

# 2026 CATERING PACKAGE KAMLOOPS



**AT YOUR  
SERVICE**  
CATERING





# BUFFET DINNER

- Minimum 80 people, please inquire for custom pricing for smaller groups
- All buffet dinners come with chefs baked, focaccia served with garlic spread
- All buffets come with basic dessert; cookies, dessert bars, fresh fruit. Choice of family style or buffet
- All catering subject to 18% gratuity, 5% GST and optional offsite catering package add-ons

## Pricing

**Buffet Dinner A \$50pp** – Choose 1 Carving Station and 1 Main, 1 Pasta, 2 Sides, 2 Salads

**Buffet Dinner B \$60pp** – Choose 1 Carving Station and 2 Mains, 1 pasta, 3 sides, 3 salads

+Add Passed Hors D'oeuvres to any Buffet **+\$20pp**

+Add Nitro Ice Cream Dessert Bar **+\$15pp**

+Replace Basic Dessert with Nitro Ice cream dessert bar **+\$12pp**

**Service Package A** 15% of food total includes: plates, cutlery, chaffing dishes, catering equipment, servers to setup and clear dinner, carving chef.

**Service Package B** 28% of food total includes: plates, cutlery, water glass, coffee cup, coffee saucer, water pitchers, water service, coffee and tea after dinner, chaffing dishes, catering equipment, servers to setup and clear dinner, carving chef.



## Carving Station Protein Choices

*add additional carving station +\$15pp*

### **Porchetta GF DF**

pork belly stuffed with marinated pork loin, rubbed in our espresso herb spice blend and roasted to perfection. Served with sparkling apple jus

### **Twice Smoked Beef Brisket GF DF**

served with chimichurri sauce and espresso beef jus

### **Black Garlic and Koji Roast Beef GF DF**

marinated 2 days in signature black garlic and koji marinade then cooked to medium rare and well done. Served with red wine jus and horseradish

### **Roasted Brown Sugar Pineapple Ham GF DF**

Spiral ham slow cooked in brown sugar, rum, and pineapple juice, served with white wine dijon and chili honey glaze

### **Cardamom Apple Stuffed Pork Loin GF**

Stuffed with apple, goat cheese, pistachio, spinach and topped with an apple cardamom sauce

### **Salmon Wellington GP**

Puff pastry filled with salmon, lemon dill cream cheese, spinach and roasted shallots.

## Choose Your Mains

*additional protein +\$10pp*

### **Tuscan Chicken GF**

boneless chicken roasted and slow braised in a creamy roasted tomato, roasted red pepper cream sauce, topped with fresh spinach

### **Apricot & Apple Stuffed Pork Loin GF DF**

Stuffed with apple, apricot, sundried tomato and topped with a roasted shallot apple sauce

### **Chicken Parmesan GF**

grilled chicken breast finished with marinara and parmesan cheese

### **Lemon Dill Basa Filet GF**

buttery basa filet in a delicious white wine, butter, lemon, dill sauce, garnished with pink peppercorn and parsley

### **Hickory Smoked Beef Brisket GF DF**

slow roasted, then smoked, served in a molasses & black pepper glaze topped with chimichuri

### **Coconut Lime Tilapia GF DF**

Tajin honey glazed served in a coconut lime sauce, garnished with fresh cilantro

### **Chorizo Stuffed Chicken GF**

chicken breast stuffed with chorizo, spinach, feta, tomato, topped with a parmesan cream sauce

### **Orzo Prawn GP**

Parmesan cream orzo with white wine poached prawns, wild mushrooms and pesto garnish

### **Chicken Coq au Vin GF**

Chicken thigh cooked long and slow in red wine & beef demi-glace, mushrooms & root vegetables

*more mains on the next page*



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## Mains Cont.....

