



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 \$37.15 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 \$46.15 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 \$55.15 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 \$45.15 per guest

** price will increase if guest count is below 90*

Roast Smoked Whole Pig

BBQ Sauce & Chimichurri
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* *add on \$0.75 per person

Roast Pork loin *caramelized pineapple salsa*

Lemon Herb Roast Chicken *whole cut*

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

Salt baked leg of Lamb *bacon, garlic, rosemary, mint chimichurri*

Premium Carvery

(Per Person Surcharge)

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

Slow Roast Entrecote *(striploin) gravy, horseradish* \$13pp

Beef Filet *Black truffle sauce* \$18pp

Entrees

Chicken Madeira *sautéed chicken, portobello 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, onions, preserved lemons*

Moussaka *beef (lamb add \$2pp), 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)*

Guajillo Smoked Beef Belly *seared & braised in beef broth, tomato sauce*

Seared Sablefish *served with chermoula* *add on \$2 pp

Grill Entrees

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 *prosciutto, sage and gouda*

Premium Grill Entrees

(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 Entrees

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 Entrees

Jamaican Jerked Pork Loin

Jamaican Jerked Chicken *(whole cut)*

Smoked Prime Rib \$17pp



wedding & event catering

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

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 *dijon, lemon, vegan*
Cucumber Dill Salad *lemon, vinaigrette, vegan*
BBQ Chickpea Salad *corn, tomatoes, cucumbers, red onion, herbs, vegan*
Roasted Poblano Slaw *cabbage, radish, carrots, red onions, lime vinaigrette, vegan*
Classic Caesar *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, and a lemon herb vinaigrette, vegan*
Watermelon Salad *Feta cheese, fresh mint, olive oil dressing, vegetarian*
Insalata Caprese *cherry tomato, bocconcini cheese, basil, balsamic syrup, vegetarian*
Yukon Gold Potato Salad *bacon dressing, green onion, pickled jalapeños, roasted pepper, crumbled blue cheese*
Chimichurri Potato Salad *jicama, roasted peppers, red & green onions, vegan*
Romaine Salad *apple, spiced pumpkin seeds, chevre, roasted plum vinaigrette*



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Vegetables

Beet Bourguignon *smoked tomato red wine sauce, vegan*
Moroccan Chickpea & 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*
Cauliflower Rosedid in Chermoula *roasted, vegan*
Shawarma Roasted Cauliflower *smoked tomato sauce, vegan*
Lentils and Chickpeas *lemon sauce, tomatoes, 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, vegetables sautéed with garlic, chilies.*
Winter Greens Gratin *creamy cheesy sauce, garlic crumble, vegetarian.*
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*
Vegan Moussaka *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 *! add on roasted poblanos for extra flavour*
Roast Garlic Mash *yukon gold potatoes, vegetarian*
Rice Pilaf *vegetables, fresh herbs, and vegetable stock, vegan*
Vegan Jambalaya *vegetables, tomato sauce and spices, vegan*
Saffron Rice *orange scented, dried cherries and cinnamon, vegan*
Harissa Spiced Rice *seasoned roasted vegetables, vegan*
Mexican Rice and Beans *black beans, vegetables, spices, vegetable stock, vegan*
Mom's Molasses Baked Beans *bacon, great for bbq's*
Quinoa Pilaf *lemon, olive oil, parsley, vegan*
Whiskey Maple Yams *butter, cajun seasoning, vegetarian*

Appetizers

COCKTAIL PARTY

- Mixer Appetizers** \$30.25 per guest
5 pieces per person, enough to satiate hunger, not a full dinner replacement
- Antipasto platters & 3 appetizers** \$27.95 per guest *
Enough food to satiate hunger, not a meal
- Antipasto platter & 5 appetizers** \$35.95 per guest *
Enough food for a very light meal
- Full-Service Appetizers** \$50.75 per guest *price
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

