



*Bonne*

*Bouche*

wedding & event catering

## DINNER BUFFET

The Bonne Bouche packages are build your own menus with no charge substitutions for Vegetarian, Vegan, Gluten Free or Allergy specific options designed for those clients on a budget.



**Bronze Package**            \$32.95 per guest\* *price will increase if guest count is below 90*

1 Entree  
5 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

**Silver Package**            \$41.85 per guest \* *price will increase if guest count is below 90*

2 Meat or Vegetarian Entree  
6 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

**Gold Package**            \$50.70 per guest\* *price will increase if guest count is below 90*

3 Meat or Vegetarian Entree  
7 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

**Pig Roast**            \$41.85 per guest\* *price will increase if guest count is below 90*

Roast Smoked Whole Pig  
BBQ Sauce & Chimmichurri  
Salsas Verde & Rojo  
5 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter



If there is something that you would like instead please do not hesitate to ask. We aim to accommodate requests, allergies and substitutions.

- Minimum 20 people required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change and do not include taxes and Service charges

# Entrees

\*Let us know if there is something you want that you do not see. We are open to new ideas!

## Chef's Carvery

**Roast Beef** – *dijon rosemary crust, gravy, horseradish*

**Roast Pork loin** - *caramelized pineapple salsa*

**Lemon Herb Roast Chicken** - *whole cut*

**Cider Braised Ham** – *apple cider and pineapple braised and glazed*

**Salt baked leg of Lamb** – *bacon, garlic and rosemary*

## Premium Carvery

**Canada AAA Prime Rib** - *gravy, horseradish \$12pp*

**Slow Roast Entrecote (striploin)** - *gravy, horseradish \$12pp*

**Beef Filet** – *Black truffle sauce \$17pp*

## Entrées

**Chicken Madeira** - *sautéed chicken, portabello mushrooms, fresh thyme, madeira wine, chicken broth*

**Indian Butter Chicken** - *baked with vegetables*

**Chicken Mole de Cacahuete** - *chicken braised in chocolate and chilis, crumbled with tortillas and sesame seeds*

**Jambalaya** – *rice, shrimp, sausage, chicken, vegetable smoked tomato sauce*

**Paella** - *traditional Spanish dish of saffron rice, wine, sausage, shrimp, chicken and vegetables*

**Enchiladas** - *vegan, chicken or beef (lamb add \$2)*

**Mousakka** – *vegan or beef (lamb add \$2), eggplant, zucchini, lentils or meat in a tomato sauce smothered in bechamel*

**Cochinita Pibil** - *citrus pork, slow cooked, pico de gallo, queso fresco*

**Pork Loin Forestiere** – *stuffed with forest mushroom in a cream sauce with tomatoes, onions and roasted garlic*

**Gigantes Plaki** – *butter beans, olive oil tomato sauce (vegan)*

**Braised Beef** – *white wine, beef broth, vegetables, tomato sauce with a gremolata*

## Grill Entrées

**Sirloin Steak** - *chimichurri*

**Centre cut pork chops** - *peach and oven dried tomato salsa*

**Lemon Rosemary Marinated Chicken Breast**

**Sweet Thai grilled Chicken Quarters** - *peanut sauce*

**Chicken Tikka Masala** - *tamarind chutney*

**Pork Loin Saltimbocca** - *stuffed with prosciutto, sage and gouda*

## Premium Grill Entrées

Per Person Surcharge)

**Ribeye** (6 oz California cut) \$7pp

**New York** (6 oz California Cut) \$7pp

**Filet Mignon** (6 oz) \$15pp

## Smoked Meat Entrées

**Brisket** - *signature rub, slow cooked*

**Back Ribs** - *signature rub, bbq sauce*

**Pulled Pork** - *bbq sauce or go **vegan** with pulled sweet potato*

**Smoked Chicken** - *signature rub*

**Smoked Cauliflower Steaks** - *signature rub (vegan)*

## Specialty Smoked Meat Entrées

**Jamaican Jerked Pork Loin**

**Jamaican Jerked Chicken** (whole cut)

**Smoked Prime Rib** \$14pp



We are happy to accommodate any vegan and vegetarian menus, the options are endless so please contact us to discuss.