*additional main +\$10pp*

### **Portabello Stacks GF DF VG**

roasted portabello, peppers, onion, tomato sauce, balsamic reduction. *Add feta makes dish not dairy free*

### **Enchilada GF**

corn tortillas re-fried beans, cheese, peppers, choice of mole sauce or ranchero tomato sauce & choice of: vegetarian, beef, chicken

### **homemade Pierogi GP**

handmade potato cheddar pierogi with sauteed onions and kolbasa sausage, served with sour cream

### **Meatball Marinara GF**

chefs meatballs, layered with San Marzano tomato sauce, 3 cheese blend, and roasted red peppers, baked to perfection and topped with parmesan cheese

## **Choose 1 Pasta**

*additional pasta +\$7pp*

### **Ricotta Stuffed Caccavelle V**

pasta shell filled with house-made ricotta, sundried tomato & spinach on a bed of tuscan sauce, drizzled with pesto

### **Pesto Cream Penne V**

pistachio pesto cream sauce, garnished with sundried tomatoes and fresh parmesan cheese

### **Black Garlic Alfredo Rigatoni V**

creamy black garlic alfredo sauce, wild mushrooms, parsley and fresh parmesan cheese

### **Salmon Fresca Linguini GP**

lemon dill rose sauce, bacon, salmon, sundried tomato, shallots, garnished with fried capers and lemon zest

### **Chefs Gnocchi V**

choice of: wild mushroom and truffle cream sauce OR spinach and feta in parmesan cream

### **Baked Mac and Cheese V**

chefs signature cheese sauce, topped with 3 cheese blend and baked to perfection



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## Choose Sides

*additional sides +\$6pp*

### **Herb Roasted Baby Potatoes GF VG DF**

roasted in herbs, olive oil, seasoning

### **Chefs Scallop Potatoes GF V**

signature 3 cheese sauce, caramelized onion

### **Chefs Mashed Potatoes GF V**

choose: roasted garlic mashed OR sweet potato pecan

### **Chefs Greek Potatoes DF VG**

Signature Greek marinade, yukon gold wedges, lemon zest

### **Cinnamon Honey Sweet Potato GF DF VG**

roasted diced sweet potato, cinnamon honey glaze,  
toasted pecans

### **Coconut Curry Rice Pilaf GF DF VG**

lemon grass, coconut milk, carrots, peppers, curry

### **Greek Lemon Rice GF VG**

lemon, dill, mint, garlic butter

### **Baked Rice Casserole V GF**

choice of: broccoli cheddar OR creamy sweet pea and  
carrot OR wild mushroom cream

### **Ratatouille GF DF VG**

peppers, tomato, zucchini, basil, San Marzano tomato  
sauce

### **Brussels and Bacon GF**

crispy pancetta, brussel sprouts, maple butter, pecans

### **Lemon Dill Carrots GF DF VG**

lemon dill marinated carrots with honey & sesame

### **Chefs Seasonal Vegetables GF DF VG**

marinated and roasted in herbs and spices

### **Stuffed Peppers GF VG**

basmati rice, black rice, vegetables, tomato sauce, feta  
cheese, yam puree



## Choose Salads

*additional salad +\$5pp*

### Fraser Valley Green Salad **GF VG DF**

lettuces, lots of vegetables, basil oregano vinaigrette

### Black Garlic Caesar **V DF**

croutons, parmesan cheese, black garlic caesar dressing

### Pasta Salad **V**

choose: Mexican street corn **OR** broccoli cheddar **OR** caprese with balsamic pearls

### Pear and Bleu Cheese Salad **GF V**

lettuce, bleu cheese, peppers, onion, pears, almonds, and raspberry vinaigrette

### Mediterranean Quinoa Salad **GF V**

cucumber, tomato, onion, feta cheese, olives, peppers, oregano vinaigrette

### Coconut Curry Chick Pea Salad **GF V**

yogurt curry dressing, red pepper, cucumber, red onion, crisp apple, cauliflower, cilantro

### Potato Salad **GF DF V**

potato, green onion, radish, chefs pickles, smoked paprika

### Strawberry Spinach Salad **GF V**

berries, spinach, peppers, red onion, feta, pecans, balsamic vinaigrette



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## **PLATED DINNER SERVICE MINIMUM 50 GUESTS**

### **3-5 Course Dinner**

**Choose 1 items from the Hors D'oeuvres, Salads, Soups  
for the whole group**

**Choose 2 Items From the Mains Category**  
you will present these 2 choices along with "vegan/vegetarian"  
for a total of 3 choices to your guests  
Main Dish RSVP's are to be submitted to caterer 4 weeks prior to service