- Empanadas** *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*
- 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 keftke*
- Braised Beef Cheek Croustillant** *celery remoulade, salsa verde*
- Vegan Tarts** *yam tarts with pickled beets*
- Chickpea "crab cakes"** *tartar sauce, vegan*
- Cheesy Sweet Potato fritters** *seasoned sour cream*
- Cherry Pecan Brie Bites** *puff pastry shell*
- Mini Chicken Pot Pies**
- Roasted Tomato Tart** *bocconcini, Italian herbs*
- Duck Fat Fried Rice** *duck confit, umeboshi plums*

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 peanut 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 Bocconcini Cherry Tomato Skewers**

Add Ons

- Garlic Prawn Skewers** \$7.45 ea
- Juniper Cured Salmon** *chilled* \$118/10 people
- Antipasto Platter** *assorted meats, cheeses, pickled vegetables, breads and spreads* \$108/10 people
- Traditional Charcuterie Board** *Only cured meats* \$97/10 people
- Cheese Board** \$118/10 people
- Crudit  Platter and Dip** \$78/10 people
- Fruit Platter and Dip** \$78/10 people



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Afterthoughts



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 *choice of flavours and colours*

Assorted Pastry Platter *customized to your preferences*

Carnival *mini donuts & 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 <i>cheese points, crema</i>	\$12.00
Spring Green Salad <i>berries, sweet onions, sunflower seeds, berry vinaigrette, chevre</i>	\$10.00
Baby Romaine Caesar Salad <i>asiago, croutons, prosciutto crisp, lemon-garlic dressing</i>	\$9.50
Beetrees <i>apple, bergamont, raisins, hazelnuts, torched peaches (Vegan)</i>	\$9.50
Quinoa Tabouleh <i>lemon, mint, parsley, tomato, cucumber, peppers (Vegan)</i>	\$9.50
Watermelon Salad <i>mint, feta olive oil drizzle</i>	\$9.75
Shwarma Cauliflower <i>roasted red pepper; smoked tomato sauce (Vegan)</i>	\$8.50
Avocado and Shrimp Verrine <i>avocado cream, fennel crackers</i>	\$12.75
Chilled Smoked Tuna <i>roasted eggplant coins, citrus segments herbs and beet crisps</i>	\$13.50
Duck Confit <i>parsnip puree, caramelized figs and toasted buckwheat groats</i>	\$13.50

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ENTREE *Served with seasonal vegetables

Vegan Moussaka Stack <i>eggplant, zucchini, potato tomato lentil sauce in Oat Bechamel lemon potatoes (Vegan)</i>	\$36.20
Rice Paper Baked BC Salmon <i>lemongrass, ginger, daikon pineapple slaw, lemon aioli with coconut scented rice</i>	\$54.95
Lemon Chicken Supreme <i>pan roasted, thyme, garlic with roasted potatoes</i>	\$44.65
Pork Chops Saltimbocca <i>prosciutto, sage, fontina cheese with roasted potatoes</i>	\$44.15
Prime Canadian 6oz New York Steak <i>horseradish crust, wild mushrooms, soubis, perigeux sauce with potato pave</i>	\$54.25
Roasted Duck Breast <i>Earl grey brined duck breast, duck confit, bergamont coulis roast garlic parsnip mashed potatoes</i>	\$54.25
Pollo Pibil <i>achiote marinated chicken wrapped in corn husk, poblano scalloped potatoes</i>	\$41.90
Lamb Chops <i>mint chimichurri, potato pave</i>	\$51.75

DESSERT

Tres Leches Apple Cinnamon Cobbler <i>- three milk sauce, vanilla creme fraiche</i>	\$8.00
Chocolate Mouse Trio Torte <i>- Chocolate cake layers, white, milk, dark chocolate mousse</i>	\$10.00
New York Cheesecake <i>- seasonal berries, shortbread crust, candied lemon, whip cream</i>	\$9.00
Vegan Torte <i>- vanilla sponge, seasonal fruit, coconut passionfruit mousse</i>	\$11.00
P B & J Mille-Feuille <i>- puff pastry, peanut butter mousse, grape jelly, peanut butter ganache, peanut glass, duck fat crumble</i>	\$11.00
Brown Butter Hazelnut Torte <i>- Salted caramel, hazelnut chocolate mousse, caramel cage</i>	\$12.00
Local Cheese & Fruit Plate <i>- candied pears, crusty baguette</i>	\$12.00

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