

FORAGE INSPIRED RECEPTIONS

Passed Canapés

(minimum 2 dozen per item)

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

Turtle Valley 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 rilette, 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)

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 Turtle Valley bison hip, fermented horseradish and mustard relish, fried bannock
\$2600 for 100- 150 guests



Late Night Snacks

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

poutine bar – house-made gravy, Quebec 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)

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)

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)

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

Pastry Chef's seasonal mini sweet selection