

DINNER 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 dinner today!

Contact: info@foragecatering.com | 604-661-1414

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FARMERS, FISHERS & FORAGERS DINNER

Package includes: 2 Salads, 2 Entrees, 2 Sides + Dessert. \$89 per person, additional salad +\$7 per person, additional entrée +\$12 per person. Minimum 15 people, otherwise +\$5 per person upcharge. Additional upcharges, taxes, gratuities, and service charges are not included in these prices.

SALADS

- Hand selected organic mixed greens, seasonal shaved vegetables, house dressing (GF) (V)
- Canadian grains, roasted peppers, baby arugula, chive citrus vinaigrette (V) (DF)
- Sesame vegetable slaw, cabbage, carrots, peppers, onion gluten free soy dressing, crispy chickpea (GF) (V) (DF)
- Crisp romaine lettuce, creamy Caesar dressing, parmesan cheese, gluten free croutons (GF) (V)
- Baby Yukon potato salad, pickled red onion, scallions, lemon Dijon dressing (GF) (V) (DF)
- Cucumber and feta cheese salad, jalapeno, red onion, roasted hazelnut, greek dressing, cilantro (GF) (V)
- Panzanella salad, Tuscan bread, tomato, romaine, roasted garlic, parmesan, torn basil (V)
- Charred kale, brie and honey dressing, caramelized apples, roasted hazelnuts (\$3 per person upcharge) (GF) (V)

Sides

- Red wine braised cabbage (GF)(V)
- Roasted seasonal vegetables, fresh herbs, EVOO (GF) (V)
- Pan roasted IPA mustard spaetzle (V)
- Hand made cavatelli, garlic lemon butter (V)
- Rosemary roasted baby Yukon potatoes (GF) (DF) (V)
- Whipped garlic mashed pomme purée (GF)
- Kimchi BBQ sauce baked beans (GF) (DF)
- Wild and cultivated rice pilaf (V)

Desserts

- Selection of seasonal desserts from our pastry kitchen
Please ask for current dessert items

Entrees

Land

- Roasted Fraser Valley chicken breast, walla walla onion jus (GF)
- Grilled chicken cacciatore, roasted red pepper, Italian parsley (GF) (DF)
- Roasted Sakura Farms pork belly with crackling, smoked Okanagan cherry preserve (GF) (DF)
- Traditional Italian style bison meatballs, parmesan, basil, tomato sauce
- Lamb shoulder masala, tahini, yoghurt, cilantro (GF) (\$10 per person upcharge)
- 63 Acres Beef boneless short ribs, cipollini onions, red wine jus (GF) (\$10 per person upcharge)
- Char-boiled bison steak, fajita style, julienne of vegetables (GF)

Sea

- Oven roasted wild salmon, lemon butter sauce (GF)
- Pan seared ling cod, heirloom tomato & basil sauce (GF) (DF)
- West Coast seafood paella, pork chorizo, chopped kale, saffron rice (GF) (DF)
- Northern Divine sturgeon, seasonal vegetables, cauliflower velouté (GF) (\$10 per person upcharge)
- Golden Eagle sablefish, ponzu reduction (\$10 per person upcharge)
- Seafood bouillabaisse, Ocean Wise seafoods, saffron and fennel tomato broth

Soil (Vegetarian)

- Fresh herb gnocchi, lemon ricotta, olive oil, roasted hazelnuts, crispy shallots (V)
- Butternut squash ravioli, BC Riesling and garlic cream, hazelnut praline, fried parsnip (V)
- Grilled vegetable lasagna, trio of cheese, ricotta, parmesan, mozzarella (V)
- Channa masala, chickpeas, English peas, cilantro (VG) (GF)
- Paneer dal makhani, French lentil, kidney beans, lemon yogurt (V) (GF)

Additional vegan options available upon request



All seafood options on this menu are recommended by Ocean Wise



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Menus can be buffet or family-style. Please ask for plated dinner details.

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



SEASONAL ENTREE SELECTIONS

These additional entrée selections are available when the ingredients are in season, please ask for details and availability!

Spring

Land

- Japanese style pork cutlet, miso curry sauce, pickled radishes (DF)
- Wild foraged mushrooms and bison shepherd's pie, spring pea, bone marrow gravy (GF)

Sea

- Baked Arctic char, wilted kale, lemon caper butter sauce (GF)
- Scallop and prawn Thai coconut curry, white fish, Thai basil

Soil (Vegetarian)

- Smoked king oyster mushrooms, fiddleheads, pesto polenta, caramelized onion (GF) (V)
- Pea risotto, butter basted cabbage, lemon fromage fraise, mint (GF) (V)

Summer

Land

- Roasted leg of lamb, mint and summer berry chutney (GF) (DF)
- BBQ pulled pork shoulder, honey chipotle glaze (GF) (DF)
- 63 acres beef brisket, kimchi BBQ sauce (\$10 per person upcharge) (GF) (DF)

Sea

- Steamed wild salmon, Chilliwack corn picante sauce (GF)
- Pan seared Haida Gwaii halibut, miso and wild mushroom nage (GF)

Soil (Vegetarian)

- Vegan lobster mushroom and asparagus paella, summer farm vegetables, crispy tofu puffs (GF) (V) \$10
- Summer squash and eggplant ratatouille, roasted Chilliwack corn, smoked tomato marinara (GF) (DF) (V)

Fall & Winter

Land

- Piri Piri chicken, legs and thighs, smoked paprika, roasted red pepper, charred lemons (GF) (DF)
- Braised Sakura Farms pork belly, kimchi, winter radishes (GF)(DF)

Sea

- Hot smoked wild salmon, melted leeks, Tuscan butter sauce (GF)
- Miso glazed Golden Eagle sablefish, pickled kelp (\$10 per person upcharge)
- Braised halibut cheeks, pepper and fennel puttanesca sauce (GF)

Soil (Vegetarian)

- Wild mushroom mac 'n' cheese, Forage signature truffled hazelnut mushroom "soil"
- Beetroot risotto, butter basted cabbage, farm carrots, Brussel sprouts (GF)(V)
- Roasted eggplants, cumin spiked yogurt, harissa, brown butter crumbs

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PLATTERS

A great addition to your dinner experience!

ADD-on A Platter TO YOUR DINNER

- Marinated mushroom and roasted pepper salad, shimeji, cremini, oyster mushroom, arugula, Okanagan crumbled goat cheese. (\$16 per person upcharge)
- Grilled vegetable antipasto and dips, hummus, baba ganoush, tomato chutney, breads, garlic naan, house made pickles, balsamic reduction (\$19 per person upcharge) (V)
- Best of local farms vegetables, Chef's choice of best in season, grilled, roasted or raw, honey fromage frais, hazelnut mushroom "soil" (\$22 per person upcharge) (GF) (V)
subject to seasonal availability
- Charcuterie and cold cuts, cured and smoked meats, IPA mustard, house made pickles, breads and crackers Ocean Wise seafood platter, prawns, smoked salmon, scallops, mussels and clams, cured tuna (\$19.5 per person upcharge) (GF) (DF)
- Albacore tuna poke bowl, sushi rice, cucumber, sweet onion, pickled kelp, sweet gluten free tamari soy, sesame seeds, scallions (\$22 per person upcharge) (GF) (DF)

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