



Farmers, Fishers & Foragers Dinner

Menus can be buffet, family-style or plated

2 cold, 2 hot + dessert \$59 per person
Additional salad +\$7 per person
Additional entrée +\$12 per person

Minimum 20 people, otherwise +\$2/ per person. Upcharges, taxes, gratuities and service charges are not included in these prices.

GF – gluten free
DF – dairy free
V – vegetarian
VGN – vegan

Cold Options (Select 2)

Organic mixed greens salad, selection of house made dressings GF DF V

Sesame soy vegetable slaw, shaved cabbage, carrot, pumpkin seeds, peppers, green onion GF DF VGN

Cucumber and feta cheese salad, jalapeno, red onion, roasted hazelnut, cilantro GF V

Nugget potato salad, hard boiled free range eggs, charred scallions, chopped herbs, Dijon mustard, pickled onion GF, DF, V

Panzanella salad, Tuscan bread, tomato, romaine, roasted garlic, parmesan, torn basil V

Vegetarian Caesar salad, romaine hearts, parmesan, gluten free croutons GF V

Charred kale, brie and honey dressing, caramelized apples, roasted hazelnuts (\$2 per person upcharge) GF V

Marinated mushroom and roasted pepper salad, shimeji, cremini, oyster mushroom, arugula, Okanagan crumbled goat cheese. (\$5 per person upcharge)

Grilled vegetable antipasto and dips, hummus, baba ganoush, tomato chutney, flatbreads, garlic naan, house made pickles, balsamic reduction (\$5 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" (only available during spring and summer) GF V

Charcuterie and cold cuts, cured and smoked meats, IPA mustard, house made pickles, breads and crackers

Thai style pulled chicken and farfalle, chopped kale, coconut peanut dressing, cherry tomatoes, pickled cucumber, mint and basil. DF

Ocean Wise seafood platter, prawns, smoked salmon, scallops, mussels and clams, cured tuna (\$5 per person upcharge) GF DF

Albacore tuna poke bowl, sushi rice, cucumber, sweet onion, pickled kelp, sweet GF soy, sesame seeds, scallions (\$5 per person upcharge) GF DF

Hot Entrées (Select 2)

Roasted Fraser Valley chicken, sweet potato gratin, spiced plum sauce GF

Red wine braised duck legs, pickled huckleberries, brown butter jasmine rice, hazelnuts GF

Soy braised Fraser Valley chicken, gai lan, ginger and scallion confit, jasmine rice. DF

Grilled chicken cacciatore, roasted red pepper, Italian parsley, rosemary, lemon EVOO GF DF

Oven roasted wild Ocean Wise salmon, celeriac remoulade, mixed grain and rice pilaf GF

Halibut and prawn paella, pork chorizo, chopped kale, saffron rice GF DF

Steamed Pacific lingcod, cured ham, spinach, Chinese olive vegetable fried rice. GF DF

Award winning Ocean Wise BBQ duck and clam chowder, fried bannock (\$5 per person upcharge)

Baked Gindara sablefish, seaweed and short grain rice cakes, ponzu reduction (\$8 per person upcharge)

Alaskan King Crab, garlic butter, shredded prosciutto, glass noodles (market price upcharge) GF

Gluten free squid ink marbled gnocchi, octopus, pork chorizo, spicy tomato sauce, tempura pearls, EVOO GF DF (\$5 per person upcharge)

Smoked Gelderman Farms pork shoulder, apple chutney, parsnip and potato puree GF

Roasted Gelderman Farms pork belly with crackling, rhubarb and spring onion preserve, smashed new potatoes GF DF

Traditional Italian style bison meatballs, parmesan, basil, tomato sauce.

Lamb masala, lentil du puy, fennel, mint yogurt, tomato chutney (\$5 per person upcharge) GF

forage

CATERING

Slow cooked boneless short ribs, smoked onion ragout, crispy potatoes (\$8 per person upcharge) GF DF

Roasted mushroom and kale lasagna, trio of cheese, ricotta, parmesan, mozzarella V

Squash biryani, mixed vegetables, masala, cauliflower, oven dried cranberries GF DF VGN

Tofu and seasonal vegetable stir fry, king oyster mushroom, Yi noodles (egg noodles) DF V

Vegan nut roast, candied pumpkin seeds, miso gravy, pomme puree (\$5 per person upcharge) GF DF VGN

Fall/Winter Additional Hot Selections (September - February when ingredients are in season)

Butternut squash ravioli, BC riesling and garlic cream, hazelnut praline, fried parsnip V

Beetroot risotto, butter basted cabbage, farm carrots, brussel sprouts GF V

Traditional French coq au vin, Fraser Valley roosters, lardons, pinot noir, farm vegetables

Confit of pork belly, braising greens, quince vinaigrette, mashed Yukon Gold potatoes GF

Chanterelle mushroom and duck confit bake on zucchini, white wine butter sauce, toasted sourdough V

Spring Additional Hot Selections (March – May when ingredients are in season)

Soy braised Fraser Valley chicken, asparagus, ginger and scallion confit, jasmine rice DF

Hot smoked wild salmon, lemon fromage frais, spring peas and leek risotto GF

Morel mushroom and bison shepherd's pie, spring pea, bone marrow gravy (\$5 per person upcharge) GF

BC spot prawn paella, clams and mussels, Spanish chorizo, saffron rice (\$8 per person upcharge) GF DF

Summer Additional Hot Selections (June – August when ingredients are in season)

Summer squash and eggplant ratatouille, roasted Chilliwack corn, smoked tomato marinara GF DF VGN

BC spot prawn paella, clams and mussels, Spanish chorizo, saffron rice. (\$8 per person upcharge) GF DF

Smoked BC beef brisket, kimchi BBQ sauce, baked beans, grilled asparagus GF DF

BBQ pulled Yarrow Meadows chicken, spicy Chilliwack corn and tomato salsa, bake russet potatoes, sour cream, scallions GF

Vegan lobster mushroom and asparagus paella, summer farm vegetables, crispy tofu puffs GF DF VGN

Desserts

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

Contact Us

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