

# FORAGE INSPIRED RECEPTIONS

## Passed Canapés

(minimum 2 dozen per item- pricing is exclusive of taxes and gratuities)

### Fall/Winter Canapés

Farmhouse clothbound cheddar beignet, Okanagan apple  
\$40 per dozen

chanterelle arancini, bocconcini, preserved lemon arugula puree  
\$42 per dozen

roasted squash bruschetta, pickled squash puree, wild greens  
\$40 per dozen

### Spring Canapés

stinging nettle arancini, preserved lemon arugula pesto  
\$42 per dozen

grilled asparagus, house-cured prosciutto  
\$45 per dozen

wild greens and weed tart, Golden Ears Cheesecrafters brie  
\$40 per dozen

### Summer Canapés

heirloom cherry tomato, herb fromage frais, birch syrup vinegar gel  
\$42 per dozen

pickled baby beet, hazelnut black pepper praline, Okanagan goat cheese  
\$42 per dozen

fried BC spot prawn "crab claw style"\*  
\$48 per dozen

## Anytime Canapés

artisan mac & cheese croquettes  
\$39 per dozen

port-enriched Poplar Grove tiger blue cheese puff  
\$40 per dozen

BC potato and wild mushroom fritter, foraged green pesto  
\$42 per dozen

fingerling potato, house-cured speck, potato chive puree, pork crackling  
\$42 per dozen

whiskey-cured line caught salmon, huckleberry and grand fir preserve, hazelnut "granola"  
\$42 per dozen

seasonal Vancouver Island oyster, bull kelp mignonette  
\$42 per dozen

mini bison sliders, caramelized onion relish, house-made ketchup and pickles\*  
\$48 per dozen

spiced Peace Country lamb meatball, mint raita  
\$44 per dozen

duck confit rillette, smoked cherry preserve, crème fraîche  
\$46 per dozen

chicken satay, spicy hazelnut sauce  
\$40 per dozen

tuna crudo, house-made chili sauce, roasted walnut  
\$42 per dozen

seasonal vegetable pakora, mint chutney  
\$40 per dozen

Dungeness crab and Pacific shrimp cake, preserved lemon aioli  
\$44 per dozen

## Passed Desserts

\$47 per dozen

Fraser Valley blueberry tartlet, elderflower gel

strawberry and white chocolate mousse, mini pastry cone

mini Neufchatel cheese puff

chocolate mousse tarts, raspberry gel

compressed apple, cinnamon Neufchatel, puffed pastry

white chocolate mousse tartlet, summer peach and lavender preserve



## Passed Canapé Add-on Packages

Choose 3 or 5 canapés from the passed canapé list (season dependent). Excluding any with \*.

3 selections, 3 pieces total per person \$9  
5 selections, 5 pieces total per person \$15

# FORAGE INSPIRED RECEPTIONS

## Platters

*(minimum 10 people- pricing is exclusive of taxes and gratuities)*

Ocean Wise seafood platter- wild salmon, marinated Vancouver Island mussels and clams, halibut candy, ling cod brandade  
*\$12 per person*

selection of flat breads, baba ghanoush, hummus, tomato chutney  
*\$7 per person*

fresh vegetable crudité, herb yogurt dip  
*\$5 per person*

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini  
*\$12 per person*

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts  
*\$8 per person*

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables  
*\$12 per person*

wild salmon - cured and smoked, traditional accompaniments  
*\$12 per person*

chilled BC spot prawn tower, traditional cocktail sauce  
*\$14 per person (3 prawns per person)*

## Chef Action Stations

fresh-shucked Vancouver Island oysters, traditional accompaniments  
*\$12 per person*

Westcoast seafood ceviche prepared "a la minute"  
*\$12 per person*

seasonal risotto finished in a parmesan wheel  
*\$10 per person*

roasted Pemberton Meadows beef carvery, warm rolls, traditional accompaniments  
*\$16 per person*

carved roasted pork belly, crackling, steamed buns, Chinese verde, hoisin  
*\$12 per person*

taco bar – pulled bison, chipotle braised chicken, fire roasted vegetables, queso fresco, salsa verde, pickled onions, cilantro crema, corn tortillas  
*\$14 per person*

fire roasted bison hip, fermented horseradish and mustard relish, fried bannock  
*\$2600 for 100- 150 guests*



## Late Night Snacks

house- ground bison & vegetarian mushroom sliders – Forage condiments, local cheddar, all the fixin's  
*\$12 per person*

poutine bar – house-made gravy, squeaky cheese, hand cut fries, bacon, green onion, mushrooms, cracklings  
*\$12 per person*

mini grilled cheese sandwiches, 5 kinds of house made ketchup  
*\$9 per person*

mini heritage pork dogs, brioche bun, caramelized onions, house fermented kraut, IPA mustard, house-made ketchup, pickled peppers, dill pickle relish  
*\$10 per person*

crepe station – sweet and savoury accompaniments, a la minute crepes, flambé station  
*\$10 per person*

mac n' cheese bar, house-made ketchups, bacon, brisket, chives, pulled pork, salsa verde  
*\$10 per person*

fried chicken and waffles, hot sauce, whiskey maple syrup, chipotle aioli  
*\$14 per person*

# FORAGE INSPIRED RECEPTION PACKAGES

**The Chilcotin** - \$29 per person  
(minimum 20 people- pricing is exclusive of taxes and gratuities)

**Passed Items (3 pieces total per person) – 3 selections**

artisan mac & cheese croquettes

BC potato and wild mushroom  
fritter, foraged green pesto

tuna crudo, house-made chili sauce, roasted walnut

duck confit rilette, smoked cherry  
preserve, crème fraiche

grilled Fraser Valley chicken satay, spicy hazelnut sauce

seasonal vegetable pakora, mint chutney

**Platters**

grilled vegetable antipasto, salami,  
prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and  
crackers, fresh and dried fruit, roast nuts



**The Gulf Islands** - \$39 per person  
(minimum 20 people- pricing is exclusive of taxes and gratuities)

**Passed Items (5 pieces total per person) – 3 selections**

seasonal Vancouver Island oyster, bull kelp mignonette

BC potato and wild mushroom  
fritter, foraged green pesto

port-enriched Poplar Grove tiger blue cheese puff

chanterelle arancini, bocconcini,  
preserved lemon arugula puree

duck confit rilette, smoked cherry  
preserve, crème fraiche

spiced Peace Country lamb meatball, mint raita

**Platters**

selection of flat breads, baba ghanoush,  
hummus, tomato chutney

BC artisan cheese board, selection of breads and  
crackers, fresh and dried fruit, roast nuts

wild salmon - cured and smoked wild  
salmon, traditional accompaniments  
or

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

**The Similkameen** - \$55 per person  
(minimum 20 people- pricing is exclusive of taxes and gratuities)

**Chef Action Station**

seasonal risotto, finished in a parmesan wheel

**Passed Items (5 pieces total per person) – 3 selections**

port-enriched Poplar Grove tiger blue cheese puff

fingerling potato, house-cured speck, potato chive puree,  
pork crackling

Dungeness crab & Pacific shrimp cake,  
preserved lemon aioli

duck confit rilette, smoked cherry preserve,  
crème fraiche

BC potato & wild mushroom fritter, foraged green pesto

spiced Peace Country lamb meatball, mint raita

**Platters**

fresh-shucked Vancouver Island oysters,  
traditional accompaniments

grilled vegetable antipasto, salami,  
prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and  
crackers, fresh and dried fruit, roast nuts

wild salmon - cured and smoked wild salmon,  
traditional accompaniments

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

**Dessert**