# Sides

## Vegetables

- Beet Bourguignon** - almond quinoa pilaf, vegan  
**Slow Roasted Roots** - carrots, celery, red onion, rutabaga and parsnip, fresh herbs and olive oil, vegan  
**Ratatouille** - tomato, zucchini, pepper eggplant and onions with basil, garlic and olive oil, vegan  
**Kung Po Cauliflower** – peanuts, scallions, vegan  
**Shawarma Roasted Cauliflower** - smoked tomato sauce, vegan  
**Szechuan Eggplant** – garlic, chili pepper, scallions, vegan  
**Lentils and Chick Peas** – lemon sauce, greens, vegan  
**Thai Red Curry** - vegetable coconut, toasted cashews, basil, cilantro, lime leaves vegan  
**Aloo Gobi** - cauliflower and potatoes in tomato curry, vegan  
**Slow Roasted Carrots** - cumin seed and garlic yogurt vegetarian  
**Sautéed Mushrooms** - fresh oregano and red wine, vegetarian  
**Succotash** – corn, bacon and vegetables sautéed with garlic and chilies.  
**Southern Green Beans** – simmered with onion & vegetable broth, vegan goes well with bbq  
**Roasted Broccoli with Peanuts** – rice vinegar, nutritional yeast, scallions, vegan

## Hot Sides

- Butter Roasted Nugget Potatoes** - fresh rosemary and garlic, vegetarian  
**Lemon Potatoes** – thyme, lemon slow roast, vegetarian  
**World Famous Scalloped Potatoes**- we are not kidding!  
**Roast Garlic Mash** yukon gold potatoes, vegetarian  
**Rice Pilaf** - vegetables, fresh herbs, and vegetable stock, vegan  
**Vegetable Jambalaya** - vegetables, tomato sauce and spices  
**Saffron Rice** – ham, green peas  
**Mexican Rice and Beans** – black beans, vegetables, spices, vegetable stock, vegan  
**Molasses Baked Beans** – bacon, great for bbq's  
**Quinoa Pilaf Almond** – lemon, olive oil, parsley, vegan

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Children under 8 are free to a maximum of 10% of the total guest count if the guest count is above 90.



## Add Ons

- Juniper Cured Salmon** - chilled \$100/10 people  
**Antipasto Platter** – assorted meats, cheeses, pickled vegetables, breads and spreads \$102/10 people  
**Charcuterie Board** - \$92/10 people  
**Cheese Board** - \$108/10 people  
**Crudit  Platter and Dip** - \$72/10 people  
**Fruit Platter and Dip** - \$72/10 people

## Salads

- Thai Noodle Salad** – crispy rice noodles, sweet Thai dressing, julienned vegetables, cilantro, peanuts, vegan  
**Tabouli** – quinoa, tomato, cucumber, peppers, lemon, mint, parsley, vegan  
**Green Been Horseradish Salad** – lemon, vegan  
**Cucumber Dill Salad** - lemon, vinaigrette, vegan  
**BBQ Chick Pea Salad** – corn, tomatoes, cucumbers, red onion, herbs, vegan  
**Roasted Poblano Slaw** - crisp cabbage, radish, carrots, red onions, lime vinaigrette vegan  
**Classic Caesar** - crisp romaine, creamy house caesar dressing, garlic croutons, parmesan, vegetarian  
**Greek Salad** - peppers, tomato, cucumber, red onion, olives and feta in greek salad dressing, vegetarian  
**Beets and Greens** - mandarin oranges, goat cheese and walnuts, orange tarragon vinaigrette, vegetarian  
**Spring Greens** - berry vinaigrette, sunflower seeds, goat cheese, vegetarian  
**Spinach Salad** - fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian  
**Pickled Melon Salad** - bocconcini, basil, greens olive oil dressing, vegetarian  
**Pickled Beet Salad** - arugula, cambazola, hemp hearts, blueberries, smoked pear vinaigrette, vegetarian  
**Watermelon Salad** - Feta cheese, fresh mint, olive oil dressing, vegetarian  
**Insalata Caprese** - vine ripened tomato, bocconcini cheese, basil, balsamic syrup, vegetarian  
**Yukon Gold Potato Salad** - bacon dressing, green onion, roasted pepper, crumbled blue cheese

