



CALLAGHAN COUNTRY

Routes of wilderness

Callaghan Lodge

The Dining Experience

At Callaghan Lodge, we know that the way to our guest's hearts is through their stomachs! Each day, our Chef will prepare a variety of hearty meals to tantalize your palate and energize you for your day of adventure.

Please let us know at the time of your reservation if you have any dietary restrictions or food allergies so that we can try to accommodate your needs.

The Callaghan Continental Breakfast

Each day begins with a hearty breakfast buffet featuring fresh baked muffins and croissants, breakfast breads, preserves, hard boiled eggs, deli meats, cream cheese, yogurt, hot and cold cereals, and seasonal fresh fruit. Breakfast is complimented with a variety of juices, fresh brewed coffee and tea. Begin your day with a healthy and fresh start.

Lunch Box to Go

For those overnight guests who plan to leave the lodge in the morning and be gone the whole day, we will send you on your adventure with a deluxe bag lunch that includes your choice of sandwich (Choose from roast beef, smoked maple turkey, spicy Italian capiccoli, Montreal smoked ham, or fresh veggies & cheese), fresh fruit, trail mix, and a fresh-baked cookie or square to top it off. The Lunch Box also includes your choice of apple or orange juice.

For our overnight guests who will be returning to the lodge for lunch, lunch will consist of soup, a sandwich, a fresh baked cookie or square, a piece of fresh fruit and coffee / tea service.

Après-Ski Appetizers

Enjoy a selection of tempting appies including meat, cheese and fruit trays and an array of hot canapés served daily in the lounge.

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Callaghan Lodge 4-Course Dinner

Each evening our Chef will prepare a deluxe 4-Course dinner that includes soup, salad, an entrée and dessert. Coffee & tea service is included. What follows is meant to provide an example of the types of menu items that may be served. Please note that this menu is subject to change, and actual selections may vary. Vegetarian options can be arranged with advance notice.

Soups

- ~ Cuban Black Bean with Fresh Lime ~
- ~ Spiced Coriander, Lentil & Barley ~
- ~ Split Green Pea & Mint Pistou ~

Salads

- ~ Japanese Eggplant, with Slow Roasted Roma Tomato, Goat's Cheese and Pesto ~
- ~ Green Beans, Baby Capers, Prosciutto and a Creamy Seeded Dijon Dressing ~
- ~ Mushroom, Leek, Artichoke and Sundried Tomato with a Garlic and Olive Dressing ~

Entrées

- ~ Pan Fried New York Steak with Roasted Yams, French Green Lentils, Gorgonzola, Pancetta and a horseradish aioli
- ~ Oven roasted Chicken Breast with Mascarpone and Thyme Polenta, Savoy Cabbage and Broccolini ~
- ~ Crispy skin Coho Salmon with Spiced Almond Cous Cous, Preserved Lemon and Butternut Squash Tagine ~
- ~ Roast winter Vegetable Risotto with Fresh Herbs and shaved Parmesan ~

Desserts

- ~ Dark Chocolate Truffle Mousse with Hazelnut Brittle ~
- ~ Caramelized Apple Tartlet and Crème Anglaise ~
- ~ Lemon Curd Cheesecake with Berry Compote ~