



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 \$33.95 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 \$42.95 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 \$51.95 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 \$41.95 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

Entrées

*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** add on \$0.75 per person

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, rosemary, mint chimichurri*

Premium Carvery

Canada AAA Prime Rib – *gravy, horseradish* \$17pp

Slow Roast Entrecote (*striploin*) – *gravy, horseradish* \$15pp

Beef Filet – *Black truffle sauce* \$18pp

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, ham vegetables smoked tomato sauce*

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

Chicken Tagine – *olives, preserved lemons*

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

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

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

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

Grill Entrées

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

Lemon Rosemary Marinated Chicken Breast

Sweet Thai grilled Chicken Quarters – *peanut sauce*

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

Premium Grill Entrées

(Per Person Surcharge)

Sirloin Steak – *chimichurri (6oz cut)** add on \$2 pp

Ribeye (6 oz California cut) \$9pp

New York (6 oz California Cut) \$9pp

Filet Mignon (6 oz) \$17pp

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

Sides

Vegetables

- Beet Bourguignon** – smoked tomato red wine sauce, *vegan*
- Moroccan Chick Pea & Apricot Tagine** – Warm spices, almonds and roasted vegetables - *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 Pao Cauliflower** – peanuts, scallions, *vegan*
- Shawarma Roasted Cauliflower** – smoked tomato sauce, *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
- Balsamic Roasted Brussel Sprouts** – *vegan*
- Charred Cabbage Steaks** – lemon garlic sauce - *vegan*
- Mousakka** – *vegan*, eggplant, zucchini, lentils in a tomato sauce smothered in bechamel

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! Add on roasted poblanos for extra flavour
- Roast Garlic Mash** yukon gold potatoes, *vegetarian*
- Rice Pilaf** – vegetables, fresh herbs, and vegetable stock, *vegan*
- Vegetable Jambalaya** – vegetables, tomato sauce and spices, *vegan*
- Saffron Rice** – orange scented with dried cherries and cinnamon - *vegan*
- 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*
- Bourbon Roasted Yams** – butter, maple syrup - *vegetarian*

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Add Ons

- Garlic Prawn Skewers** \$6.45 ea
- Juniper Cured Salmon** – chilled \$118/10 people
- Antipasto Platter** – assorted meats, cheeses, pickled vegetables, breads and spreads \$108/10 people
- Charcuterie Board** – \$97/10 people
- Cheese Board** – \$118/10 people
- Crudité Platter and Dip** – \$78/10 people
- Fruit Platter and Dip** – \$78/10 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 Bean 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, *vegan*
- Pickled Beet Salad** – arugula, cambazola, hemp hearts, blueberries, smoked pear vinaigrette, *vegetarian*
- Roasted Squash Salad** – Arugula, pepitas, cranberries, arugula and a lemon herb vinaigrette - *vegan*
- 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, pickled jalepenos, roasted pepper, crumbled blue cheese

Appetizers

COCKTAIL PARTY

Mixer Appetizers \$29.75 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 \$27.50 per guest * price will increase if guest count is below 90

Enough food to satiate hunger, not a full meal

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

Enough food for a light meal

Full Service Appetizers \$50.25 per guest *price will increase if guest count is below 90

10 pieces per person, Enough food for a light meal

Things on Bread

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

Rustic Caponata – eggplant tomato sauce on crostini, vegan

Bruschetta – heirloom tomato, and basil, vegan

Roasted Cauliflower Dip – sunshine 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 gallio – can substitute chicken or make it vegan with mushrooms

Stuffed mushrooms – chicken, herbs, cream cheese

Vegan Stuffed mushrooms – roasted vegetables

Forest Mushroom & Blue Cheese Tart – lemon arugula

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 keftike

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

Mini Chicken Pot Pies

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

Chicken & Pork Salad Rolls – sesame drizzle

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

Moroccan Lamb Tart – pickled cherries

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

Domaldes –lemon sauce

Mac & Cheese Bites – bacon jam

Basil Boccocini Cherry Tomato Skewers



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Afterthoughts



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Dessert Buffet

\$8.25

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. We love to personalize to each event. Let's have a discussion to find your ideal dessert buffet. 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

Mini Cupcakes – Your choice on the flavours

Mini Hand Pies – Seasonal fruit fillings

Glazed Doughnuts

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 on
\$1.50pp minimum 50 ppl

Late Night Snack \$7.45 to \$11.95 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 \$11.95 per Guest

Grilled Cheese Sandwich Bar – with 5 dips

Taco Bar – beef, chicken, pork and yam, assorted salsas

Mashtini Bar – mashed potatoes with a buffet of toppings

Nachos in a Bag – individual bags of Nachos with an assortment of toppings

Cold Station \$7.45 per Guest

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

Cheese and Charcuterie Board – breads and crackers

Soft Pretzels – cheese, caramel & hot mustard dips

Samosas – vegetarian

Plated Dinners

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

Day of 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 (+\$10.00 surcharge) + dessert

STARTER

Tomato Gin Soup – cheese points, crema	\$12.00
Spring Green Salad – berries, sweet onions, sunflower seeds, berry vinaigrette, chevre	\$10.00
Baby Romaine Caesar Salad – asiago, croutons, prosciutto crisp, lemon-garlic dressing	\$9.50
Beetrees – apple, bergamont, raisins, hazelnuts, torched peaches (Vegan)	\$9.50
Quinoa Tabouleh – lemon, mint, parsley, tomato, cucumber, peppers (Vegan)	\$9.50
Watermelon Salad – mint, feta olive oil drizzle	\$9.75
Shwarma Cauliflower – roasted red pepper, smoked tomato sauce (Vegan)	\$8.50
Avocado and Shrimp Verrine – avocado cream, fennel crackers	\$12.75
Sumac Seared Scallops – pomegranate molasses, herbs and beet crisps	\$13.50
Duck Confit – parsnip puree, caramelized figs and toasted buckwheat groats	\$13.50

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ENTREE *Served with seasonal vegetables

Vegan Moussaka Stack – eggplant, zucchini, potato tomato lentil sauce in Oat Bechamel lemon potatoes (Vegan)	\$33.10
Rice Paper Baked BC Salmon – lemongrass, ginger, daikon pineapple slaw, lemon aioli with coconut scented rice	\$48.65
Lemon Chicken Supreme – pan roasted, thyme, garlic with roasted potatoes	\$41.65
Pork Chops Saltimbocca – prosciutto, sage, fontina cheese with roasted potatoes	\$40.15
Prime Canadian 6oz New York Steak – horseradish crust, wild mushrooms, verjus, soubis, perigeux sauce with potato pave	\$50.25
Roasted Duck Breast – Earl grey brined duck breast, duck confit, bergamont coulis roast garlic parsnip mashed potatoes	\$50.25
Pollo Pibil – achiote marinated chicken wrapped in corn husk, poblano scalloped potatoes	\$38.90
Lamb Chops – mint chimichurri, potato pave	\$48.75

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	\$10.00
New York Cheesecake – seasonal berries, shortbread crust, candied lemon, whip cream	\$9.00
Vegan Torte – vanilla sponge, seasonal fruit, coconut whip	\$11.00
P B & J Mille-Feuille – puff 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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