



*Bonne*

*Bouche*

wedding & event catering



## BREAKFAST - BUFFETS

**Hot Breakfast** \$24.95 per guest

Pastry Platter - *Danish, Muffins, Scones*  
House made jams and curds, whipped butter  
Seasonal Fruit Platter  
Roasted Breakfast Potatoes

& Select 1 of the following Hot Stations:

**Breakfast Sandwich Station** - *english muffins, scrambled free run eggs, salmon gravlax, Canadian back bacon, cheese, salsa, roast peppers, chives*

**Eggs Benedict Station** - *Canadian back bacon, tomato basil spinach, poached free run eggs, sourdough English muffin, hollandaise*

**Smoked Brisket Hash** – *diced onions, peppers, scrambled eggs, spinach, sharp cheddar, bacon rashers*

**Baked French Toast** - *maple syrup, chantilly cream, granola, seasonal fruit compote, maple ham*

**Spinach and Gruyere Strata** – *brioche, caramelized onions, back bacon*

**Shakshouka** – *free run eggs in a roasted tomato pepper sauce, fresh herbs, crusty baguette, sausage*

**Healthy Power Breakfast** – *lemon poached eggs, quiona or cauliflower rice with an assortment of toppings (lemon chicken, roasted tomatoes, sauteed peppers, mushrooms, carrots, caramelized onions, broccoli)*

## BREAKFAST – Add ons

Banana Bread housemade jams and curds, whipped butter (dozen) \$18.00

Lemon Bread Slices housemade jams and curds, whipped butter (dozen) \$18.00

Chocolate Hazelnut Bread - housemade jams and curds, whipped butter (dozen) \$18.00

Danish - (dozen) \$21.00

Muffin flavour of the day - housemade jams and curds, whipped butter (dozen) \$36.00

Croissant - housemade jams and curds, whipped butter (dozen) \$51.00

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

Cheese & Charcuterie Platter, housemade bread and crackers (10 guests) \$150.00

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## MEETING BREAKS per guest

**Morning** \$10.50 - Danish & Muffins, housemade jams and curds, whipped butter, whipped cream cheese

**Loafing Around** \$8.00 Trio of Sliced Bread; Banana, Lemon, Chocolate Hazelnut housemade jams and curds, whipped butter, whipped cream cheese

**Home Sweet** \$9.00 Brownies Fruit & Berry Platter, lavender honey-yogurt dipping sauce

**Cookies & Fruit** \$12.00 Cookies; assorted Fruit & Berry Platter, lavender honey-yogurt dipping sauce

**Healthy** \$14.00 Crudite Platter vegetables, roast garlic hummus, caramelized red onion-garlic dip, broccoli lemon thyme dip, Fruit & Berry Platter, lavender honey-yogurt dipping sauce

**Energy** \$14.00 Energy Bombs; assorted Fruit & Berry Platter, lavender honey-yogurt dipping sauce Bottled Juice Station; assorted

**Carb Loader** \$13.00 Breads and Spreads, housemade breads and crackers, hummus, cashew sundried tomato "cream cheese", broccoli pate, artichoke dip, tzatziki, berbere chevre cranberry dip, caramelized onion bacon dip

**Donuts & Scones** \$10.00 Glazed donuts, filled donuts, and assortment of scones, whipped butter, housemade jams

## MEETINGS - EXTRAS

Raw Vegetables, roast garlic hummus, onion-garlic dip, roasted cauliflower dip (10 guests) \$65.00

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

BC Cheese Board; Mount Ida, Comox Brie, Bleu Claire, candied pears, parsnip jam baguette (10 guests) \$100.00

Antipasto Platter, assorted meat, cheese, pickled vegetables, breads and spreads (10 guests) \$90

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

Domestic Cheese Board (10 guests) \$85.00

Charcuterie Board (10 guests) \$95.00

Crudite platter (10 guests) \$70.00



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## LUNCH – BUFFET

**Sandwich Buffet** \$25.00 per guest

Soup of the Day

Select 2 salads for your event

Sandwiches Select 2 for your event

Assorted pastries

### Sandwiches

#### Hot Sandwiches

**Banh Mai** – baguette, grilled lemongrass pork, pickled daikon and carrots, cucumber, cilantro  
**BBQ Chicken Sliders** – provolone, mustard slaw on brioche buns

**Shrimp Po'Boy** – cajun shrimp, celery remoulade, butter lettuce, tomatoes, pickled jalapenos and sweet pickles on crusty loaf

