

FORAGE INSPIRED DINNERS

Vancouver Island Buffet

- 2 hot entrees - \$57 per person

- 3 hot entrees - \$64 per person

(minimum 20 people- pricing is exclusive of taxes and gratuities)

Salads - 2 selections

organic mixed greens, selection of house-made dressings

charred kale, brie and honey dressing, caramelized apples, hazelnuts

spiced cucumber and mint, quinoa

sesame vegetable slaw, pumpkin seeds

classic Caesar, fresh parmesan, gluten free herb croutons

lentil and roast mushroom, cumin, cilantro, blistered peppers, preserved garlic and lemon dressing

Tuscan bread, tomato, romaine leaves, roast garlic, shredded parmesan, torn basil

Pemberton potatoes, pickled red onion, grainy Dijon, olive oil chive dressing

Cold Platters – 1 selection

grilled vegetable antipasto, house-made pickles, balsamic reduction

vegetable garden; raw, fire roasted & pickled vegetables, whipped fromage frais, wild green, mushroom soil

wild salmon - cured and smoked, traditional accompaniments

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables

Ocean Wise seafood; wild salmon, marinated Vancouver Island mussels and clams, halibut candy, ling cod brandade

Fall/ Winter Hot Entrées – 2 or 3 selections

roasted Fraser Valley chicken, kale pesto, barley risotto

crispy Yarrow Farms duck confit, huckleberry gastrique, IPA mustard spaetzle

roasted wild salmon, celeriac remoulade, mixed grain and rice pilaf

**March- November, substitute Haida Gwaii halibut for \$4 per person*

hay smoked pork roast, Okanagan apple chutney, parsnip and potato purée

squash ravioli, leek soubise, crispy shallots

roast bison sirloin, fondant potatoes, red wine jus

additional \$10 per person

Spring Hot Entrées – 2 or 3 selections

roasted Fraser Valley chicken, garlic scape pesto, barley risotto

hot-smoked wild salmon, pea and spring onion soubise, fermented leek short grain rice

**March- November, substitute Haida Gwaii halibut for \$4 per person*

porchetta, crackling, spring shoot salsa verde, steamed new potatoes

spring peas and fresh herb gnocchi, lemon ricotta, olive oil, roasted hazelnuts, crispy shallots

roast bison sirloin, fondant potatoes, red wine jus

additional \$10 per person

Summer Hot Entrées – choose 2 or 3 selections

roasted Fraser Valley chicken, blistered heirloom tomato basil ragout, preserved lemon gnocchi, arugula pesto

hot-smoked wild salmon, heirloom cucumber and Chilliwack corn picante sauce, cumin-spiced beluga lentils

**March- November, substitute Haida Gwaii halibut for \$4 per person*

porchetta, crackling, Okanagan cherry chutney, roasted fingerling potatoes

summer vegetable ratatouille, burrata, fresh herbs, olive oil

roast bison sirloin, fondant potatoes, red wine jus

additional \$10 per person

Desserts

selection of seasonal desserts from the Forage pastry kitchen

Beverages

fresh brewed organic coffee and premium teas



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

FORAGE INSPIRED DINNERS, cont'd

Fraser Valley Family-style Feast *\$55 per person*

(minimum 20 people- pricing is exclusive of taxes and gratuities)

Fall/Winter Selections

Appetizers

roasted Brussels sprout Caesar, smoked parsnip chips, Quadra Island herring vinaigrette, Kooteney alpine cheese

wild and cultivated mushrooms, Okanagan goat cheese, fresh herbs, caraway rye

charcuterie - cured meats, terrine, pickled and fermented vegetables

Entrees - 2 selections

crispy Yarrow Farms duck confit, huckleberry gastrique

roasted wild salmon, celeriac remoulade
**March- November, substitute Haida Gwaii halibut for \$4 per person*

hay-smoked pork roast, Okanagan apple chutney

squash ravioli, leek soubise, crispy shallots

Sides

IPA mustard spaetzle

fall harvest vegetables

Desserts

spiced apple tarte tatin, ginger crème anglaise

Beverages

fresh brewed organic coffee and premium teas

Spring Selections

Appetizers

spring greens, pickled radish, grilled asparagus dandelion vinaigrette

wild and cultivated mushrooms, Okanagan goat cheese, fresh herbs, caraway rye

charcuterie- cured meats, terrine, pickled and fermented vegetables

Entrees - 2 selections

roasted Fraser Valley chicken, garlic scape pesto

hot-smoked wild salmon, pea and spring onion soubise
**March- November, substitute Haida Gwaii halibut for \$4 per person*

porchetta, crackling, spring shoot salsa verde

spring peas and fresh herb gnocchi, lemon ricotta, olive oil, roasted hazelnuts, crispy shallots

