

Rivers Dining Room, UFV Trades & Technology Centre
5579 Tyson Rd, Chilliwack, BC
604-847-5404 or rivers@ufv.ca
Reservations strongly recommended.

Rivers Dining Room

Operated by UFV's Culinary Arts cooks-in-training.
Open to the public on Wednesday and Thursday nights through May, 2014.
Prix Fixe four-course meal: \$19.95 Evening seating: 6:00 pm

Table d'ôte

April 23rd & 24th, 2014

Appetizers

Ginger Peanut Chicken

Marinated breast of chicken in an Asian inspired peanut ginger sauce
Served on a bed of steamed Asian style noodles.

Soup or Salad

Citrus Jicama

A blend of orange, grapefruit, lemon and crunchy julienne of jicama are blended with a light chili honey vinaigrette
Served over baby lettuces

Entrees

choice of

Spiced Maple Chicken Breast

Chicken supreme is dry marinated with our own spice blend and baked tender and juicy
Topped with creamy maple sauce
Served with roasted red skin baby potatoes, sautéed green and yellow zucchini and baked roma tomatoes

Dijon Sockeye Salmon

BC's favorite fish is baked with herb, lemon and Dijon mustard
Served with cardamom basmati rice, sautéed green and yellow zucchini and baked roma tomatoes

Beef Strip Steak

Tender AAA 28 day aged New York Strip steak is grilled as you like and topped with crumbled blue cheese and peppercorn sauce
Served with roasted red skin baby potatoes, sautéed green and yellow zucchini and baked roma tomatoes

Pasta & Primavera

House made Fettuccini is served in tomato sauce with fresh basil and oregano
Topped with sautéed fresh sugar snap peas, asparagus, mushroom, shallots, zucchini
Topped with shaved Asiago cheese

Dessert

Choice of

Apple Pie

Flaky pastry crust filled spiced granny smith apples and baked golden
Served warm with your choice of melted aged cheddar (Bruce's favorite) or ice-cream

Gingerbread Cake

This spiced cake is not only for the holiday season, this light cake is great any time
Served with whipped cream and fresh strawberries

Kahlua Chocolate Cheesecake

This crustless baked New York style cheesecake features the great coffee liquor Kahlua mixed with dark chocolate
Served with fresh berries and whipped cream

Fruit & Cheese Plate

Assorted fresh fruits are served with assorted imported and domestic cheeses
Served with crackers and pepper jelly