**Beef Brisket Grilled Cheese** – dill pickles, mustard aioli, cheddar in pullman loaf

**Caprese Sandwiches** – tomatoes, basil pesto, mozzarella on Ciabatta bread

**Chicken Mole Quesadilla** - salsa verde

#### Cold Sandwiches

**Bookmakers Sandwich** – roast beef, horseradish mayonnaise, red wine sautéed mushrooms, rustic crusty bread

**Grilled Chicken** - roasted pear, brie, fig aioli, sourdough

**Roast Beef** - horseradish mustard, arugula, multigrain loaf

**BLT** - bacon jam, butter lettuce & tomato on focaccia

**Roasted vegetables** - sundried tomato pesto, focaccia (vegan)

### 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, toasted groats, vegan

**Cucumber Dill Salad** - lemon, vinaigrette, vegan

**BBQ Chick Pea Salad** – corn, tomatoes, cucumbers, red onion, herbs, 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 Beet Salad** - arugula, cambazola, hemp hearts, blueberries, smoked pear vinaigrette, vegetarian

**Insalata Caprese** - vine ripened tomato, fior de latte cheese, basil, balsamic syrup, vegetarian

**Yukon Gold Potato Salad** - bacon dressing, green onion, roasted pepper, crumbled blue cheese

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## LUNCH – BUFFET

### Hot Buffet \$24.75 per guest

Bakery Buns and whipped butter  
Soup of the day  
Select 3 Salads  
Roasted Vegetables, sea salt, EVOO  
Rice Pilaf or scalloped potatoes  
Select 1 lunch entrée  
Assorted pastries

## ENTREES

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

**Tandoori Pork Chops** - lemon raita

**Lemon Rosemary Marinated Chicken Breast**

**Sweet Thai grilled Chicken Quarters** peanut sauce

**Chili Verde Pork Kebabs**

**Chicken Tikka Masala** - tamarind chutney

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

**Indian Butter Chicken** - baked with vegetables

**Jambalaya** – rice, shrimp, sausage, chicken, vegetables in a smoked tomato sauce

**Cassoulet** - white beans, bacon, chicken, sausage, tomatoes, herbs and white wine

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

**Cochinita Pibil** - citrus pork, slow cooked, refried beans, pico de gallo, queso freshco, and crumbled tortillas

**Salmon** – soy citrus glaze, beurre blanc \$4.00 pp surcharge

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

**Ribs** – signature rub, mustard bbq sauce

**Pulled Pork** or pulled sweet potato

**Smoked Chicken**- Signature rub

- Includes coffee, tea & assorted juices
- Minimum 20 people required
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### Build Your Own Burger \$25.75 per guest

Select 3 Salads  
Char Grilled Angus Beef Burger, Free Run Chicken Breast, Vegan Burger  
tomato, lettuce, pickle, onion, ketchup, house mustard, mayo, bacon jam, horseradish aioli, assorted cheeses, buns, rolls  
Assorted pastries

### Build Your Own Taco Bar \$24.75 per guest

Select 3 Salads  
Mexican Rice  
Carnitas, Chicken Tinga, Sweet Potato Pasteur Salsa Verde, Salsa Roja, Pico de Guillo, Guacamole, queso fresca, pickled radish, pickled onions, cilantro  
Apple Cobbler Tres Leches and Chocolate Torte with Cinnamon Ancho Chile Mousse

## 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, toasted groats, vegan

**Cucumber Dill Salad** - lemon, vinaigrette, vegan

**BBQ Chick Pea Salad** – corn, tomatoes, cucumbers, red onion, herbs, 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

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**Spinach Salad** - fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian

**Pickled Beet Salad** - arugula, cambazola, hemp hearts, blueberries, smoked pear vinaigrette, vegetarian

**Insalata Caprese** - vine ripened tomato, fior de latte cheese, basil, balsamic syrup, vegetarian

**Yukon Gold Potato Salad** - bacon dressing, green onion, roasted pepper, crumbled blue cheese

**PLATED LUNCH \$45.00 per guest**

Brioche buns with whipped butter

Select 1 for your event;

**Beetrees** – *apple, bergamont, raisins, hazelnuts, torched peaches (Vegan)*

**Spring Green Salad** - *berries, sweet onions, sunflower seeds, chevre, berry vinaigrette*

**Tomato Gin Soup** – *fried jalepenos*

Select 1 for your event;

**Pan Roasted Chicken** – *lemon, rosemary, Greek lemon fingerling potatoes, seasonal steamed vegetables*

**Rice Paper Baked BC Salmon** - *lemongrass, ginger, Daikon pineapple slaw, passionfruit aioli, 5 spice rice*

**Steak Sandwich** *carmelized onions, red wine glazed mushrooms, fingerling potatoes*

**Kung Poa Cauliflower** – *peanuts, 5 spice rice, sautéed peppers*

Select 1 for your event;

**Black and White Mousse Torte** - *fresh berries, chantilly Cream*

**Fruit Tart** – *pastry cream, fresh glazed fruit, chantilly cream*

**Brown Butter Hazelnut Torte** - *fresh berries, chantilly Cream*

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