIED FRUITS & NUTS
ICELANDIC CAKE
PINE COVE LEMONADE



THE VEGETARIAN

MUSHROOM & QUEBEC BLUE CHEESE QUICHE
LENTIL SALAD WITH MAPLE & HERBS
CRACKERS & ROASTED VEGETABLE HUMMUS
HOMEMADE BREAD WITH BUTTER
GOURMET OLIVES
MIXED DRIED FRUITS & NUTS
ICELANDIC CAKE
PINE COVE LEMONADE



YOUTH MENU

PEANUT BUTTER & JAM SANDWICH OR HAM SANDWICH
CARROT & CELERY STICKS
POTATO CHIPS
FRESH FRUIT
DESSERT
SOFT DRINK



ALL PICNIC LUNCHES COME WITH A PICNIC BLANKET, TABLECLOTH,
GLASSES AND UTENSILS.

ADULT MENUS: \$29/PERSON + TAXES AND GRATUITIES
YOUTH MENU: \$15/YOUTH + TAXES AND GRATUITIES

Discover the French River

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