# Appetizers

## COCKTAIL PARTY

**Mixer Appetizers** \$27.55 per guest \* price will increase if guest count is below 90

5 pieces per person, enough to satiate hunger, not a full dinner replacement

**Antipasto platters & 3 appetizers** \$26.25 per guest\* price will increase if guest count is below 90

Enough food to replace a light meal

**Antipasto platter & 5 appetizers** \$35.50 per guest\* price will increase if guest count is below 90

Enough food to replace a full meal

**Full Service Appetizers** \$49.50 per guest\* price will increase if guest count is below 90

10 pieces per person, Enough food to replace a full meal

## Things on Bread

**Smoked Salmon Sockeye Crostini** – black currant crisp, spiced cream cheese, fresh dill

**Vegan Sliders** – pulled sweet potato, slaw

**Rustic Caponata** – eggplant tomato sauce on crostini, vegan

**Bruschetta** – heirloom tomato, and basil, vegan

**Roasted Cauliflower Dip** – mushroom crackers, vegan

**Roast Sweet Potato Discs** - sundried tomato, smoked cashew “cream cheese” vegan

**Duck Confit** – parsnip puree, candied figs on crostini

## Hot and Tasty

**Epanadas** – shrimp & scallops in escabeche with pico de gallo – can substitute chicken or make it vegan with mushrooms

**Stuffed mushrooms** – chicken, herbs, cream cheese

**Vegan Stuffed mushrooms** - roasted vegetables

**Forrest Mushroom & Blue Cheese Tart** – lemon Arugula

**Potato Pavé** –beet, salmon, horseradish cream

**Devils on Horseback** blue cheese stuffed dates wrapped in bacon

**On the Stick** – Choose one: bulgogi beef, orange ginger pork or lemongrass chicken, meatball skewers, lamb keftke

**Braised Beef Cheek Croustillant** – celery remoulade, salsa verde

**Vegan Tarts** -yam tarts with pickled beets

**Chick Pea “crab cakes”** – tartar sauce, vegan

**Cheesy Sweet Potato fritters** – seasoned sour cream

**Cherry Pecan Brie Bites** – puff pastry shell

## Cold and Tasty

**Saffron Prawns** – lemon aioli

**Goat Cheese Croquettes** – berbere spiced pistachios, dried cranberries, vegetarian

**Chilled Thai Seafood Cakes** – red chili mayo

**Prosciutto Wrapped Asparagus** – balsamic syrup

**Deviled Eggs** – grainy mustard, vegetarian

**Chicken & Pork Salad Rolls** – sesame drizzle

**Gougères** – cheese puffs filled with your choice of: sundried tomato artichoke cream, duck confit & fig mousse, truffle mousse

**Beet Hummus** -cucumber cups, fresh parsley

**Moroccan Lamb Tart** - pickled cherries

**Savoury Smores** – honey bruleed brie, shaved ham, rosemary parmesan crackers



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# Afterthoughts



## AFTERTHOUGHTS

### Dessert Buffet

\$7.95 per guest

*\*Let us know if there is something you want that you do not see. We are open to new ideas!*

Choose from the assortment, or leave it dealers choice. 3 small pieces per person, add on of 0.75 per guest for macarons

### Sweet Stuff

**Profiteroles** – assorted pastry creams and citrus curds

**Mini Cheesecake** – NY style chocolate and vanilla with seasonal fruit

**Vegan Baked Cheesecake** – NY style chocolate and vanilla with seasonal fruit add \$0.75 pp

**Mini Cupcakes** – Your choice on the flavours

**Mini Pies** – Seasonal fruit fillings

**Baked Doughnuts** - Glazed

**Macarons** – your choice of flavours and colours

**Vegan Macarons** – your choice of flavours and colours

**Assorted Pastry Platter** – lemon squares, vegan apple squares, brownies and an assortment of cheesecake bites, mini cupcakes and profiteroles