**Choose 1 dessert for the whole group**

**For a multi-course #harnettstable wine paired dining experience please  
inquire**

**ALL SELECTIONS MUST BE SUBMITTED TO THE SALES COORDINATOR ONE  
MONTH PRIOR TO THE EVENT**

**ACCURATE SEATING CHART MUST BE PROVIDED PRIOR TO EVENT**

# PLATED DINNER SERVICE

## HORS D'OEUVRES

### **Sambuca Prawn GF**

red pepper caviar, microgreen, balsamic reduction, sambuca cream

### **Chicken Saltimbocca GF**

chicken, prosciutto, fresh sage, lemon capers, beurre blanc

### **Scallops and Bacon GF DF**

seared sea scallops, pork belly, apple gastrique, greens

### **Goat Cheese Stuffed Zucchini GF V**

roasted zucchini, herbed goat cheese, red wine vinegar reduction, jalapeno, mint, parsley

### **Beef and Yorkie DF**

thin sliced prime rib, red wine demi-glace and horseradish aioli

### **Baby Grilled Cheese and Tomato Soup VG**

4 cheese grilled cheese, heirloom tomato soup



## SALADS

### **Shrimp and Avocado GF DF**

baby shrimp, avocado, cucumber, tomato, citrus vinaigrette

### **Caprese GF V**

tomato, bocconcini, basil, balsamic

### **Spicy Pineapple GF DF**

grilled pineapple, sambal, cilantro, kale, cucumber, tomato red onion

### **Watermelon Feta Salad GF DF**

watermelon, feta, mint, basil, blueberry, arugula, red onion

### **Grilled Caesar GP**

grilled romaine, brioche crouton, parmesan cheese, black garlic caesar dressing



## SOUPS

### Split Tomato Pesto GF V

2 soups 1 bowl, roasted tomato bisque and red pepper pesto cream

### French Onion GP

gruyere cheese, croutons, brandy

### Frothy Five Onion Soup V GF

5 onions, butter, cream, cardamom

### Lobster Bisque GF

lobster, cream, saffron, chives

### Minted Pea and Ham GF

sweet pea, ham, mint, tuile

### Mulligatawny GF

chicken, coconut curry cream, black rice, mushroom, onion, peppers



## DESSERT



### Crème Brulee Trio GF V

trio of assorted crème brulee in egg cup

### White Chocolate Mousse GF V

white chocolate mousse, berry coulis, green tea snow

### Chocolate Lava Cake V

hot lava cake, vanilla ice cream, berry coulis,

### Spiced Orange Ginger Cake V

spiced caramel latte, toasted almonds

### Sticky Toffee Pudding V

vanilla cream, chocolate and caramel pearls

### Preserved Pear Tart V

ice wine foam, pistachio whip, sour apple gelee, salted caramel ice cream

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## MAINS

Pricing based on 3 course dinner, please inquire for more courses



### **\$95pp Filet Mignon Aux Mures GF**

filet mignon medium rare, celeriac puree, blackberry red wine demi-glace, marinated mushrooms,, yorkshire pudding

### **\$90pp Red Wine 24 Hour Braised Short Rib GF**

potato pavé, fennel, grilled zucchini

### **\$85pp Maple Butter Salmon GF**

pink peppercorns, black rice pilaf, roasted peppers

### **\$80pp Chorizo Stuffed Chicken Breast GF**

chorizo, feta, spinach, tomato stuffed chicken breast with parmesan cream sauce, warm quinoa pilaf and roast carrots



### **\$120pp Surf and Turf GF, DF**

3oz braised short rib, 3oz butter poached lobster tail, potato pavé, roasted peppers and mushrooms

### **\$85pp Mango Salmon GF**

salmon, mango & red pepper salsa, cauliflower puree, black rice pilaf, toasted pistachio crumble

### **\$80pp Yellowfin Sesame Tuna GF DF**

cooked to medium rare, ginger miso glaze, warm quinoa pilaf, roast beets



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# HORS D'OEUVRES

*Added to any Buffet or Plated Service*

*+20\$ PER PERSON +18% Gratuity +5% GST*

*select 3 elegant hors d'oeuvres and 3 exquisite  
guests will be served 6-7 pieces per person*

*Hors D'oeuvres as a Meal*

*\$50 PER PERSON + 18% Gratuity +5% GST*

*select 5 elegant hors d'oeuvres and 4 exquisite  
guests will be served 18-20 pieces per person*



