



**AT YOUR
SERVICE**
CATERING



BUFFET DINNER



Minimum 80 people, please inquire for custom pricing for smaller groups

All buffet dinners come with chefs baked, buns and basic dessert served family style.

Pricing subject to 5% GST 18% Gratuity and 15% Offsite Catering Fee
offsite catering fee includes: plates, cutlery, chaffing dishes and catering equipment, servers to setup and clear dinner.

Pricing

Buffet Dinner A - Choose 1 Carving Station and 1 additional protein
\$50 per person

Buffet Dinner B - Choose 1 Carving Station and 2 additional protein
\$55 per person

+Add Passed Hors D'oeuvres to any Buffet +\$20 per person

+Add Nitro Ice Cream and Hot Churros to any buffet +\$15 per person

+Replace Basic Dessert with Nitro Ice Cream and Hot Churro Action Station +\$10 per person



Carving Station Protein Choices

add additional carving station +\$15 pp

Porchetta **GF DF**

Roasted pork belly stuffed with chimichurri, herbs and spices

Roast Turkey Wellington **DF**

Roasted in a puff pastry filled with mushroom stuffing and carved to order. Served with cardamom cranberry sauce

AAA Beef Striploin **GF DF**

Roasted to medium rare, medium, and well done. Served with beef gravy and horseradish

Cherry Apple Pork Loin **GF DF**

Pork Loin Stuffed with cardamom apples and topped with a cherry, apple and shallot jus

Choose Your Proteins

additional protein +\$9.00 pp

Tuscan Chicken GF

bone in chicken roasted and slow braised in a creamy roasted tomato, roasted red pepper cream sauce

Apricot Stuffed Pork Loin GF

pork loin stuffed with pistachio, apricot, goat cheese and spinach

Chicken Parmesan GF

grilled chicken breast finished with marinara and cheese

Basa Filet in Beurre Blanc GF

buttery basa filet in a delicious white wine, butter, dill sauce

24-Hour Braised Shortrib/Brisket GP

slow braised in red wine, and butter, finished with a rich demi-glace

Coconut Curry Icelandic Cod GF DF

coconut milk, leek, ginger, garam masala, blistered cherry tomato

Chorizo Stuffed Chicken GF

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

Cardamom Apple Pork Loin GF DF

roasted pork with roasted apples topped with an apple cardamom sauce

Chicken Coq au Vin GF

bone in chicken cooked long and slow in red wine and mushrooms



Sides Choose 4

additional side +\$7.00 pp

Herb Roasted Smashed Baby Potatoes GF VG DF
roasted in herbs, olive oil, seasoning

Chefs Scallop Potatoes GF V

3 cheese sauce, caramelized onion, potato

Coconut Curry Rice Pilaf GF DF VG

coconut milk, ginger, sesame, spices

Homemade Baked Beans GF DF

navy bean, black bean, molasses, black garlic

Chefs Seasonal Vegetables GF DF VG

marinated and roasted in herbs and spices

Spicy Sambal Green Beans GF DF

sautéed green beans, spicy chili garlic sambal

Ratatouille GF DF VG

tomato, peppers, zucchini, san marzano tomato sauce

Black Garlic Alfredo Penne V

black garlic alfredo, parmesan, chives, mushrooms

San Marzano Tomato Rigatoni Pasta V DF

san marzano tomato sauce, basil, balsamic marinated
cherry tomatoes

Vegetarian Lasagna V

roasted vegetables, rose tomato cream sauce, cheese

Pesto Cream Penne V

creamy red pepper pesto sauce, penne, sundried
tomatoes, parmesan cheese, parsley

Wild Mushroom Cannelloni V DF

served in a truffle parmesan cream sauce

Sweet Sausage and Artichoke Rigatoni GP

Italian sausage, artichoke, peppers, onion, rose cream
sauce



Salads Choose 3

additional salad +\$5.00 pp

Fraser Valley Green Salad **GF VG DF**

lettuces, lots of vegetables, basil balsamic vinaigrette

Cobb Salad **GF V**

lettuce, egg, cucumber, corn, cheese, broccoli, homemade bleu cheese dressing

Black Garlic Caesar **V DF**

croutons, parmesan cheese, black garlic caesar dressing

Spicy Pineapple Sambal Salad **DF V**

grilled pineapple,, cucumber, peppers, onion, cilantro, creamy sambal dressing

Apple and Bleu Cheese Salad **GF V**

lettuce, bleu cheese, peppers, onion, apples, and raspberry vinaigrette

Mediterranean Quinoa Salad **GF V**

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

Caprese Salad **GF V**

tomato, bocconcini, onion, basil, balsamic reduction

Potato Salad **GF DF**

potato, green onion, radish in a creamy roast garlic dressing



BBQ MENU

\$55 PER PERSON + 18% GRATUITY AND 5% GST
+ \$150 BBQ PIT RENTAL

INTERACTIVE CHEF MANNED BBQ



Add On a SPIT ROAST WHOLE PIG +\$25 pp GF DF

Rotisserie hog, roasted on site for 8 hours by your chef, then served on a 6' carving station to order



BBQ MENU

All BBQ Menus come with:

Homemade Baked Beans GF DF

Grilled Zucchini & Peppers GF VG

Homemade Corn Bread V

PROTEINS CHOOSE 2 GF DF

Only one carving station

add additional protein for \$8.00 pp and \$12.00 pp for carving station

BBQ Salmon with Peach Fresno BBQ Sauce

BBQ Pork Ribs with Carolina BBQ Sauce

BBQ Chicken with Sweet & Tangy BBQ Sauce

BBQ Steak with Bold Smoke BBQ Sauce

Twice Smoked Pork Loin with Chimichurri Sauce

Stuffed BBQ Pork Belly Carving Station

Smoked Beef Brisket Carving Station

BBQ Portobello Stack with Sweet and Sour BBQ sauce VG



Sides Choose 3

- Jalapeno Mac and Cheese V
- San marzano Tomato Rigatoni Pasta DF V
- Pesto Cream Penne V
- Twice Stuffed Baked Potato GF
- Herb Roasted Baby Potatoes GF VG
- Scalloped Potato GF V
- Coconut Curry Rice Pilaf GF VG
- Ratatouille (casserole tomato, eggplant, peppers) GF VG

Salads Choose 3

- Black Garlic Caesar Salad GF V
- Fraser Valley Greens with Balsamic Vinaigrette GF DF VG
- Watermelon and Feta Salad GF V
- Fennel and Apple Coleslaw GF DF V
- Traditional Coleslaw GF VG
- Mediterranean Pasta Salad GF V
- Spicy Pineapple Sambal Salad GF
- Mediteranian Quinoa Salad GF V
- Potato Salad GF DF V





PLATED DINNER SERVICE MINIMUM 50 GUESTS

3 Course Dinner

Choose 2 items from the Hors D'oeuvres, Salads, Soups
you will present these 2 choices along with "vegan/vegetarian chefs choice"
for a total of 3 choices to your guest for which they will RSVP 1 month in
advance

Choose 2 Items From the Mains Category
you will present these 2 choices along with "vegan/vegetarian chefs choice"
for a total of 3 choices to your guest for which they will RSVP 1 month in
advance

Choose 1 dessert for the whole group

**For 4 or more courses, custom menu items or to hear about the
#harnettstable wine paired dining experience please inquire**

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

ACCURATE SEATING CHART MUST BE PROVIDED AT 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

split pea, ham, mint, green pea, 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

Hot Churro and Ice Cream V

hot churro, dulce de leche sauce, nitro ice cream

Chocolate Lava Cake V

hot lava cake, vanilla nitro ice cream, berry coulis,

Ginger Cake V

spiced caramel latte, toasted almonds

Chocolate Nutella Banana Crumble V

lavender whip cream, brown sugar granola

Preserved Pear Tart V

ice wine foam, pistachio whip, sour apple gelee, black garlic nitro ice cream



MAINS



\$65pp Filet Mignon Aux Mures GF

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

\$65pp Red Wine 24 Hour Braised Short Rib GF

bacon potato rose, fennel, grilled zucchini

\$60pp Maple Butter Salmon GF

pink peppercorns, black rice pilaf, roasted peppers

\$55pp Porchetta GF, DF

espresso rubbed pork belly, prosciutto, espresso jus, black rice pilaf, blistered cherry tomato,

\$60pp Chorizo Stuffed Chicken Breast GF

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

\$85pp Surf and Turf GF, DF

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

\$65pp Mango Salmon GF

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

\$60pp Yellowfin Sesame Tuna GF DF

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



HORS D'OEUVRES

Added to any Buffet or Plated Service

+\$15 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



COLD HORS D'OEUVRES

Prawn Cocktail **GF DF**

Vodka cocktail sauce

Brulee Brie Rose **GF V**

roast apple, berry coulis, nuts

Caprese Shooter Skewer **GF V**

bocconcini, basil, tomato, balsamic

Bruschetta **DF V**

tomato, basil, olive, onion

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

Sundried Tomato Hummus **DF V**

served on crostini

Avocado Shrimp Toast **DF**

guacamole, shrimp, melba toast

Watermelon Feta Skewer **DF GF**

fresh mint, balsamic reduction

HOT HORS D'OEUVRES

Mini Turkey Dinner **GP**

potato, turkey, stuffing, gravy, cranberry

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

Philly Cheesesteak Bite **GF**

beef, onion, jalapeno cheese, baguette

Wild Mushroom Ragout **GF VG**

mushroom, white bean, tomato sauce, endive

Brussel Pops **GF V**

fried brussel sprout, maple butter, pecan



EXQUISITE HORS D'OEUVRES

COLD HORS D'OEUVRES

Beef Carpaccio **DF**

honey dijon, crostini, microgreens

Prawn Shooter Skewer **GF DF**

mango coulis, blackened prawn

Seafood Ceviche **GF DF**

ceviche, cilantro, lime

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

HOT HORS D'OEUVRES

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

Black and White Miso Salmon **GF DF**

miso ginger glaze, white and black sesame

KFC Skewer (Korean Fried Chicken) **GF DF**

fried chicken, gochujang, radish, green onion

Char Sui Pork **GF DF**

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



ACTION STATIONS

Add on to any Buffet or Plated Service +18% Gratuity +5% GST and
15% Offsite

Shrimp 3 Ways GP \$15 pp

Ceviche, grilled with chimichurri and sambuca prawn

The Carnival GP \$14 pp

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

Chef Manned Taco Station GP \$20 pp

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

Chef Manned Mashed Potato Martini GF \$16 pp

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

Hot Churro's Nitro Ice Cream & Crème Brulé-eggs V \$15 pp

Nitrogen vanilla ice cream, hot churro's, dulce de leche sauce, assorted crème brulé-eggs

Build Your Own Buddha Bowl GF DF \$18 pp

Quinoa, kale, lettuce with an array of vegetarian toppings, sashimi options and homemade sauces

Mac and Cheese Bar GP \$18 pp

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