**Carnival** – mini donughts & cotton candy add \$1.50pp minimum 50 ppl

### Late Night Snack

\$5.45 to \$10.95 per guest

Add on to your buffet. Either a live action station or a late night snack. Price only valid in conjunction with an existing buffet. If you would like it as a stand alone please ask for the cost

### Hot Station \$10.95 per Guest

**Grilled Cheese Sandwich Bar** – with 5 dips

**Taco Bar** - beef, chicken, pork assorted salsas

**Mashtini Bar** – mashed potatoes with a buffet of toppings

**Slider Trio** – 5 spice pulled pork, bbq pulled sweet potato, horseradish mustard pulled beef

### Cold Station \$5.45 per Guest

**Late Night Mini Loaves** savoury or sweet, whipped butter and cream cheese

**Cheese and Charcuterie Board** - breads and crackers

**Sandwich Board** - let us discuss options

## PLATED DINNERS

**Standard Option:** 1 selection per the desired number of courses \$ = indicated price

**Choice Entree Option:** Select 1 Starter, \*3 Entrees (\*including 1 vegetarian), 1 Dessert  
Guests will select 1 of 3 Entrees at event.  
Menus will be provided \$ = starter + selected entree (+\$7.00 surcharge) + dessert

### STARTER

<b>Tomato Gin Soup</b> – <i>cheese points, crema</i>	\$8.00
<b>Spring Green Salad</b> - <i>berries, sweet onions, sunflower seeds, berry vinaigrette, chevre</i>	\$8.00
<b>Baby Romaine Caesar Salad</b> - <i>asiago, croutons, lemon-garlic dressing</i>	\$8.50
<b>Beetrees</b> – <i>apple, bergamont, raisins, hazelnuts, torched peaches (Vegan)</i>	\$8.50
<b>Quinoa Tabouleh</b> – <i>lemon, mint, parsley, tomato, cucumber, peppers (Vegan)</i>	\$8.50
<b>Watermelon Salad</b> – <i>mint, feta olive oil drizzle</i>	\$8.50
<b>Shwarma Cauliflower</b> – <i>roasted red pepper, smoked tomato sauce (Vegan)</i>	\$8.50
<b>Avocado and Shrimp Verrine</b> – <i>avocado cream, fennel crackers</i>	\$11.50
<b>Sumac Seared Scallops</b> – <i>pomegranate molasses, herbs and beet crisps</i>	\$11.50
<b>Duck Confit</b> - <i>parsnip puree, caramelized figs and toasted buckwheat groats</i>	\$11.50

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**ENTREE** \*Served with daily selected vegetables & lemon roasted nugget potato or potato pave

**Beet Bourguignon** – *mushrooms, pearl onions, smoked tomato sauce, quinoa almond pilaf (Vegan)*  
\$33.10

**Rice Paper Baked BC Salmon** - *lemongrass, ginger, Daikon pineapple slaw, lemon aioli* \$44.65

**Lemon Chicken Supreme** - *pan roasted, thyme, garlic* \$41.65

**Pork Chops Saltimbocca** - *prosciutto, sage, fontina cheese* \$43.15

**Prime Canadian 8oz New York Steak** – *horseradish crust, wild foraged mushrooms, verjus soubis, perigeux sauce* \$50.31

**Roasted Duck Breast** - *duck confit, passion fruit coulis* \$44.75

**Beef Wellington** – *mushroom duxelles, ham in puff pastry* \$48.90

### DESSERT

**Tres Leches Apple Cinnamon Cobbler**- *three milk sauce, vanilla creme fraiche* \$8.00

**Chocolate Mouse Trio Torte** – *Chocolate cake layers, white, milk, dark chocolate mousse* \$9.00

**New York Cheesecake**- *seasonal berries, shortbread crust, candied lemon, whip cream* \$9.00

**Vegan Baked "Cheesecake"**- *seasonal fruit, shortbread crust, coconut whip* \$11.00

**P B & J Mille-Feuille** – *peanut pastry, peanut butter mousse, grape jelly, peanut butter ganache, peanut glass, duck fat crumble* \$11.00

**Brown Butter Hazelnut Torte** – *Salted caramel, hazelnut chocolate mousse, caramel cage* \$12.00

**Local Cheese & Fruit Plate** - *candied pears, crusty baguette* \$12.00

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