

BREAKFAST PACKAGES

We source local products from sustainably minded farmers, fishers, and foragers. We provide genuine service from people that are passionate about local food & drink. Book your breakfast today!

Contact: info@foragecatering.com | 604-661-1416



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CATERING

CLASSIC BREAKFAST PACKAGES

minimum 15 people, pricing is exclusive of taxes and gratuities

The Provincial

\$26 per person

- Selection of chilled fresh fruit juices
- Freshly baked butter croissants, Danish, assorted muffins, house-made fruit preserves & honey (GF)(V)
- Seasonal fresh fruit platter (GF)(V)
- Fresh brewed Mogiana coffee and premium teas

The Westcoast Trail

\$30 per person

- Selection of chilled fresh fruit juices
- Fresh baked muffins, fruit preserves, honey (GF)(VG)
- Organic grain granola, maple syrup, yogurt
- Hard boiled Coligny Creek Farms Eggs
- Seasonal fresh fruit platter (GF)(V)
- Fresh brewed Mogiana coffee and premium teas

The Cariboo

\$39 per person

- Selection of chilled fresh fruit juices
- Assortment of fresh breads, fruit preserves, honey
- Organic grain granola, maple syrup, yogurt
- Scrambled Coligny Creek Farms eggs (GF)
- Fraser Valley pork sausage and bacon (GF)
- Potato and caramelized onion hash browns (GF)(V)
- Seasonal fresh fruit platter (GF)(V)
- Fresh brewed Mogiana coffee and premium teas

The Kootenay

\$44 per person

- Selection of chilled fresh fruit juices
- Fresh from oven scones, honey butter, salted butter.
- Choice of buttermilk pancakes or brioche French toast served with fruit compote, honey butter, maple syrup.
- Scrambled Coligny Creek Farms eggs (GF)
- Fraser Valley pork sausage and bacon (GF)
- Organic grain granola, maple syrup, yogurt
- Seasonal fresh fruit platter (GF)(V)
- Fresh brewed Mogiana coffee and premium teas

The Forage Weekender

\$58 per person *(minimum 20 people)*

- Selection of chilled fresh fruit juices
- Fresh from oven scones, honey butter, salted butter.
- Scrambled Coligny Creek Farms eggs (GF)(V)
- Foraged & cultivated mushrooms, local goat cheese.
- Corned bison hash, kale, house-made sauerkraut (GF)
- Buttermilk pancakes, fruit compote, maple syrup
- Classic benny, back bacon, free range eggs, hollandaise
- Seasonal fresh fruit platter (GF)(V)
- Fresh brewed Mogiana coffee and premium teas

GF - Gluten Free | V - Vegetarian | DF - Dairy Free



All seafood options on this menu are recommended by Ocean Wise



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GLUTEN FREE BREAKFAST PACKAGE

minimum 15 people, pricing is exclusive of taxes and gratuities

The East Coast

\$49 per person

Beverages

Freshly brewed Mogiana coffee

Two Leaves & a Bud premium teas

One fruit beverage selection:

- Selection of chilled fresh squeezed fruit juices
- Selection of bottled fruit juices
- Seasonal fruit smoothies

Freshly Baked Pastries

Canadian butter

House-made Forage fruit preserves

One pastry selection:

- Seasonal muffins
- Banana loafs.
- Fresh from the oven scones

Cold Items

Two selections:

- Organic grain granola, maple syrup, yogurt
- Chia seed pudding parfait with seasonal berries (V)
- Whole fresh fruits (V)(DF)
- Seasonal fresh fruit platter (V)(DF)

Breakfast Proteins

One selection:

- Hickory Smoked Bacon
- Fraser Valley Maple Pork Sausage
- Two River Turkey Sausage

+ add a second protein selection for \$4 per person

Breakfast Egg Dish

One selection:

- Scrambled Coligny Creeks Farms eggs
- Hard-boiled Coligny Creeks Farms eggs
- Individual frittatas; salmon & chive and vegetarian
- Individual vegetarian seasonally inspired quiche

Hot Items

One selection:

- Buttermilk pancakes, fruit compote, maple syrup
- French toast, honey butter, fruit compote, maple syrup
- Herb Roasted baby potatoes with olive oil
- Herb Roasted farmed tomato
- Slow Braised Beans with tomato & mozzarella
- Sautéed Button Mushrooms with fresh herbs

+ add a second hot item selection for \$5 per person

All items on this page are Gluten Free

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BREAKFAST Add-ONS

minimum 15 people, pricing is exclusive of taxes and gratuities

Beverages

- Classic mimosa, BC bubbles with fresh cold pressed orange, grapefruit, or apple juice \$12 pp
- Assorted pop and flavored soft drinks \$5 each
- Chaser's fresh cold pressed juices: orange, grapefruit, cranberry \$9.5 pp
- Seasonal fruit smoothies \$8 pp
- Power of Green juice \$12.5 pp

From Our Kitchen

- Organic granola, maple syrup, yogurt \$6.5 pp
- Steel cut hot oats, flaxseed, brown sugar, milk \$7.5 pp
- Individual chia seed pudding parfaits with seasonal berries (GF)(V) \$7 pp
- Individual frittatas; salmon and vegetarian (GF) \$12.50 pp
- Individual vegetarian seasonal quiches (GF) \$14 pp
- Buttermilk pancakes, honey butter, fruit compote, maple syrup \$7 per person / \$8.5 per person (GF)
- Brioche French toast, honey butter, fruit compote, maple syrup \$9 per person / \$10 per person (GF)

Breakfast Sandwiches

- Toasted sourdough melt: fried free range eggs, smoked bacon, aged cheddar cheese \$16.50 pp / \$18.50 pp (GF)
- Chorizo pork sausage & soufflé egg wrap: organic greens, pickled onion, Emmental, jalapeno aioli \$14 pp / \$15 pp (GF)
- Spiced hummus and sweet potato wrap, free range eggs, avocado, organic mix greens (V) \$14 pp / \$15 pp (GF)

From Our Bakery

- Freshly baked, mini butter croissants & Danishes \$6.5 pp
2 pieces per person
- Seasonal muffins & banana loaf \$6.5 pp / \$8 pp (GF)
2 pieces per person
- Fresh from the oven scones, honey butter \$6.5 pp
- Gluten free breads \$4.5 pp

From Our Butchers

- Two Rivers turkey sausage \$7.50 pp (GF)
- Two Rivers lamb merguez sausage \$8.50 pp (GF)
- Candied pepper bacon \$7.50 pp (GF)

From Our Farmers

- Whole fresh fruit (apples, oranges, banana) \$4 pp (GF)(DF)(V)
- Seasonal fresh fruit platter \$7.50 pp (GF)(DF)(V)
- Scrambled Coligny Creeks Farms eggs \$7.5 pp (GF)
- Hard-boiled Coligny Creeks Farms eggs \$4 each (GF)

From Our Fishers

- Wild salmon - cured & smoked, herb cream cheese, shaved onions, capers, lemon (GF) \$16.5 pp
- Dungeness crab and prawn toast, panko crumbs, preserved lemon aioli \$17.5 per person



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