Sides

stinging nettle cavatelli

spring vegetables

Desserts

rhubarb and strawberry crumble, lavender whip cream

Beverages

fresh brewed organic coffee and premium teas

Summer Selections

Appetizers

Glorious Organics salad, heirloom cherry tomatoes, sunflower seeds, blackberry vinaigrette

summer vegetable garden; raw, fire roasted and pickled vegetables, whipped fromage frais, wild green, mushroom soil

house-made charcuterie- cured meats, terrine, pickled and fermented vegetables

Entrees - 2 selections

roasted Fraser Valley chicken, blistered heirloom tomato basil ragout

hot-smoked wild salmon, heirloom cucumber and Chilliwack corn picante sauce
**March- November, substitute Haida Gwaii halibut for \$4 per person*

porchetta, crackling, Okanagan cherry chutney

summer vegetable ratatouille, burrata, fresh herbs, olive oil

Sides

preserved lemon gnocchi, arugula pesto

summer vegetables

Desserts

Okanagan peach tarte tatin, ginger crème anglaise

Beverages

fresh brewed organic coffee and premium teas

FORAGE INSPIRED DINNERS, cont'd



Boston Bar-B-Que Menu

- 2 hot entrees - \$42 per person
- 3 hot entrees - \$47 per person
(minimum 20 people - pricing is exclusive of taxes and gratuities)

Cold Items - 2 selections

fire-roasted pepper, basil crema
vegetable slaw, cider vinegar dressing
watermelon, Farmhouse goat's feta
potato, corn, and jacket-roasted onion salad

Entrees - 2 or 3 selections

grass-fed slow-roasted beef brisket – Texas style
Gelderman Farms pulled pork butt
smoked Rosstown Farm chicken thighs
hot-smoked wild salmon

Sides

dirty rice
ancho buttered corn
bourbon baked beans

Desserts

old fashioned bread pudding
peach or apple cobbler (seasonal)



FORAGE PLATED DINNER SAMPLE MENUS

Plated Dinners \$60 per person
(minimum 20 people- pricing is exclusive
of taxes and gratuities)

Our menu is local and, therefore,
perpetually changing based on seasonality. For
your event we will customize a three-course menu
– a choice of appetizers, mains, and dessert.

Autumn Plated Menu (sample)

Appetizers

heirloom tomato, roasted beets, Farmhouse goat
feta, hot pepper jelly, chick peas, birch vinegar

or

albacore tuna tataki, hand-made cold noodles,
hazelnut romesco, spicy kelp, house pickles

Entrees

bison sirloin steak, confit Pemberton potatoes,
compound butter, roasted carrots

or

pan roasted wild salmon, collar meat arancini,
braised root vegetables, Brussels sprouts,
sake kasu velouté

Desserts

triple chocolate cremeux, bitter Tumaco chocolate
parfait, brandied cherries

Winter Plated Menu (sample)

Appetizers

roasted cauliflower velouté, poached pear
and Alpine gold bruschetta

or

winter green and kale salad, crisp apple,
Golden Ears brie, hazelnut praline, sherry vinaigrette

or

wild salmon crudo, pickled beets, goat cheese,
crisp potato, frisée

Entrees

roasted Fraser Valley turkey, apple, sage and
apricot stuffing, gilet pan gravy,
cranberry preserve, brussel sprouts

or

bison sirloin steak, smoked onion and
celeriac pomme purée, roasted winter vegetables,
rosemary reduction

or

spruce tip gnocchi and roasted squash
quince orange gastrique, aged Golden Ears cheddar

Desserts

sticky toffee pudding, ginger eggnog ice cream,
brandied caramel

Summer Plated Menu (sample)

Appetizers

roasted kale, wild mushrooms,
brie and honey dressing, roasted hazelnuts

or

pickled and roasted Fraser Valley beets, Okanagan
goat cheese, candied hazelnut praline, Nasturtiums

Entrees

pan-seared wild salmon, local lentils, young carrots,
celery root, fennel pesto

or

roasted Fraser Valley chicken, roasted summer
vegetables, ginger carrot puree, bull kelp crunch

or

French lentil and ancient grain curry, fresh corn,
summer squash, oven-dried tomatoes, fava beans,
Indian roti

Desserts

cast iron strawberry and rhubarb crumble,
lavender whip