# ELEGANT HORS D'OEUVRES

## **Prawn Cocktail GF DF**

*Vodka cocktail sauce*

## **Duo Soup Shooters GF V**

*roasted tomato, basil and butternut squash*

## **Caprese Shooter Skewer GF V**

*bocconcini, basil, tomato, balsamic*

## **Caesar Salad Endive GF DF V**

*black garlic caesar dressing*

## **Fruit & Cheese GF V**

*assorted fruit, cheddar cheese*

## **Stuffed Cherry Tomato GF V**

*goat cheese and fresh herb*

## **Mini Greek Cucumber Cups GF DF V**

*greek salad in an edible cup*

## **Spinach Artichoke Bites V**

*served on focaccia*

## **Cheesy Potato Puffs GF V**

*fried potato mash with 3 cheese*

## **Watermelon Feta Skewer GF**

*fresh mint, balsamic reduction*

## **Tomato Basil Bruschetta V**

*tomato, basil, red onion, balsamic, parmesan*

## **Mini Grilled Cheese & Tomato Soup V**

*3 cheese, sourdough, soup*

## **Meatball Marinara DF**

*meatball, marinara, parmesan*

## **Chorizo Stuffed Mushroom GF**

*chorizo, cream cheese, seasoning*

## **Boneless Pork Bites GF DF**

*choice of salt and pepper or sweet chili*

## **Sundried Tomato Hummus DF VG**

*sundried tomato hummus on focaccia*

## **Wild Mushroom Ragout GF VG**

*mushroom, white bean, tomato sauce, endive*

## **Brussel Pops GF V**

*fried brussel sprout, maple butter, pecan*

## **Mini Baked Potatoes GF**

*sour cream, butter, chives, bacon*



## EXQUISITE HORS D'OEUVRES

### **Beef Carpaccio DF**

*honey dijon, crostini, microgreens*

### **Prawn Shooter Skewer GF DF**

*mango coulis, blackened prawn*

### **Chocolate Covered Bacon GF**

*milk chocolate, bacon, toasted almond*

### **Trio of Stuffed Baby Potatoes GF V**

*tri-Colored, dill pickle, herb and cream  
cheese, marinara & mozza*

### **Tuna Poke GF DF**

*avocado, radish, green onion, ginger*

### **Salmon Dill Canape V**

*salmon, lemon cream cheese, dill, melba toast*

### **Seared Ahi Tuna GF DF**

*mango chutney, green onion, sesame*

### **Scallops and Bacon GF DF**

*pork belly, scallop, apple gastrique*

### **Avocado Shrimp Toast GP**

*guacamole, shrimp, baguette*

### **Beef Stuffed Yorkies DF**

*prime rib, demi-glace, horseradish aioli*

### **Seafood Stuffed Mushroom Caps GF**

*seafood, cream cheese, cheese, herbs*

### **Duck L'orange GF DF**

*medium rare duck breast, orange glaze*

### **Lobster Mac and Cheese GP**

*3 cheese, lobster, macaroni*

### **Jalapeno Poppa's GF V**

*cream cheese, shredded cheese, chefs jam*

### **Brulee Brie Crostini GF V**

*roast apple, berry coulis, nuts*

### **Individual Charcuterie GP**

*meats, cheeses, fruit, baguette*

### **Char Sui Pork GF DF**

*asian style BBQ pork, pickled carrot, daikon,  
lettuce, green onion*

### **Tater Tot Slider GP**

*choice of beef, chicken or vegetarian  
with tomato, lettuce, pickle, shallot, cheddar,  
chefs burger sauce*



## ACTION STATIONS

Add on to any Buffet or Plated Service +18% Gratuity +5% GST

### The Carnival GP \$15

Hot dogs, smokies, corn dogs, popcorn, candied apples

### Chef Manned Taco Station GP \$20

Beef, chicken and veggie tacos served with warm tortillas, tomato salsa, chimichurri, fresh cilantro, sour cream, onions, cheese

### Slider Central GP \$15

Pulled pork sliders, fried chicken waffle sliders, vegetarian sliders, tater tot beef sliders.

### Chef Manned Mashed Potato Martini GF \$20

Roast garlic mashed, mashed yams served in a martini glass, with all the toppings including cheese and gravy

### Dreamy Dessert Bar V \$18

Crème brulé-eegs, sticky toffee pudding, cheesecake stuffed strawberries, chefs assorted macarons, white and milk chocolate mousse, chocolate covered bacon, fruit

### Mac and Cheese Bar GP \$18

Lobster mac and cheesy mac served with an array of proteins and toppings



